



LUNCH AT RUTH'S

APPETIZERS & SOUPS

SOUP OF THE DAY - Market Price

LOBSTER BISQUE

CUP - \$6

SEARED AHI-TUNA*

Ahi-tuna perfectly complemented by a spirited sauce with hints of mustard and beer. \$13

BARBECUED SHRIMP

Large shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices. \$14

CALAMARI

Our calamari is lightly fried and tossed with a sweet and spicy Thai chili sauce. \$15

VEAL OSSO BUCO RAVIOLI

Saffron infused pasta filled with veal osso buco and fresh mozzarella cheese. Served with sautéed spinach and a white wine demi glace. \$13

SALADS

CAESAR SALAD

Fresh chopped romaine hearts tossed with Romano cheese and a creamy Caesar dressing. \$8
with CRAB \$15 with CHICKEN \$14 with SHRIMP \$16

BLACK & BLUE SALAD*

Chopped salad tossed with onions, mushrooms, croutons and bleu cheese dressing. Topped with bleu cheese crumbles, Cajun pecans, bacon, peppers, crispy onions and blackened tenderloin. \$18

GRILLED TENDERLOIN AND PORTOBELLO SALAD*

Grilled tenderloin, Portobello mushrooms and asparagus served atop fresh baby arugula in vinaigrette dressing with bacon, egg, red onions and croutons. \$18

SEARED AHI-TUNA SALAD*

Fresh field greens, red onions and crunchy vegetables served with slices of our blackened Ahi-tuna and a honey-Thai sauce. \$16

— BEVERAGES —

PANNA MINERAL WATER - \$6.95

SAN PELLEGRINO
SPARKLING WATER - \$6.95

ARNOLD PALMER - \$4.25

FRESHLY SQUEEZED LEMONADE

Hand squeezed lemons combined with just the right amount of sweetness. \$4.5

CRANBERRY-LEMONADE

Our house-made lemonade with just a hint of cranberry juice. Tart, sweet and refreshing! \$4.5

SPARKLING POMEGRANATE LEMONADE

Our signature lemonade combines pomegranate juice, Pellegrino sparkling water and fresh lemonade, \$5.25
w/Grey Goose Vodka - \$10

— COCKTAILS —

LUXURITA

Patron Silver Tequila, Cointreau orange liqueur, and Remy Martin VS Cognac are mixed with fresh citrus juices and lightly sweetened. Served traditionally up or on the rocks. \$13

ORANGE CITRUS MOJITO

Bacardi O Rum, Triple Sec orange liqueur, fresh squeezed orange and lime juices with just a splash of seltzer. \$10

BLACK CHERRY-TINI

Effen Black Cherry Vodka, fresh lime juice and cranberry juice. \$12

POMEGRANATE MARTINI

Ketel One Citroen Vodka and Cointreau orange liqueur, shaken with fresh lemon juice and pomegranate, and served in a yellow sugar-rimmed glass with a flamed orange peel. \$12

ABOUT YOUR STEAK

Ruth's Chris specializes in the finest custom-aged Midwestern beef. We broil it exactly the way you like it at 1800° F to lock in the corn-fed flavor. Then we serve your steak **sizzling** on a 500° plate so that it stays hot throughout your meal.

Our steaks are served sizzling in butter, specify extra butter or none.

RARE Very red, cool center
MEDIUM RARE Warm Red center
MEDIUM Pink center

MEDIUM WELL Slightly pink center
WELL Broiled throughout, no pink

BURGER & SANDWICHES

Served with hand-cut french fries

PRIME FRENCH DIP*

Toasted French bread with au jus and creamy horseradish sauce. \$15

RUTH'S PRIME BURGER*

Prime ground beef cooked to the temperature of your liking. Topped with your choice of cheese and served with lettuce, tomato and onion. \$13.5

STEAK SANDWICH*

Filet cooked to the temperature of your liking served on garlic bread and topped with béarnaise sauce. \$17

ROASTED CHICKEN SANDWICH

A roasted free-range chicken breast served on a fresh-baked baguette with a creamy lemon basil dressing, roasted red bell peppers and fresh mozzarella. \$15

CRAB CAKE SANDWICH

Crab cake topped with remoulade sauce and served with lettuce, tomato and onion. \$16

CHICKEN SALAD SANDWICH

Slow cooked chicken salad on toasted brioche bread. \$13

ADD A CUP OF OUR SOUP OF THE DAY, HALF STEAK HOUSE SALAD OR HALF CAESAR SALAD TO ANY SANDWICH OR ENTREE FOR \$3.5

ENTRÉES

STEAK AND FRITES*

A USDA Prime, 11 ounce New York Strip, served sizzling and paired with our shoestring fries. \$22.95

PETITE FILET/FILET*

The most tender cut of Corn-fed Midwestern beef, broiled to your liking. \$35/\$40

NEW YORK STRIP*

16 oz. USDA Prime cut has a full bodied texture that is slightly firmer than a ribeye. \$45

RIBEYE*

Prime USDA ribeye well marbled for extra flavor.

12-ounce - \$34

16-ounce - \$43

MIXED GRILL*

Three guest favorites - a 4 oz. tenderloin filet prepared to your liking, an oven roasted free-range chicken breast stuffed with garlic herb cheese, and our home-made jumbo lump crab cake baked until golden brown. \$27

STUFFED CHICKEN BREAST

Oven roasted free-range double chicken breast stuffed with garlic herb cheese and served with lemon butter. \$23

FILET, 6 OZ.* AND SHRIMP

The most tender cut of corn-fed Midwestern beef topped with large shrimp. \$25

SIDES

FRENCH FRIES - \$4.75

MASHED POTATOES - \$4.75

SAUTÉED MUSHROOMS - \$4.75

CREAMED SPINACH - \$4.75

RUTH'S FAVORITE SELECTIONS

Before placing your order, please inform your server if a person in your party has a food allergy.

* Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.