

Gluten-Friendly Menu**

appetizers

SEARED AHI TUNA*

english cucumber

(~~gf~~ excludes sauce) 130 cal

CHILLED SEAFOOD TOWER

maine lobster, king crab legs, jumbo shrimp, colossal lump crab

small 690 cal | large 1380 cal

SHRIMP COCKTAIL

chilled jumbo shrimp, new orleans cocktail

or creamy remoulade sauce 190-350 cal

salads

CAESAR SALAD*

romaine hearts, parmesan & romano, creamy caesar

(~~gf~~ excludes croutons) 500 cal

RUTH'S CHOPPED SALAD

julienne iceberg, spinach, radicchio, red onions, mushrooms, olives, bacon, hearts of palm, bleu cheese, lemon basil dressing

(~~gf~~ excludes croutons, bleu cheese & crispy onions) 470 cal

all of our dressings are made fresh. gluten-friendly dressings include: balsamic vinaigrette 410 cal, caesar 340 cal, ranch 310 cal, thousand island 170 cal, remoulade 290 cal, creamy lemon basil* 260 cal and vinaigrette 350 cal.*

STEAK HOUSE SALAD

iceberg, baby arugula, baby lettuces, grape tomatoes, red

onion (~~gf~~ excludes croutons) 50 cal

LETTUCE WEDGE

crisp iceberg, field greens, bacon & choice of dressing

(~~gf~~ excludes bleu cheese) 220 cal

signature steaks & specialty cuts

FILET* 11 oz 500 cal | 8 oz 340 cal

NEW YORK STRIP* 16 oz USDA Prime 1390 cal

RIBEYE* 16 oz USDA Prime 1370 cal

BONE-IN FILET* 16 oz, aged to peak flavor 470 cal

PETITE FILET & SHRIMP* 490 cal

COWBOY RIBEYE* 22 oz USDA Prime 1690 cal

T-BONE* 24 oz USDA Prime 1220 cal

PORTERHOUSE FOR TWO* 40 oz 2260 cal

sides & entrée complements

GARLIC MASHED POTATOES 440 cal

BAKED POTATO 800 cal

GRILLED ASPARAGUS 100 cal

BRUSSELS SPROUTS 570 cal

CREMINI MUSHROOMS 360 cal

LOBSTER TAIL 50 cal

SHRIMP 100 cal

desserts

CRÈME BRÛLÉE

vanilla bean custard with raw sugar crust 620 cal

CHOCOLATE SIN CAKE

rich flourless cake, ganache, raspberry sauce 720 cal

2,000 calories a day is used for general nutrition advice, but caloric needs vary. Additional nutrition information available upon request. If you have a food allergy, please speak to the manager, chef, or your server before placing your order. Items “*” are served raw, or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. ** The menu items listed are either gluten-friendly as prepared, or are modified to be gluten-friendly. Our kitchens are not gluten free, but every attempt is made to meet your needs. We offer this gluten-friendly menu as a service to our Guests and assume no responsibility for its use. We encourage our Guests to consider this menu with regard to their individual requirements. Due to the nature of restaurants and cross contamination, we are unable to guarantee all menu items listed above are in fact gluten free.