



Gluten Free Menu

please refer to our full dinner menu for menu item descriptions & prices

appetizers

SHRIMP COCKTAIL
BARBECUED SHRIMP *(omit toast point)*
SEARED AHI TUNA* *(omit sauce)*
CHILLED SEAFOOD TOWER*

salads

*please request that your salad be mixed in separate bowl
from all other salads*

CAESAR SALAD* *(omit croutons)*
LETTUCE WEDGE *(omit bleu cheese)*
RUTH'S CHOPPED SALAD* *(omit croutons,
bleu cheese & crispy onions)*
HOUSE SALAD *(omit croutons)*

salad dressings

CREAMY LEMON BASIL*
REMOULADE
BALSAMIC VINAIGRETTE
HOUSE VINAIGRETTE
RANCH
CAESAR*

specialty cuts

TOMAHAWK RIBEYE*
PORTERHOUSE FOR TWO*

signature steaks

NEW YORK STRIP*
RIBEYE*
FILET*
PETITE FILET*
COWBOY RIBEYE*
PETITE FILET* & SHRIMP

seafood

LOBSTER TAIL

entrée complements

GRILLED SHRIMP
LOBSTER TAIL

potatoes & vegetables

BAKED POTATO
GARLIC MASHED POTATOES
ROASTED BRUSSELS SPROUTS
GRILLED ASPARAGUS*
FRESH BROCCOLI

desserts

CRÈME BRÛLÉE
ICE CREAM

ruth's favorites in red

The menu items listed herein are either gluten free as prepared, or are modified to be gluten free. Our kitchens are not gluten free, but every attempt is made to meet your needs. We offer this gluten free menu as a service to our guests and assume no responsibility for its use. We encourage our guests to consider this information with regard to their individual requirements and needs. Due to the nature of restaurants and cross contamination concerns, we are unable to guarantee all menu items listed above are in fact gluten free. If you have a food allergy, please speak to a manager, chef, or your server before placing your order.

*Indicates 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.