



LUNCH AT RUTH'S

SOUPS & SALADS

SOUP OF THE DAY market price

LOBSTER BISQUE 11.5

LETTUCE WEDGE 10

(calorie count does not include dressing)

crisp iceberg, field greens, bacon, bleu cheese and choice of dressing

CAESAR SALAD 10.5

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan cheese and fresh ground pepper

add CHICKEN 18

GRILLED TENDERLOIN & PORTOBELLO SALAD 25

grilled tenderloin, portobello mushrooms & asparagus on fresh baby arugula with vinaigrette dressing, bacon, egg, red onions & croutons

SEARED AHI TUNA SALAD 19

seared blackened tuna, fresh field greens, red onions & crunchy vegetables tossed with a ponzu sauce

BURGER & SANDWICHES

all sandwiches are complemented with our hand cut french fries

ROASTED CHICKEN SANDWICH 16

roasted free-range chicken breast served on a fresh baguette with garlic butter, creamy lemon basil dressing*, roasted bell peppers and your choice of cheese

CRAB BLT WITH ZUCCHINI FRIES 18

(zucchini fries replace regular fries)

succulent crab served on grilled garlic bread with parmesan zucchini fries and roasted red pepper ranch dressing

RUTH'S PRIME BURGER 18

USDA 10 oz. prime burger grilled to perfection and served on a toasted bun with garlic butter, lettuce, tomato, onion and your choice of cheese and condiments

STEAK SANDWICH 25

sliced tenderloin smothered with onions, peppers & mushrooms served on garlic bread with your choice of cheese

ENTRÉES

8 oz. PETITE FILET* 42

tender corn-fed midwestern beef

11 oz. FILET* 49

16 oz. RIBEYE* 53

Prime USDA ribeye well marbled for extra flavor

MIXED GRILL* 32

three guest favorites – a 4 oz. tenderloin, an oven roasted free-range chicken breast stuffed with garlic herb cheese and a jumbo lump crab cake

FRESH SEAFOOD SELECTION

market price

your server will describe the seafood selection our chef has prepared for today

LUNCH SIDES 10.5

FRENCH FRIES | PARMESAN ZUCCHINI FRIES

MASHED POTATOES

BROCCOLI | CREAMED SPINACH

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

APPETIZERS

SEARED AHI-TUNA* 19

complemented by a spirited sauce with hints of mustard and beer

SHRIMP COCKTAIL 20

chilled jumbo shrimp served with spicy new orleans style cocktail sauce

CALAMARI 18

lightly fried, tossed with a sweet and spicy thai chili sauce

SIZZLING BLUE CRAB CAKES 21

two jumbo lump crab cakes with sizzling lemon butter

COCKTAILS 13

RUBY RED GREYHOUND

belvedere pink grapefruit vodka, st. germain elderflower liqueur, freshly squeezed ruby red grapefruit juice, lime juice and grapefruit slice

ST. CHARLES COCKTAIL

pinnacle vodka, savory & james fino sherry, dekuyper crème de banana liqueur and fresh lime juice served in a chilled martini glass and garnished with a sweetened banana chip

RUTH'S MANHATTAN

knob creek single barrel reserve bourbon, southern comfort, vermouth, served with a filthy black cherry

RASPBERRY ROSEMARY COSMO

pinnacle raspberry vodka, patrón citrónge orange liqueur, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary

POMEGRANATE SMASH

knob creek single barrel reserve bourbon, house-made grenadine syrup, fresh lemon juice, angostura bitters and soda water

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.

If you have a food allergy, please speak to the manager, chef or server before placing your order. *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.