



thank you

Ruth Fertel

# The Ruth's Chris Story: A Legacy of Passion

More than just a steakhouse, Ruth's Chris embodies the spirit of its founder, Ruth Fertel. Driven by a dream, Ruth made history as the first licensed female thoroughbred trainer in Louisiana, a testament to her determination. This same entrepreneurial fire led her to purchase Chris Steak House in 1965.

When a fire necessitated a new location, a legal agreement led to the iconic name: Ruth's Chris Steak House. This resilience mirrors the dedication she poured into perfecting her signature steak experience. Drawing on her chemistry background from Louisiana State University (where she graduated at just 19), Ruth developed a unique 1800°F broiling method, creating a flavorful crust and locking in the steak's natural juices. Each steak is then served sizzling on a 500°F plate, ensuring the last bite is as perfect as the first.

Ruth's wisdom, "Do what you love, and love what you do," remains the heart of our commitment to exceptional food and hospitality.

We're honored to celebrate 60 years of Ruth's Chris with you. Thank you for supporting our family-owned location and being part of our story.

# Chef's Seasonal Selections

An innovative selection of seasonal dishes,  
created to complement our main menu  
with fresh and unique flavors.



## appetizers

### OYSTERS ROCKEFELLER 29

six oysters on the half-shell baked with creamed spinach, rockefeller onions, romano cheese, and hollandaise sauce *540 cal*

### CRANBERRY ARUGULA SALAD 16

arugula, grapes, cranberries tossed in our house-made cranberry pomegranate vinaigrette topped with goat cheese *310 cal*

## chef's selections

### 8 OZ CENTER-CUT FILET & SCALLOPS\* 87

our tender 8 ounce center-cut filet paired with blackened sea scallops served atop a medley of corn and spinach *630 cal*

### SALMON WITH BAY SCALLOPS\* 49

roasted and topped with crispy bay scallops, served with a thai sauce over a medley of seasonal vegetables *1070 cal*

## entrée complement

### MAPLE-GLAZED BUTTERNUT SQUASH 16

roasted butternut squash, topped with maple glaze and house-made maple candied pecans *780 cal*

### LYONNAISE POTATOES 16

sliced idaho potatoes tossed in caramelized onions, thyme, and butter *800 cal*

### BLACKENED SEA SCALLOPS 27

three jumbo scallops, lightly blackened, served atop a medley of corn & spinach *102 cal*

## dessert

### CHOCOLATE MOLTEN LAVA CAKE 14

house-made chocolate cake with a warm ganache center, topped with vanilla ice cream and drizzled with caramel sauce *1230 cal*

## Ruth's 3 Course for \$60

*includes starter, entrée, a personal side & dessert*

## starters

### HOUSE SALAD

### CAESAR SALAD\*

### SOUP OF THE DAY

## entrées

### 6 OZ FILET\* & SHRIMP

### SALMON\* & SHRIMP

### STUFFED CHICKEN BREAST

## additional selections

### TWO 4 OZ PETITE FILETS\* & SHRIMP +18

### 11 OZ FILET\* +21

### 16 OZ RIBEYE\* +28

## entrée complements

### THREE GRILLED SHRIMP +9

### SIZZLING LOBSTER TAIL +27

## personal side

### GARLIC MASHED POTATOES

### CREAMED SPINACH

### ROASTED BRUSSELS SPROUTS

## personal dessert

### CLASSIC CHEESECAKE

### CHOCOLATE CHEESECAKE

*1200+ cal*



*"do what you love, and love what you do."*

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