



*Thank you*

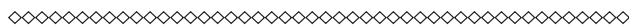
## **The Ruth's Chris Story: A Legacy of Passion**

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

### SWEET CORN AND BACON CHOPPED SALAD 16

crisp romaine hearts tossed in house-made avocado ranch dressing, topped with feta cheese, red onions, bacon, and sweet corn 580 cal

## chef's selections

### 8 OZ CENTER-CUT FILET\* WITH BLACKENED SCALLOPS 87

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

### LAMB CHOPS\* 67

three extra-thick chops, marinated overnight, topped with fresh mint 860 cal

## entrée complement

### GREEN BEANS WITH ROASTED GARLIC 16

fresh green beans, roasted garlic, and butter 170 cal

### LYONNAISE POTATOES 16

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

### BLACKENED SEA SCALLOPS 27

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

## dessert

### CHOCOLATE MOLTEN LAVA CAKE 14

warm, rich chocolate cake with a gooey ganache center, topped with vanilla ice cream and drizzled with caramel sauce 1230 cal

# Mothers Day Branch

Available Sunday, May 10th from 11 am - 3 pm

## entrées

### SHRIMP & GRITS 45

sautéed shrimp and creamy cheddar grits finished with a house-made cajun butter sauce 1110 cal

### LOBSTER FRITTATA 50

tender lobster with sautéed spinach and tomatoes layered over an egg and potato frittata, finished with hollandaise 1110 cal

### 6 OZ CENTER-CUT FILET\* WITH A LOADED FRITTATA 55

a tender 6oz center-cut filet finished with garlic butter, paired with an egg and potato frittata loaded with cheddar cheese and applewood smoked bacon, served over spinach 1110 cal

## upgrade your steak

8 OZ FILET\* +18

11 OZ FILET\* +25

## cocktails

### MIMOSA 14

hand-squeezed orange juice and prosecco 110 cal

### ESPRESSO MARTINI 17

Tito's Handmade Vodka, Caffé Borghetti, fresh-brewed espresso, sprinkled with cocoa powder 340 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.