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.

RUTH'S CHRIS STEAK HOUSE

Chef's Seasonal Selections

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

starters

CRANBERRY ARUGULA SALAD 16
arugula, grapes, cranberries tossed in our housemade cranberry pomegranate vinaigrette, topped with goat cheese *310 cal*

chef's selections

PARMESAN HERB CRUSTED CENTER-CUT FILET* 70
tender 8 oz center-cut filet topped with our signature creamy garlic-herb cheese *670 cal*

8 OZ CENTER-CUT FILET* & CRAB STUFFED SHRIMP 70
our tender 8 oz center-cut filet paired with crab-stuffed shrimp, served over a medley of seasonal vegetables *1170 cal*

upgrade your steak

11 OZ FILET* *830 cal, 1330 cal* +10

16 OZ RIBEYE* *1700 cal, 2200 cal* +17

16 OZ NEW YORK STRIP* *1720 cal, 2220 cal* +10

SALMON WITH BAY SCALLOPS 48
roasted and topped with crispy bay scallops, served with a Thai sauce over a medley of seasonal vegetables *1070 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*

dessert

BREAD PUDDING 14
warm vanilla bread pudding with golden raisins, soaked in a rich Jack Daniel's whiskey sauce *930 cal*

Ruth's 3 Course

includes starter, entrée, a personal side & a personal dessert. Ends October 11th. 60

starters

HOUSE SALAD *50 cal*

CAESAR SALAD* *500 cal*

LOBSTER BISQUE *790 cal*

entrées

6 OZ FILET* W/ PARMESAN HERB CRUST *310 cal*

BLACKENED SALMON *930 cal*

STUFFED CHICKEN BREAST *740 cal*

upgrade your entrée

all upgrades come with three grilled shrimp

8 OZ FILET* *390 cal* +14

11 OZ FILET* *550 cal* +21

16 OZ NEW YORK STRIP *1390 cal* +24

16 OZ RIBEYE* *1420 cal* +28

entrée compliments

THREE GRILLED SHRIMP* *50 cal* +9

SIZZLING LOBSTER TAIL* *590 cal* MKT

sides

GARLIC MASHED POTATOES *230 cal*

CREAMED SPINACH *220 cal*

GREEN BEANS W/ ROASTED GARLIC *85 cal*

dessert

CLASSIC CHEESECAKE *320 cal*

CHOCOLATE CHEESECAKE *430 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.