



LUNCH AT RUTH'S

APPETIZERS & SOUPS

SOUP OF THE DAY - Market Price

LOBSTER BISQUE bowl - 9

SEARED AHI-TUNA*

Ahi-tuna perfectly complemented by a spirited sauce with hints of ginger, mustard and beer. 12

BARBECUED SHRIMP

Jumbo shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices. 13

CALIMARI

Our calamari is lightly fried and tossed with a sweet and spicy Thai chili sauce. 13

VEAL OSSO BUCO RAVIOLI

Saffron-infused pasta filled with veal osso buco and fresh mozzarella cheese. Served with sautéed spinach and white wine demi-glace. 13

BURGER & SANDWICHES

Served with your choice of hand-cut french fries or green salad

PRIME FRENCH DIP*

Toasted French bread with au jus and creamy horseradish sauce. 15

**RUTH'S PRIME BURGER*/
PRIME BEEF SLIDERS**

Prime ground beef cooked to the temperature of your liking. Topped with your choice of cheese and served with lettuce, tomato and onion. 12

STEAK SANDWICH*

Filet cooked to the temperature of your liking served on garlic bread and topped with your choice of cheese and béarnaise sauce. 17

CHICKEN SANDWICH

Our fresh roasted organic free-range chicken topped with your choice of cheese on a semolina dusted kaiser with lettuce, tomato, onion and herb aioli. 13

PORTOBELLO MUSHROOM SANDWICH

Roasted Portobello mushrooms, asparagus, bell peppers and onions are topped with melted Swiss cheese and roasted red pepper pesto. 12

CRAB CAKE SANDWICH

served with lettuce, tomato, onion and remoulade sauce 16

SIDES

FRENCH FRIES - 4.5

MASHED POTATOES - 4.5

BROCCOLI - 4.5

ASPARAGUS WITH HOLLANDAISE - 8.5

SALADS

CAESAR SALAD

Fresh chopped romaine hearts tossed with Romano cheese and a creamy Caesar dressing. 8
with CHICKEN +6 with SHRIMP +7 with SALMON +12

GRILLED TENDERLOIN AND PORTOBELLO SALAD

Sliced grilled filet, portobello mushrooms and asparagus served atop fresh baby arugula with a roasted tomato vinaigrette dressing - 18

SEARED AHI-TUNA SALAD*

Fresh field greens, red onions and crunchy vegetables served with slices of our blackened Ahi-tuna and a Thai chili sauce. 16

RUTH'S CHOP SALAD WITH SHRIMP

A Ruth's Chris Original. Julienne iceberg lettuce, spinach and radicchio tossed with red onions and mushrooms, green olives, bacon, eggs, hearts of palm, croutons, bleu cheese and lemon basil dressing, topped with crispy fried onions and served with 3 jumbo shrimp - 16

ENTREES

STEAK AND FRITES*

A USDA Prime, 11 ounce New York Strip, served sizzling and paired with our shoestring fries. 25

PETITE FILET/FILET*

The most tender cut of corn-fed Midwestern beef, broiled to your liking. 34/39

RIBEYE*

Prime USDA ribeye well marbled for extra flavor. 40

MIXED GRILL*

Three guest favorites - a 4 oz. tenderloin filet prepared to your liking, an oven roasted free-range chicken breast stuffed with garlic herb cheese, and our home-made jumbo lump crab cake baked until golden brown. 24

STUFFED CHICKEN BREAST

Oven roasted free-range double chicken breast stuffed with garlic herb cheese and served with lemon butter. 21

FILET, 6 OZ.* AND SHRIMP

The most tender cut of corn-fed Midwestern beef topped with jumbo shrimp. 24

CHEF'S FRESH FISH SELECTION - Market Price

ENTREE COMPLEMENTS

SHRIMP - Six additional large shrimp. 12

SAUTEED MUSHROOMS AND ONIONS 4

OSCAR STYLE**

Crabcake, asparagus and béarnaise sauce 14

****All steaks can be prepared Oscar Style**

— BEVERAGES —

PANNA MINERAL WATER

**SAN PELLEGRINO
SPARKLING WATER**

ARNOLD PALMER

FRESHLY SQUEEZED LEMONADE

Hand squeezed lemons combined with just the right amount of sweetness.

CRANBERRY-LEMONADE

Our house-made lemonade with just a hint of cranberry juice. Tart, sweet and refreshing!

SPARKLING POMEGRANATE LEMONADE

Our signature lemonade combines pomegranate juice, Pellegrino sparkling water and fresh lemonade *w/Grey' Goose Vodka*

— COCKTAILS —

LUXURITA

Patron Silver Tequila, Cointreau orange liqueur, and Remy Martin VS Cognac are mixed with fresh citrus juices and lightly sweetened. Served traditionally up or on the rocks.

ORANGE CITRUS MOJITO

Bacardi O Rum, Triple Sec orange liqueur, fresh squeezed orange and lime juices with just a splash of seltzer.

BLACK CHERRY-TINI

Effen Black Cherry Vodka, fresh lime juice and cranberry juice.

POMEGRANATE MARTINI

Kerel One Citroen Vodka and Cointreau orange liqueur, shaken with fresh lemon juice and pomegranate, and served in a yellow sugar-rimmed glass with a flamed orange peel.

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.

Our steaks are served sizzling in butter, specify extra butter or none.

RARE <i>Very red, cool center</i>	MEDIUM RARE <i>Warm Red center</i>	MEDIUM <i>Pink center</i>
MEDIUM WELL <i>Slightly pink center</i>	WELL <i>Broiled throughout, no pink</i>	

Dinner menu also available upon request.

RUTH'S FAVORITE SELECTIONS

**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.*