

# Appetizers & Soups

## *Crabtini*

Colossal lump crabmeat tossed in our house vinaigrette and served with our classic creole remoulade sauce in a chilled martini glass

## *Barbecued Shrimp*

Sautéed New Orleans style in reduced wine, butter, garlic and spices

## *Shrimp Remoulade/Shrimp Cocktail*

Jumbo gulf shrimp dressed with your choice of our classic creole remoulade sauce or our spicy New Orleans homestyle sauce

## *Mushrooms Stuffed with Crabmeat*

Broiled mushroom caps with jumbo lump crab stuffing sprinkled with Romano cheese

## *Seared Ahi Tuna*

Perfectly complemented by a spirited sauce with hints of ginger, mustard and beer

## *Lobster Bisque*

Savory soup topped with a hint of basil

## *Sizzlin Blue Crab Cakes*

Two jumbo lump crab cakes with sizzling lemon butter

## *Veal Osso Buco Ravioli*

Saffron-infused pasta filled with veal osso buco and fresh cheese

# Entrees & Steaks

## *Petite Filet*

A smaller, but equally tender filet

## *Ribeye*

An outstanding example of USDA prime at its best. Well marbled for peak flavor, deliciously juicy

## *Cowboy Ribeye*

A huge bone-in version of this USDA Prime cut

## *New York Strip*

This USDA prime cut has a full-bodied texture that is slightly firmer than a rib eye

## *Lamb Chops*

Three chops cut extra thick, served with fresh mint. They are naturally tender and flavorful

## *Stuffed Chicken Breast*

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

## *Fresh Lobster*

Fresh whole Maine lobster, ranging from 2.5 to 5 pounds

## *Barbecued Shrimp*

Sautéed New Orleans style in reduced white wine, butter, garlic and spices served on a bed of garlic mashed potatoes

One Appetizer and Entree \$39.99 One Appetizer and Entree

One Appetizer and Entree \$39.99 One Appetizer and Entree

# Desserts & More



## *Caramelized Banana Cream Pie*

Creamy white chocolate banana custard in our flaky crust, topped with caramelized bananas

## *Warm Apple Crumb Tart*

Granny Smith apples baked in a flaky pastry with streusel crust and vanilla bean ice cream

## *Cheesecake*

Creamy homemade cheesecake served with fresh berries

## *Bread Pudding with Whiskey Sauce*

Our definitive version of a traditional New Orleans favorite

## *Chocolate Sin Cake*

Chocolate and espresso

## *Creme Brulée*

The classic creole egg custard, topped with fresh berries and mint

## *Fresh Seasonal Berries with Sweet Cream Sauce*

A celebration of natural flavors, simple and simply sensational

## *Ice Cream or Sorbet*

Super premium ice cream or sorbet



# Dinner Menu



*Choose Any Two*

**\$29.99**

*Choose Any Two*

4100 Monument Corner Drive,  
Fairfax, VA 22030-8608  
Phone: (703) 266 - 1004  
Email: [fairfax@ruthschris.com](mailto:fairfax@ruthschris.com)

Hours  
5-10 PM  
Daily