

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

Loebster 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 & Stakes

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

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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

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Hours
5-10 PM
Daily