

Appetizers & Soups

Barbecued Shrimp

Sautéed New Orleans style in reduced white wine, butter, garlic and spices.....\$5.99

Shrimp Remoulade/Shrimp Cocktail

Jumbo shrimp dressed with your choice of our classic Creole remoulade sauce or our spicy New Orleans homestyle cocktail sauce\$6.99

Mushrooms Stuffed with Crabmeat

Broiled mushroom caps with jumbo lump crab stuffing and sprinkled with our won Romano cheese\$7.99

Tempura Onion Rings

With a honey Thai sauce\$3.99



Shrimp Remoulade



Barbecued Shrimp

Salads

Sliced Tomato & Onion

A sliced beefsteak tomato on a medley of lettuces. Topped with sliced red onions, vinaigrette and bleu cheese crumbles.....\$12.35

Caesar

Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing. Topped with shaved parmesan cheese and fresh ground black pepper..... \$10.55

Ruth's Jumbo Chop Salad

A Ruth's Chris original. Julienne iceberg lettuce, baby spinach and radicchio are tossed with red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, bleu cheese, lemon basil dressing and then topped with crispy onions..... \$7.99



Sliced Tomato & Onion



Ruth's Salad

Signature Steaks

Filet

The most tender cut of corn-fed Midwestern beef \$20.99

Ribeye

An outstanding example of USDA Prime at its best \$30.89

Cowboy Ribeye

A huge bone-in version of this USDA Prime cut..... \$25.99

New York Strip

This USDA Prime cut has a full-bodied texture..... \$15.99



New York Strip



Filet

Entrees

Barbecued Shrimp

Sautéed New Orleans style in reduced white wine, butter, garlic and spices served on a bed of garlic mashed potatoes \$17.99

Petite Filet and Shrimp

Two 4-ounce medallions of our filet topped with jumbo shrimp..... \$19.89

Lamb Chops

Three chops cut extra thick, served with fresh mint \$15.99

Fresh Lobster

Fresh whole Maine lobster, ranging from 2.5 to 5 pounds \$18.99



Barbecued Shrimp



Lamb Chops

Desserts

Caramelized Banana

Creamy white chocolate banana custard in our flaky crust.....\$7.99

Chocolate Sin Cake

Chocolate and espresso.....\$9.99

Crème Brûlée

The classic Creole egg custard, topped with fresh berries and mint.....\$5.99

Fresh Seasonal Berries with Sweet Cream Sauce

A celebration of natural flavors. Simple and simply sensational.....\$8.99



Chocolate Sin Cake



Crème Brûlée

Please note: Certain locations may carry alternate menu items and/or have additional menu items. If you have a specific dish in mind that you do not see on this menu, or have any special requests, please contact your local Ruth's Chris in advance and we will do our best to accommodate all of your needs.



A COMPLETE 3-COURSE MEAL
FOR ONE SIZZLING PRICE.
AVAILABLE FOR A LIMITED
TIME AT PARTICIPATING LOCA-
TIONS.

A WHOLE NEW SIDE OF RUTH'S TO LOVE!



PRIME HOUR
IN THE LOUNGE AT RUTH'S CHRIS
NIGHTLY 4-7PM & 9-11PM
SUNDAYS 9-11PM
703-848-4290



**ENJOY AN EXCITING NEW WAY AT RUTH'S
CHRIS AS THEY INTRODUCE NEW ITEMS
LIKE RUTH'S-STYLE SUSHI, SANDWICHES &
A LIGHTER FARE IN THEIR RELAXED AND
COMFORTABLE LOUNGE.**