



SUNDAY LUNCH AT RUTH'S

SOUPS & APPETIZERS

WHITE BEAN CHORIZO SOUP 9

LOBSTER BISQUE 9

BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic and spices 17

CALAMARI

lightly fried, with sweet and spicy asian chili sauce 17

SPICY LOBSTER

lightly fried, with spicy cream sauce 17

SEARED AHI TUNA

complemented by a spirited sauce with hints of mustard and beer 18

VEAL OSSO BUCO RAVIOLI

saffron-infused pasta served with sauteed baby spinach and a white wine demi-glace 16

SALADS

CHICKEN CAESAR SALAD

fresh romaine hearts, romano cheese, creamy Caesar dressing, shaved parmesan, fresh ground black pepper, grilled chicken 16

HARVEST SALAD

mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, and cajun pecans 10

GRILLED TENDERLOIN & PORTOBELLO SALAD

tenderloin, portobello mushrooms, asparagus, baby arugula, bacon, egg, red onions, croutons, and vinaigrette 24

STEAK HOUSE SALAD

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, and red onions 10
add shrimp 9 | add chicken 8

CHILLED SEAFOOD SALAD

jumbo shrimp, jumbo lump crab meat, mixed greens, house vinaigrette, grape tomatoes, and diced peppers 23

ARNOLD PALMER \$4.95

FRESHLY SQUEEZED LEMONADE \$4.95

HANGAR 1 MANDARIN BLOSSOM

hangar 1 vodka, mandarin orange syrup, mandarin oranges 14

THE DIRTY C.E.O

ketel one, grey goose, hangar 1, ciroc, stolichnaya, three olives, belvedere, or absolut, dry vermouth, olives you tell us how dirty! 14

RUBY RED GREYHOUND

belvedere pink grapefruit vodka, st. germain elderflower liqueur, freshly squeezed ruby red grapefruit and lime juices, grapefruit slice 14

NUTTY CAPPUCINO

baileys irish cream, frangelico, and whipped cream 9

BURGER & SANDWICHES

Served with julienne or sweet potato fries

CRAB BLT WITH ZUCCHINI FRIES

grilled garlic bread, roasted red pepper ranch 17

GRILLED CHICKEN SANDWICH

swiss cheese, garlic bread 16

STEAK SANDWICH

sliced filet, prepared to your liking, béarnaise sauce 19

RUTH'S PRIME BURGER

USDA prime burger prepared to your liking 16

PORTOBELLO MUSHROOM SANDWICH

roasted portobello mushrooms, asparagus, bell peppers, onions, swiss cheese, and roasted pepper pesto 13

SWORDFISH SANDWICH

grilled swordfish, avocado and bacon 16

FEATURES

CRAB & SHRIMP PASTA

colossal crab meat, jumbo sauteed shrimp, grilled onions, fresh mozzarella cheese, mushrooms, tomatoes, fresh shaved parmesan cheese, and parsley pesto cream sauce 24

LUNCH FILET

6 oz tender corn-fed midwestern beef, broiled to your liking 28

ENTRÉES

Served with a choice of Steak House Salad or White Bean Chorizo Soup

PETITE FILET

8 oz tender corn-fed midwestern beef, broiled to your liking 41

FILET

11 oz equally tender filet 46

PETITE FILET & SHRIMP*

two 4 oz medallions with large shrimp 47

NEW YORK STRIP

16 oz USDA Prime - full-bodied, slightly firmer than a ribeye 49

DOUBLE PORK CHOP

18 oz premium reserve double pork chop that is flavorful and juicy 29

BARBECUED SHRIMP

large shrimp sauteed in reduced white wine, butter, garlic and spices on a bed of roasted garlic mashed potatoes 23

SEARED JUMBO SEA SCALLOPS

sweet corn & spinach sauté 22

SALMON

moist and tender Atlantic salmon, poached under the broiler. 19

CENTER CUT SWORDFISH STEAK & SHRIMP

broiled, grilled shrimp, tomato with garlic butter 30

STUFFED CHICKEN BREAST

16 oz oven roasted free-range double chicken breast, garlic herb cheese, and lemon butter 25

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° 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 Very red, cool center	MEDIUM RARE Warm red center	MEDIUM Pink center
MEDIUM WELL Slightly pink center	WELL Broiled throughout, no pink	

Ask your server for a complete list of our signature steaks, chops, and seafood.

SIDES

POTATOES AU GRATIN 9

MASHED POTATOES 9

SWEET POTATO CASSEROLE 9

LOBSTER MAC & CHEESE 24

FRESH BROCCOLI 9

CREAMED SPINACH 9

GREEN BEANS & ROASTED GARLIC 9

FIRE-ROASTED CORN 9

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.

HAND-CRAFTED COCKTAILS \$14

VINTAGE INSPIRED

AGAVE BEE'S KNEES

patron anejo tequila, smirnoff wild honey vodka, honey syrup, freshly squeezed lemon juice, orange blossom water

NEW FASHIONED - TWIST ON RUTH'S FAVORITE COCKTAIL

bulleit rye whiskey, cherry heering liqueur, orange rind, gourmet luxardo cherries, black walnut & orange bitters

RUBY RED GREYHOUND

belvedere pink grapefruit vodka, st. germain elderflower liqueur, freshly squeezed ruby red grapefruit and lime juices, grapefruit slice

MOSCOW MULE

ketel one vodka, domaine de canton ginger liqueur, freshly squeezed lime juice, ginger ale, candied ginger

BLUEBERRY MOJITO

bacardi superior rum, freshly squeezed lime juice, muddled blueberries, fresh mint leaves

STRAWBERRY BASIL GIMLET

stolichnaya vodka, strawberry puree, basil leaves, freshly squeezed lime juice

CUCUMBER COLLINS

hendrick's gin, domaine de canton ginger liqueur, freshly squeezed lime juice, muddled cucumber, orange wedge

NEW CLASSICS

RASPBERRY ROSEMARY COSMO

absolut raspberri vodka, cointreau, freshly squeezed lime juice, cranberry juice, muddled raspberries, fresh rosemary

COCONUT GINGER LEMON DROP MARTINI

ketel one citroen vodka, ciroc coconut vodka, domaine de canton ginger liqueur, house made ginger infused syrup, freshly squeezed lemon juice, candied ginger

GUCCI SLINGBACK

absolut raspberri vodka, freshly squeezed lime juice, raspberries, sugar, lime espuma

MOJITO DE CASTRO

bacardi superior rum, muddled fresh mint leaves, freshly squeezed lime juice, club soda, sugar cane syrup, lime wedge, fresh mint sprig

MANGO STRAWBERRY MOJITO

malibu mango rum, mango strawberry puree, strawberry slice

FEATURED WINES

RED WINES

	GLASS	BOTTLE
Bordeaux Blend, GUNDLACH BUNDSCHU, Sonoma County, CA	14	56
Cabernet Sauvignon, CASARENA, Gran Reserva, Mendoza, ARG	16	64
Cabernet Sauvignon, CHATEAU TANUNDA, Barossa Valley, AU	14	56
Cabernet Sauvignon, HESS SELECT, CA	13	52
Cabernet Sauvignon, JUSTIN, Paso Robles, CA	15	60
Malbec, DON MIGUEL GASCON, Mendoza, ARG	10	40
Merlot, ECOS DE RULO, Colchagua Valley, Chile	12	48
Merlot, WILLIAM HILL, Central Coast, CA	10	40
Pinot Noir, A TO Z WINEWORKS, OR	10	40
Pinot Noir, BYRON, Nielson Vineyard, Santa Maria Valley, CA	16	64
Pinot Noir, ONE HOPE, Reserve, Edna Valley, CA	14	56
Shiraz, CHATEAU TANUNDA, Grand Barossa, AU	13	52
Shiraz, MOLLYDOOKER, "The Boxer," South AU	18	72
Zinfandel, RAVENSWOOD, Vintner's Blend, Sonoma, CA	8	32

WHITE WINES

Chardonnay, GUNDLACH BUNDSCHU, Estate Vineyard, Sonoma Coast, CA	14	56
Chardonnay, HESS, Monterey, CA	10	40
Chardonnay, LANDMARK VINEYARDS, "Overlook," Sonoma County, CA	13	52
Chardonnay, STEWART, Sonoma Mountain, CA	15	60
Pinot Grigio, MASO CANALI, Trentino, IT	11	44
Riesling, CHATEAU TANUNDA, Grand Barossa, Barossa Valley, AU	10	40
Riesling, VON KESSELSTATT, Piesporter, GER	15	60
Sauvignon Blanc, EMMOLO, Napa CA	12	48
Sauvignon Blanc, JUSTIN, Central Coast, CA	10	40
White Zinfandel, CANYON ROAD, CA	7	28

SPARKLING WINES

CHARLES DE FÈRE, Blanc de Blanc, Brut Reserve, FR	8	40
DOMAINE CHANDON, Brut Rosé, CA 187ml	SPLIT	16
MOËT & CHANDON, Brut Imperial, FR 187ml	SPLIT	30
MOSCATO, Astoria, Veneto, IT 187ml	SPLIT	11
PROSECCO, La Marca, DOC, IT 187ml	SPLIT	12



THIS IS HOW IT'S DONE. SM