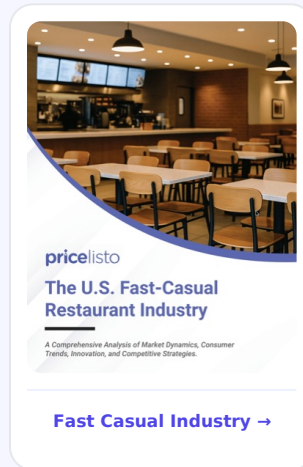




Ruth's Chris Steakhouse

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered

ITEM	PRICE
Lobster Mac and Cheese Un classique revisité avec des morceaux de homard délicatement cuits, mélangés à une riche sauce fromagère pour un plat...	\$35.00
Loaded Baked Potato Butter, sour cream, bacon, chives.	\$15.00
Stuffed Chicken Breast Poitrine de poulet double rôtie au four, farcie de fromage aux herbes à l'ail, arrosée de beurre citronné.	\$49.00
Mashed Potatoes Hints of roasted garlic.	\$17.00
Sweet Potato Casserole With a pecan crust.	\$18.00
Ribeye USDA prime 16 oz cut, well marbled for peak flavor, deliciously juicy.	\$82.00
French Bread Loaf With butter.	\$6.00
Filet Tender corn-fed midwestern beef, 11 oz cut.	\$72.00
Fresh Broccoli Simply steamed.	\$15.00
Bread Pudding With Whiskey Sauce Our definitive version of a traditional new orleans favorite.	\$16.00
Petite Filet Un filet de 8 oz, tendre et savoureux.	\$63.00
Ruth’s Prime Burger Prime beef with choice of cheese, lettuce, tomato, red onion, hand-cut fries.	\$29.00

Appetizers

ITEM	PRICE
Stuffed Mushrooms Crabmeat, seasonings, romano cheese.	\$25.00
Barbecued Shrimp Large shrimp, white wine, butter, garlic & spice reduction.	\$28.00
Veal Osso Buco Ravioli Saffron-infused pasta, sauteed baby spinach, white wine demi-glace.	\$26.00
Seared Ahi Tuna	\$26.00
Crab Cakes Two jumbo lump crab cakes, sizzling lemon butter.	\$34.00
Shrimp Cocktail / Remoulade De généreuses crevettes refroidies servies avec la sauce de votre choix.	\$27.00

Salads

ITEM	PRICE
Caesar Salad Cœurs de romaine croquants, fromage romano, garnis de parmesan râpé et nappés d'une sauce César onctueuse, rehaussés d'u...	\$17.00

ITEM	PRICE
House Salad Mélange de laitue iceberg et jeunes pousses d'arugula et de laitues, parsemé de tomates cerises juteuses, d'oignons rouge...	\$15.00
Lettuce Wedge Un croquant quartier de laitue iceberg accompagné de légumes fraîches et garni de morceaux de bacon croustillants et de...	\$18.00
Signature Steaks & Chops	
Ribeye (Signature Steaks & Chops) USDA prime 16 oz cut, well marbled for peak flavor, deliciously juicy.	\$82.00
Filet (Signature Steaks & Chops) Tender corn-fed midwestern beef, 11 oz cut.	\$72.00
Petite Filet (Signature Steaks & Chops) Equally tender 8 oz filet.	\$63.00
Lamb Chops Côtelettes d'agneau épaisses, accompagnées de menthe fraîche.	\$74.00
New York Strip false	\$71.00
Cowboy Ribeye 22 oz de ribeye avec os, issu de viande USDA Prime, riche en marbrure.	\$92.00
Seafood & Specialty Entrees	
Stuffed Chicken Breast (Seafood & Specialty Entrees) Oven roasted double chicken breast, garlic herb cheese, lemon butter.	\$49.00
Twin Lobster Tails Two (2) 5 oz broiled lobster tails, served with lemon & butter.	\$58.00
Salmon Filet Broiled with lemon, butter & parsley.	\$45.00
Garlic Crusted Sea Bass Chilean sea bass, panko-garlic crust, lemon butter, baby spinach.	\$56.00
Barbecued Shrimp Entree Crevettes géantes, cuites dans une sauce au vin blanc, beurre à l'ail et herbes aromatiques; accompagnées de purée de po...	\$45.00
Burger	
Ruth's Prime Burger (Burger) Prime beef with choice of cheese, lettuce, tomato, red onion, hand-cut fries.	\$29.00
Potatoes & Signature Sides	
Lobster Mac and Cheese (Potatoes & Signature Sides) Our signature side, accented with tender, succulent lobster meat.	\$35.00
Mashed Potatoes (Potatoes & Signature Sides) Hints of roasted garlic.	\$17.00

ITEM	PRICE
Sweet Potato Casserole (Potatoes & Signature Sides) With a pecan crust.	\$18.00
Loaded Baked Potato (Potatoes & Signature Sides) Butter, sour cream, bacon, chives.	\$15.00
Julienne Fries Frites taillées finement et parfaitement dorées.	\$14.00

Vegetables

ITEM	PRICE
Creamed Spinach false	\$17.00
Fresh Broccoli (Vegetables) Simply steamed.	\$15.00
Roasted Brussels Sprouts Bacon, honey butter.	\$18.00
Cremini Mushrooms Champignons crimini sautés délicatement avec du thym frais.	\$18.00
Grilled Asparagus Hollandaise sauce.	\$18.00

Menu Add-Ons

ITEM	PRICE
French Bread Loaf (Menu Add-Ons) With butter.	\$6.00
Bearnaise Sauce Rich buttery sauce with lemon & tarragon (4oz ramekin).	\$7.00
Hollandaise Sauce Rich buttery sauce with a hint of lemon (4oz ramekin).	\$7.00

Dessert

ITEM	PRICE
Bread Pudding With Whiskey Sauce (Dessert) Our definitive version of a traditional new orleans favorite.	\$16.00
Cheesecake Creamy homemade cheesecake served with fresh berries.	\$16.00
Chocolate Sin Cake Flourless chocolate cake blended with espresso.	\$16.00