



2041 S. Harbor Blvd. · Anaheim, CA 92802

(714) 750 - 5466

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APPETIZERS

SHRIMP COCKTAIL/ SHRIMP REMOULADE

Chilled jumbo shrimp with your choice of our classic Creole remoulade sauce or our spicy New Orleans-style cocktail sauce. 16

VEAL OSSO BUCO RAVIOLI

Saffron-infused pasta filled with veal osso buco and fresh mozzarella cheese. Served with sautéed baby spinach and a white wine demi-glace. 14

BARBECUED SHRIMP

Large shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices. 14

SEARED AHI-TUNA*

Ahi-tuna perfectly complemented by a spirited sauce with hints of mustard and beer. 13

SIZZLIN' BLUE CRAB CAKES

Two jumbo lump crab cakes with sizzling lemon butter. 19

CALAMARI

Our calamari is lightly fried and tossed with a sweet and spicy Asian chili sauce. 14

MUSHROOMS STUFFED WITH CRABMEAT

Broiled mushroom caps with jumbo lump crab stuffing, sprinkled with romano cheese. 12

SPICY LOBSTER

Succulent lobster, lightly fried, tossed in a spicy cream sauce and served with a tangy cucumber salad. 15

CRABTINI

Colossal lump crabmeat tossed in our house vinaigrette and served with our classic Creole remoulade sauce in a chilled martini glass. 15

SALADS AND SOUPS

All of our dressings are made fresh, using our exclusive recipes. Choose from: Bleu Cheese, Balsamic Vinaigrette, Creamy Lemon Basil, Ranch, Thousand Island, Remoulade and Vinaigrette.

CAESAR SALAD

Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing. Topped with shaved parmesan cheese and fresh ground black pepper. 8

LETTUCE WEDGE

A crisp wedge of iceberg lettuce on field greens, topped with bacon, bleu cheese and your choice of dressing. 8

HARVEST SALAD

Mixed greens with roasted corn, dried cherries, crispy bacon and tomatoes in a white balsamic vinaigrette, topped with goat cheese and Cajun pecans. 8

RUTH'S 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. 8

STEAK HOUSE SALAD

Iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions. 7.5

SLICED TOMATO AND ONION

A sliced beefsteak tomato on field greens, topped with sliced red onions, vinaigrette and bleu cheese. 9

LOBSTER BISQUE - 9.5

SOUP OF THE DAY - Market Price

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.



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SIGNATURE STEAKS AND CHOPS

NEW YORK STRIP*

This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye. 42

T-BONE*

A full-flavored classic cut of USDA Prime. 49

LAMB CHOPS*

Three chops cut extra thick, marinated overnight and served with fresh mint. They are naturally tender and flavorful. 39

RIBEYE*

An outstanding example of USDA Prime at its best. Well marbled for peak flavor, deliciously juicy. 41

FILET*

The most tender cut of corn-fed Midwestern beef, broiled to your liking. 39

PETITE FILET*

A smaller, but equally tender filet. 34

COWBOY RIBEYE*

A huge bone-in version of this USDA Prime cut. 47

PETITE FILET AND SHRIMP*

Two 4-ounce medallions of our filet topped with large shrimp. 43

PORTERHOUSE FOR TWO*

This USDA Prime cut combines the rich flavor of a strip with the tenderness of a filet. 86

ENTRÉE COMPLEMENTS

SHRIMP. Six additional large shrimp. 13

AU POIVRE SAUCE. Brandy and pepper sauce. 4

LOBSTER TAIL. - Market Price

OSCAR STYLE. Crab cake, asparagus and béarnaise sauce. 15

BLEU CHEESE CRUST. Bleu cheese, roasted garlic and a touch of panko bread crumbs. 4

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° F 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. Please specify extra butter or none.

RARE
Very red, cool center.

MEDIUM RARE
Red, warm center.

MEDIUM
Pink center.

MEDIUM WELL
Slightly pink center.

WELL
Broiled throughout, no pink.

RUTH'S FAVORITE SELECTIONS



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SEAFOOD AND SPECIALTIES

SIZZLIN' BLUE CRAB CAKES

Three of our jumbo lump crab cakes with sizzling lemon butter. 30

STUFFED CHICKEN BREAST

Oven roasted free-range double chicken breast stuffed with garlic herb cheese and served with lemon butter. 23

BARBECUED SHRIMP

Our signature large shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices, on a bed of roasted garlic mashed potatoes. 26

VEGETARIAN PLATE

Choose three of your favorite potato or vegetable sides. 21

CHEF'S FEATURES

Our chef has selected the finest fresh fish, lobster and other seasonal specialties for your enjoyment. Please refer to the Chef's Features page at the front of the menu for a list of today's selections.

POTATOES

POTATOES AU GRATIN. Idaho sliced potatoes with a three cheese sauce. 9

BAKED. A one-pounder, loaded. 8.5

MASHED. With a hint of roasted garlic. 8.5

FRENCH FRIES. Classic cut. 8.5

SHOESTRING. Extra thin and crispy. 8.5

SWEET POTATO CASSEROLE.
With pecan crust. 8.5

LYONNAISE. Sautéed with onions. 8.5

VEGETABLES

SPINACH AU GRATIN - 9

BABY SPINACH - 8.5

SAUTÉED MUSHROOMS - 8.5

BROILED TOMATOES - 8.5

FRESH ASPARAGUS WITH HOLLANDAISE - 9.5

CREAMED SPINACH - 8.5

TEMPURA ONION RINGS - 8.5

BROCCOLI AU GRATIN - 9

FRESH BROCCOLI - 8.5

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RUTH'S CHRIS STEAK HOUSE

It all started in 1965 when Ruth Fertel mortgaged her home to buy a little steak house in New Orleans called Chris Steak House. As her reputation grew, Ruth expanded and added her name to the original. That's how the uniquely named Ruth's Chris Steak House was born.

Try one of our New Orleans-inspired appetizers, and add some side dishes created from Ruth's original recipes.

Be sure to save some room for one of Ruth's classic desserts, too. Complement your meal with a selection from our award-winning wine list, featuring over 200 world-class international and domestic labels. Many premium wines are also available by the glass. Our experienced kitchen and service teams are still inspired by Ruth's legendary dedication to her guests. So relax and enjoy our New Orleans-style hospitality. We hope you will agree that there is no better place to dine with family, friends, and associates than Ruth's Chris Steak House. For reservations and group private dining arrangements visit our website at www.RuthsChris.com

PERFECT PAIRINGS

RIBEYE - CABERNET SAUVIGNON

Ribeye is a rich, flavorful steak. The structure of the full-bodied Cabernet enhances the richness of the Ribeye.

NEW YORK STRIP - MERITAGE BLEND

The structured flavor of the beef stands up to a sturdy Meritage blend. This wine has undertones of rich black cherry that pair well with our Strip.

FILET MIGNON - SHIRAZ

Filet is a soft, delicate cut of beef. Shiraz has body and a full flavor that enhances and deepens the taste of the Filet.

LAMB CHOP - ITALIAN RED WINE (TUSCANY)

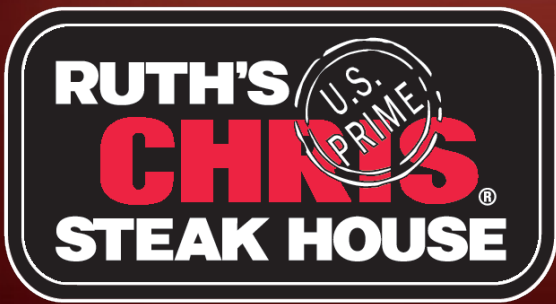
Tuscan red wines have finesse, suppleness, and complexity — a perfect match for a full-flavored meat like lamb.

GIVE THE GIFT THAT SIZZLES

Ruth's Chris gift cards make the perfect gift for any occasion.

Purchase your gift cards today at any of our restaurants, online at www.RuthsChris.com, or by calling 1.800.544.0808.

Following the principles of our founder, Ruth Fertel, we procure only the finest USDA Prime corn-fed beef available. At certain times during the year, fresh filet cuts are not available in this grade. Therefore, we select the highest quality USDA Choice available. All other cuts of beef are always USDA Prime.



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Scotches

Blended & Single Malt

<i>Chivas Regal</i>	10
<i>Cragganmore 12 yr</i>	12
<i>Dalwhinnie 15 yr</i>	14
<i>Dewars 12 yr</i>	11
<i>Glenfiddich 12yr</i>	11
<i>Glenkinche 10 yr</i>	11
<i>Glenlivet 12 yr</i>	11
<i>Glenlivet 18 yr</i>	16
<i>Glen Morangie 18 yr</i>	23
<i>J&B</i>	9
<i>Johnnie Walker Red (House)</i>	9
<i>Johnnie Walker Black</i>	12
<i>Johnnie Walker Blue</i>	36
<i>Johnnie Walker Gold</i>	18
<i>Johnnie Walker Green</i>	14
<i>Lagavulin 16 yr</i>	16
<i>Laphroig 10 yr</i>	12
<i>Macallan 12 yr</i>	12
<i>Macallan 18 yr</i>	22
<i>Oban 14 yr</i>	17
<i>Talisker 10 yr</i>	14

Selected Cordials

<i>Amaretto Di Saronno</i>	9
<i>B&B</i>	9
<i>Bailey's Irish Cream</i>	8
<i>Benedictine</i>	9
<i>Campari</i>	10
<i>Chambord</i>	10
<i>Cointreau</i>	10
<i>Drambuie</i>	11
<i>Caravella Limoncello</i>	11
<i>Frangelico</i>	9
<i>Galliano</i>	10
<i>Godiva</i>	9
<i>Grand Marnier</i>	10
<i>Grand Mariner Flight</i>	30
<i>Grand Marnier 100 year old</i>	25
<i>Grand Marnier 150 year old</i>	38
<i>Kahlua</i>	9
<i>Lillet</i>	10
<i>Midori</i>	9
<i>Navan</i>	10
<i>Sambuca Romana</i>	8
<i>Tia Maria</i>	10
<i>Tuaca</i>	10

Bourbon

<i>Basil Hayden's 8 year</i>	19
<i>Baker's</i>	13
<i>Elijah Craig 12 year</i>	9
<i>Gentleman Jack</i>	10
<i>Jack Daniels</i>	9
<i>Jim Beam (House)</i>	7.5
<i>Knob Creek</i>	10
<i>Maker's Mark</i>	10
<i>Woodford Reserve</i>	9
<i>Wild Turkey</i>	9



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DESSERT

Desserts

DUO OF CHOCOLATE

Decadent chocolate cake with a rich, warm chocolate center served with fresh berries and paired with a pot de crème and fresh whipped cream. 9.5

CHEESECAKE

Creamy homemade cheesecake served with fresh berries 9.5

CRÈME BRÛLÉE

Classic Creole egg custard, topped with fresh berries 9.5

BREAD PUDDING

WITH WHISKEY SAUCE

Our definitive version of a traditional New Orleans favorite. 9

BERRIES WITH SWEET CREAM

A celebration of natural flavors. Simple and simply sensational 9

HAAGEN-DAZS ICE CREAM 6

HAAGEN-DAZS SORBET 6

Coffees

COFFEE 3

ESPRESSO 4

CAPPUCCINO 5

RUTH'S COFFEE

Our signature blend of Frangelico Liqueur, Bailey's Irish Cream, Brandy and fresh brewed coffee, topped with whipped cream and drizzled with chocolate. 10

IRISH COFFEE

Jameson Irish Whiskey and fresh brewed coffee, topped with whipped cream. 9

KEOKE COFFEE

Kahlua Coffee Liqueur and Brandy blended with fresh brewed coffee, topped with whipped cream. 10

CHOCOLATE LOVER'S DELIGHT COFFEE

Godiva Chocolate Liqueur and Dark Crème De Cacao, blended with fresh brewed coffee, topped with whipped cream. 10

Dessert Cocktails

ESPRESSO MARTINI

Bailey's Irish Cream, Grand Marnier and Kahlua Coffee Liqueur shaken with espresso and drizzled with chocolate. Served up. 10

DISARONNO AMARETTO FREEZE

A delightful blend of Disaronno Amaretto and Haagen-Dazs vanilla ice cream, topped with whipped cream. 10

Dessert Wines, Ports & Sherries

Royal Tokaji, Tokaji Aszu, 5 Puttyonos, Hungary 15

Michele Chiarlo, "Nivole" Moscato D'Asti, Italy 7

Banfi, Rosa Regale Brachetto d' Acqui, Italy 12

EOS "Tears of Dew", CA 10

Dolce, CA 2005 26

Cockburn's Special Reverse 9

Cockburn's 20 year old Tawny 17

Croft Distinction 9

Croft Vintage 2000 19

Dow's 20 year old Tawny 15

Dow's 30 year old Tawny 25

Fonseca Bin 27 7

Roze's Vintage 1997 12

Roze's 20 year old 18

Sandeman "Founders Reserve" 7

Taylor Fladgate, Late Bottle Vintage Ruby Porto 8

Taylor Fladgate 20 year Tawny Porto 16

Dry Sack Sherry 7

Harvey's Bristol Cream 7

Cognacs & Armagnac's

REMY MARTIN LOUIS XIII

The finest Cognac in the world. Aged 70 to 100 years.

½ ounce 65

One ounce 125

1.5 ounces 180

Courvoisier VS 10

Courvoisier VSOP 12

Courvoisier XO 28

Hennessy VS 10

Hennessy VSOP 12

Hennessy XO 42

Laressingle VSOP 9

Larresingle XO Armagnac 16.5

Martell Cordon Bleu 20

Remy Martin VSOP 12

Remy Martin VSOP 12

Remy Martin XO 30



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APPETIZER ~ SOUP ~ SALAD

Carpaccio - Traditional Carpaccio served with shaved Parmesan cheese and Caesar dressing 14

White Bean & Chorizo Soup – A tomato based soup made with Cannellini beans, chorizo sausage, green & red peppers and chopped garlic. Topped with julienne spinach. 8.5

Spinach & Pear Salad – Spinach, Bartlett Pears and red onions tossed with Raspberry vinaigrette. Topped with dried cranberries, maple candied walnuts and feta cheese. 8

Corn & Crab Chowder - Crab meat, sweet yellow corn, potatoes, herbs and spices. 8.5

ENTRÉES

Filet* & Lobster ~ A Perfect Combination – 6 oz Filet paired with a succulent 8 oz Caribbean Lobster Tail 44.95

Jumbo Sea Scallops ~ Seared scallops served over sautéed spinach, roasted red peppers and topped with a Cajun béarnaise sauce 30

Sizzlin' Shellfish Trio ~ Lobster, jumbo shrimp and sea scallops served sizzling in a garlic scampi wine sauce 39

Bone-in Filet* ~ A generous sixteen ounce cut. Bone-in takes our most popular steak to its peak of tenderness and flavor 50

Live Maine Lobster ~ Featuring 1 ¾ to 3 pound lobsters 25/lb

SIDES

Green Beans with Roasted Garlic – Fresh Green Beans with Roasted Garlic 8

Maple Walnut Butternut Squash – Baked butternut squash, then glazed with maple glaze and topped with candied walnuts. 8

DESSERTS

Banana Cream Pie – Creamy white chocolate and banana in our flaky crust, topped with caramelized bananas. 10

RUTH'S CLASSICS

Enjoy a complete meal that includes a starter, entrée, personal side and dessert.

STARTERS: White Bean & Chorizo Soup, Spinach & Pear Salad, Steak House Salad or Caesar Salad

49.95

Sizzlin' Shellfish Trio ~ Lobster, Jumbo Shrimp and Sea Scallops

Twin Filets* with Stuffed Shrimp

Ribeye*

Filet*

40.95

Jumbo Sea Scallops with Cajun Béarnaise

Stuffed Chicken Breast

6 ounce Filet* & Shrimp

Chef's Fresh Fish Selection

SIDES: Creamed Spinach, Garlic Mashed Potatoes, Sautéed Mushrooms,
Green Beans with Roasted Garlic or Maple Walnut Butternut Squash

SYMPHONY DESSERT: Chocolate Cheesecake and Fresh Berries with Sweet Cream Sauce

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