

APPETIZERS

SHRIMP COCKTAIL/ SHRIMP REMOULADE	\$180	SIZZLIN' BLUE CRAB CAKES	\$180
Chilled jumbo shrimp with your choice of our classic Creole remoulade sauce or our spicy New Orleans-style cocktail sauce.		Two jumbo lump crab cakes with sizzling lemon butter.	
SMOKED SALMON	\$170	MUSHROOMS STUFFED WITH CRABMEAT	\$150
Red onion, capers, eggs, olive oil and parsley, garlic crisps and field greens.		Broiled mushroom caps with jumbo lump crab stuffing, sprinkled with romano cheese.	
BARBECUED SHRIMP	\$180	SIZZLIN' JUMBO SCALLOPS	\$170
Large shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices.		Lightly blackened jumbo scallops served sizzling with red pepper pesto and a touch of lemon butter.	
SEARED AHI-TUNA	\$170	CRABTINI	\$180
Ahi-tuna perfectly complemented by a spirited sauce with hints of mustard and beer.		Colossal lump crabmeat tossed in our house vinaigrette and served with our classic Creole remoulade sauce in a chilled martini glass.	
		SEARED FOIE GRAS	\$190
		Pan-seared foie gras served on a bed of mashed potatoes with a balsamic sauce.	

SALADS AND SOUPS

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

CAESAR SALAD	\$120	RUTH'S CHOP SALAD	\$120
Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing. Topped with shaved parmesan cheese and fresh ground black pepper.		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.	
SPINACH SALAD	\$110	STEAK HOUSE SALAD	\$110
Fresh tender spinach tossed with sliced red onion, mushrooms and a warm bacon dressing. Topped with crisp bacon and chopped egg.		Iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions.	
SLICED TOMATO AND ONION	\$120	FRESH ASPARAGUS AND HEARTS OF PALM	\$125
A sliced beefsteak tomato on field greens, topped with sliced red onions, vinaigrette and bleu cheese.		Iceberg, Romaine and radicchio lettuces topped with chilled asparagus and sliced hearts of palm. Served with tomatoes, olives, eggs, and your choice of dressings.	
LOBSTER BISQUE	\$160	SOUP OF THE DAY	\$140

RUTH'S FAVORITE SELECTIONS

*Traditional New Orleans favorites. Many of our recipes were developed by Ruth.
All prices in HK dollars and are subject to 10% service charge.*

ENTRÉES

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 (980° C) to lock in the corn-fed flavor. Then we serve your steak **sizzzzling** on a 500° F (260° C) plate so that it stays hot throughout your meal.

Our steaks are served sizzling in butter. Please specify extra butter or none.

RARE <i>Very red, cool center.</i>	MEDIUM RARE <i>Red, warm center.</i>	MEDIUM <i>Pink center.</i>	MEDIUM WELL <i>Slightly pink center.</i>	WELL <i>Broiled throughout, no pink.</i>
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FILET

The most tender cut of corn-fed premium USDA beef.

11-ounce (310 grams) \$540

PETITE FILET

A smaller, but equally tender USDA filet.

8-ounce (230 grams) \$470

PETITE FILET AND SHRIMP

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

8-ounce (230 grams) \$550

NEW YORK STRIP

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

12-ounce (340 grams) \$510

16-ounce (450 grams) \$600

RIBEYE

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

12-ounce (340 grams) \$510

16-ounce (450 grams) \$600

COWBOY RIBEYE

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

22-ounce (620 grams) \$680

PORTERHOUSE

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

22-ounce (620 grams) \$680

PORTERHOUSE FOR TWO

A larger version of the full-flavored classic cut.

40-ounce (1130 grams) \$1280

ENTRÉE COMPLÉMENTS

SHRIMP

Four additional large shrimp.

\$80

OSCAR STYLE

Crab cake, asparagus and béarnaise sauce.

\$130

AU POIVRE SAUCE

Brandy and pepper sauce.

\$30

BLEU CHEESE CRUST

Bleu cheese, roasted garlic and a touch of panko bread crumbs.

\$40

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SEAFOOD AND SPECIALTIES

LAMB CHOPS	\$570	BARBECUED SHRIMP	\$380
Three US lamb chops cut extra thick, marinated overnight and served with fresh mint. They are naturally tender and flavorful.		Our signature large shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices, on a bed of roasted garlic mashed potatoes.	
STUFFED CHICKEN BREAST	\$380	AHI-TUNA STACK	\$380
Oven roasted double chicken breast stuffed with garlic herb cheese and served with lemon butter.		Seared rare tuna topped with Colossal lump crabmeat and served sizzling with red pepper pesto.	
GRILLED PORTOBELLO MUSHROOMS	\$380	MARKET FRESH SEAFOOD SELECTION	Market Price
Marinated portobello mushrooms on our garlic mashed potatoes, with grilled asparagus, broccoli, tomatoes and sizzling lemon butter.		Your server will describe the seafood our Chef has selected for today.	
		FRESH LOBSTER	Market Price
		Fresh whole lobster.	

POTATOES

AU GRATIN	\$90	JULIENNE	\$90
Served in a cream sauce topped with melted sharp cheddar.		Regular cut.	
BAKED	\$90	STEAK FRIES	\$90
A one-pounder, loaded.		Tossed with fresh rosemary, roasted garlic and sun-dried tomatoes.	
MASHED	\$90	LYONNAISE	\$90
With a hint of roasted garlic.		Sautéed with onions.	

VEGETABLES

SAUTÉED SPINACH	\$90	SAUTÉED MUSHROOMS	\$90
CREAMED SPINACH	\$90	BROILED TOMATOES	\$90
SPINACH AU GRATIN	\$90	FRENCH FRIED ONION RINGS	\$90
FRESH BROCCOLI	\$90	MACARONI WITH CHEESE	\$90
BROCCOLI AU GRATIN	\$90	FRESH ASPARAGUS WITH HOLLANDAISE	\$100

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DESSERTS

CARAMELIZED BANANA CREAM PIE	\$125	CHOCOLATE SIN CAKE	\$110
Creamy white chocolate banana custard in our flaky crust. Topped with caramelized bananas.		Chocolate and espresso – an irresistible temptation.	
WARM APPLE CRUMB TART	\$125	CRÈME BRULÉE	\$110
Granny Smith apples baked in a flaky pastry with streusel crust and vanilla bean ice cream.		The classic Creole egg custard, topped with fresh berries and mint.	
CHEESECAKE	\$125	BREAD PUDDING AND WHISKEY SAUCE	\$110
Creamy homemade cheesecake served with fresh berries.		Our definitive version of a traditional New Orleans favorite.	
CHOCOLATE MOLTEN CAKE	\$125	FRESH SEASONAL BERRIES WITH SWEET CREAM SAUCE	\$110
Moist chocolate cake with a warm ganache center served with vanilla bean ice cream.		A celebration of natural flavors. Simple and simply sensational.	
		ICE CREAM OR SORBET	\$75

COFFEES

COFFEE	\$50	CAPPUCCINO	\$55
TEA	\$50	ESPRESSO	\$55

GIVE THE GIFT THAT SIZZLES

Our Gift Certificates are the perfect way to say thank you..., congratulations..., or great job! They can be redeemed at any Asia location.

EXTENSIVE AWARD WINNING WINE LIST

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PRIVATE DINING AVAILABLE AT EACH LOCATION

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**IN RESPECT OF OUR OTHER GUESTS,
PLEASE REFRAIN FROM USING YOUR CELLULAR
TELEPHONE IN OUR DINING ROOM**

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