

# appetizers

## SEARED AHI-TUNA\*

perfectly complemented by a spirited sauce with hints of ginger, mustard and beer [A] 85

## VEAL OSSO BUCO RAVIOLI

saffron-infused pasta filled with veal osso buco and fresh mozzarella cheese and topped with a white wine demi-glace [A] 90

## BARBECUED SHRIMP

sautéed New Orleans style in wine, butter, garlic and spices [A] 95

## LOBSTER MAC & CHEESE

generous portion of tender lobster combined with our signature three-cheese macaroni 110

## CALAMARI

lightly fried with sweet and spicy Asian chilli sauce 89

## SIZZLING BLUE CRAB CAKES

two jumbo lump crab cakes served with sizzling lemon butter 110

## MUSHROOMS STUFFED WITH CRABMEAT

broiled mushroom caps with jumbo lump crab stuffing, sprinkled with Romano cheese 75

## CRAB STACK

colossal blue crab peaks atop a mild medley of avocado and mango, combining sweet and savory flavor in every bite 105

## SPICY SHRIMP

succulent large shrimp, lightly fried, tossed in a spicy cream sauce, served with a tangy cucumber salad 95

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# salads & 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, a creamy caesar dressing, topped with shaved parmesan and fresh ground pepper 45

## FRESH MOZZARELLA & KUMATO TOMATO SALAD

a delightful blend of spanish sourced kumato tomatoes served with fresh mozzarella and topped with fresh basil, an aged balsamic glaze, and extra virgin olive oil 65

## HARVEST SALAD

mixed greens topped with roasted corn, dried cherries, tomatoes, goat cheese and cajun pecans, tossed in a white balsamic vinaigrette 45

## RUTH'S CHOP SALAD

a Ruth's Chris original. julienne iceberg lettuce, baby spinach and radicchio are paired with red onions, mushrooms, green olives, eggs, hearts of palm, croutons, bleu cheese dressed in a lemon basil dressing and topped with crispy onions 45

## STEAK HOUSE SALAD

fresh iceberg, baby arugula and baby lettuce tossed with grape tomatoes, garlic croutons and red onions 40

## LETTUCE WEDGE

a crisp wedge of iceberg lettuce atop field greens, bleu cheese crumbles and your choice of dressing 45

## SOUP OF THE DAY 45

### ruth's favorites in red

\*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.

\*items marked with [A] contain alcohol.

## signature steaks & chops

AT RUTH'S CHRIS, YOUR LAST BITE IS JUST AS GOOD AS YOUR FIRST. OUR PERFECTED BROILING METHOD AND SEASONING TECHNIQUES ENSURE EACH CUT OF USDA PRIME BEEF WE SERVE ARRIVES COOKED TO PERFECTION AND SIZZLING ON A 500° PLATE — JUST THE WAY RUTH LIKED IT.

### NEW YORK STRIP\*

a 16 oz full-flavored USDA Prime cut, with a slightly firmer texture than a ribeye 275

### T-BONE\*

tender filet and hearty New York Strip combined into one 24 oz USDA Prime cut 380

### LAMB CHOPS\*

three chops cut extra thick that are marinated overnight and broiled to perfection 255

### RIBEYE\*

a 16 oz cut of rich USDA Prime beef that's well marbled and deliciously juicy 315

### PETITE RIBEYE\*

a smaller, 12 oz Ribeye that's equally juicy and well-marbled for peak flavor 265

### FILET\*

11 oz of our most tender cut of lean, mid-western beef 310

### PETITE FILET\*

a smaller 8 oz cut, but equally tender and delicious 240

### COWBOY RIBEYE\*

22 oz of perfectly marbled and generously flavored bone-in cut 360

### PETITE FILET & SHRIMP\*

two 4 oz medallions of tender filet topped with three large shrimp 280

### PORTERHOUSE FOR TWO\*

40 oz of prime beef with the rich flavor of a strip and the tenderness of a filet 600

## specialty cuts

### TOMAHAWK RIBEYE

40 oz of USDA Prime bone-in Ribeye broiled to perfection and hand-cut tableside 680

### BONE-IN NEW YORK STRIP

19 oz of sheer perfection — full-bodied and full of flavor. Ruth's favorite cut 380

### BONE-IN FILET

a 16 oz cut with a blend of marbling and mellowness near the bone 375

## How It's Prepared

RUTH'S CHRIS SPECIALIZES IN THE FINEST CUSTOM-AGED MIDWESTERN BEEF. WE BROIL IT EXACTLY THE WAY YOU LIKE IT AT 1800° FAHRENHEIT 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	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
VERY RED COOL CENTER	RED, WARM CENTER	PINK CENTER	SLIGHTLY PINK CENTER	BROILED THROUGHOUT, NO PINK

### ruth's favorites in red

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## entrée complements

### SHRIMP

six additional large shrimp dusted with blackening seasoning and broiled 45

### AU POIVRE SAUCE

our classic peppercorn, brandy sauce [A] 19

### LOBSTER TAIL

cold water lobster tail, lightly seasoned with Cajun spices, sea salt and butter 79

### OSCAR STYLE

jumbo lump crab cake, asparagus and homemade béarnaise sauce 65

### BLEU CHEESE CRUST

fresh, creamy bleu cheese, roasted garlic and a touch of panko bread crumbs 29

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## seafood & specialties

WE KNOW A THING OR TWO ABOUT THE PERFECT STEAK, BUT IT'S NOT ALL WE HANG OUR HATS ON. WHETHER YOU'RE IN THE MOOD FOR CHICKEN, FISH OR LIGHTER VEGETARIAN FARE, WE'VE GOT SOMETHING TO PLEASE EVERY PALATE.

### CHILEAN SEA BASS

an 8 oz serving of pan-roasted Chilean Sea Bass served over sweet potato and pineapple hash and topped with citrus coconut butter 195

### STUFFED CHICKEN BREAST

free-range, double-breasted chicken that's been oven roasted, stuffed with garlic herb cheese and topped with lemon butter 155

### SIZZLING BLUE CRAB CAKES

three jumbo lump crab cakes served with sizzling lemon butter 195

### BARBECUED SHRIMP (ENTRÉE)

sautéed New Orleans style in reduced white wine, butter, garlic and spices and served on a bed of roasted garlic mashed potatoes 155

### VEGETARIAN PLATE

a selection of hearty vegetables served with a side of garlic mashed potatoes 120

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## signature side dishes

### FIRE-ROASTED CORN

sautéed in butter, topped with salsa verde 45

### CREMINI MUSHROOMS

roasted, fresh thyme and garlic 45

### SWEET POTATO CASSEROLE

topped with pecan crust 45

### GRILLED ASPARAGUS

grilled, buttery hollandaise sauce 45

### MASHED POTATOES

with a hint of roasted garlic 35

### CREAMED SPINACH

chopped spinach in a New Orleans style cream sauce 40

### BAKED POTATO

one-pound, fully loaded 45

### POTATOES AU GRATIN

Idaho sliced potatoes with a three-cheese sauce 40

### FRESH BROCCOLI

served simply steamed 45

### FRENCH FRIES

classically hand-cut and seasoned 35

### ruth's favorites in red

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\*items marked with [A] contain alcohol.

## BEHIND THE SIZZLE

IF ASKED WHO PUT THE SIZZLE IN RUTH'S CHRIS STEAK HOUSE, THE ANSWER IS SIMPLE, RUTH FERTEL. THE WOMAN WHO, IN 1965 NEW ORLEANS, MORTGAGED HER HOME WITH A VISION AND TOOK A GAMBLE ON OWNING A STEAK HOUSE. THAT 60-SEAT RESTAURANT HAS GROWN TO A FAMILY OF LOCAL STEAK HOUSES LOCATED IN CITIES AROUND THE WORLD — EACH ONE DEDICATED TO THE STANDARDS SET BY RUTH HERSELF.

RUTH ADDED MORE THAN HER NAME TO THE ORIGINAL CHRIS STEAK HOUSE, SHE ADDED HER WARMTH AND LOVE OF ENTERTAINING. TODAY YOU'LL ENJOY YOUR MEAL JUST AS RUTH ORIGINALLY INTENDED. OUR CHEFS PREPARE YOUR STEAK IN AN 1800° OVEN, SEARING IN THE NATURAL FLAVOR. THEN IT'S SERVED TO YOU ON A 500° PLATE, JUST AS RUTH IMAGINED, SO THAT YOUR STEAK STAYS HOT AND DELICIOUS FROM FIRST BITE TO LAST.

NO MATTER WHAT YOU CHOOSE AT RUTH'S CHRIS STEAK HOUSE, EVERY DISH IS PRESENTED TO YOU JUST THE WAY RUTH WOULD INSIST: WITH JUST THE RIGHT DEGREE OF DEDICATION, AND OF COURSE, AN ELEMENT OF SIZZLE.

FOUNDER ..... *Ruth Fertel* ..... 1965

FIRST ESTABLISHMENT ..... *New Orleans* .....



*Life's too short to eat anywhere else.*

## Private Dining

Ruth Fertel, our founder, wasn't just a hard-working restaurateur. She was a world-class host. Tables for two. Large gatherings. Didn't matter. Generous hospitality was her thing. Ruth had a recipe for absolutely everything, not just her food. She never compromised her high standards.

When you book a party at RUTH'S CHRIS, know that every detail, every nuance, every request that you and our team plan together will be executed flawlessly. The experience itself will be unforgettable. Just how Ruth would have wanted it. Whether it's an intimate dinner in one of our private dining rooms or a grand reception for hundreds of guests, there will be no compromises. It's how we honor our founder and help you celebrate a perfectly relaxing, elegant event.

*Contact our guest relations to learn more about how private dining is done at Ruth's.*







## THE HAPPY JACK

Happy Jack, Louisiana: the birthplace of Ruth Fertel, our founder. This menu is a perfect introduction to the uncompromising way Ruth did things.

AED 260 PER PERSON

All menus include fresh hot bread and butter, soft drinks, tea and coffee service

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\* 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.

[v] A vegetarian selection can be added to any menu.

## Plated Appetizers

(Please choose one, to be served family style)

SEARED AHI TUNA • MUSHROOMS STUFFED WITH CRABMEAT

## Starter

RUTH'S STEAK HOUSE SALAD

## Entrée Choices

(Guest's choice of the following, prepared to order)

SCOTTISH SALMON

PETITE FILET

Tender corn-fed Midwestern beef, 8 oz cut

SIZZLIN' BLUE CRAB CAKES

Three jumbo lump crab cakes drizzled with sizzling lemon butter

STUFFED CHICKEN BREAST

A roasted chicken breast stuffed with garlic herb cheese and served with lemon thyme butter

[v] ROASTED VEGETABLE NAPOLEON or MARKET VEGETABLE LINGUINE

## Entrée Complements

AU POIVRE AND MUSHROOM SAUCE

19 AED

LOBSTER TAIL

79 AED

OSCAR STYLE

65 AED

SIX LARGE SHRIMP

45 AED

BLEU CHEESE CRUST

29 AED

## Accompaniments

(Please choose two, to be served family style)

CREAMED SPINACH • MASHED POTATOES • CREMINI MUSHROOMS

## Dessert

(Please choose one)

CHEESECAKE WITH FRESH BERRIES • CRÈME BRÛLÉE





## THE 1995

The year Ruth, our founder, took a big gamble. She mortgaged her house and bought the popular Chris' Steak House. Experience a menu that celebrates the best of Ruth's classic dishes - the ones that started it all.

AED 295 PER PERSON

All menus include fresh hot bread and butter, soft drinks, tea and coffee service

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[V] A vegetarian selection can be added to any menu.

### Plated Appetizers

(Please choose two, to be served family style)

MUSHROOMS STUFFED WITH CRAB MEAT • SEARED AHI TUNA  
JUMBO SHRIMP COCKTAIL • CRAB CAKES

### Starter

RUTH'S STEAK HOUSE SALAD • CAESAR SALAD

### Entrée Choices

(Guest's choice of the following, prepared to order)

PETITE FILET  
Tender corn-fed Midwestern beef, 8 oz cut

PETITE RIBEYE  
USDA Prime 12oz cut, well-marbled for peak flavor, deliciously juicy

CHILEAN SEABASS  
8 oz fresh Chilean seabass with sweet potato and pineapple hash

STUFFED CHICKEN BREAST  
A roasted chicken breast stuffed with garlic herb cheese and served with lemon thyme butter

[V] ROASTED VEGETABLE NAPOLEON or MARKET VEGETABLE LINGUINE

### Entrée Complements

AU POIVRE AND MUSHROOM SAUCE	19 AED
LOBSTER TAIL	79 AED
OSCAR STYLE	65 AED
SIX LARGE SHRIMP	45 AED
BLEU CHEESE CRUST	29 AED

### Accompaniments

(Please choose two, to be served family style)

CREAMED SPINACH • MASHED POTATOES  
CREMINI MUSHROOMS • CHEF'S SEASONAL SELECTION

### Dessert

(Please choose one)

CHEESECAKE WITH FRESH BERRIES • CHOCOLATE SIN CAKE • CRÈME BRÛLÉE







## THE ORLEANS

First established at the corner of Broad St. & Orleans Ave. in New Orleans, the Ruth's Chris hallmark was to fuse the classic American steak house with Southern hospitality. Taste a wider variety of the dishes and the traditions that made the beef and the legend sizzle.

AED 350 PER PERSON

All menus include fresh hot bread and butter, soft drinks, tea and coffee service

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[v] A vegetarian selection can be added to any menu.

### Plated Appetizers

(Please choose three, to be served family style)

JUMBO SHRIMP COCKTAIL • CRAB CAKES • SEARED AHI TUNA.  
SPICY SHRIMP • BARBECUED SHRIMP • MUSHROOMS STUFFED WITH CRABMEAT

### Starter

(Please choose one)

RUTH'S STEAK HOUSE SALAD • CLASSIC WEDGE SALAD • CHEF'S SEASONAL SOUP  
HARVEST SALAD • CAESAR SALAD

### Entrée Choices

(Guest's choice of the following, prepared to order)

#### FILET

Tender corn-fed Midwestern beef,  
11 oz cut

#### FILET & LOBSTER TAIL

A tender 6 oz filet, paired with  
cold water lobster tail

#### RIBEYE

USDA Prime 16 oz cut, well-marbled for  
peak flavor, deliciously juicy

#### CHILEAN SEABASS

Our fresh 8 oz seabass with Sweet potato,  
pineapple hash and coconut citrus butter

#### STUFFED CHICKEN BREAST

A roasted chicken breast stuffed  
with garlic herb cheese and served  
with lemon thyme butter

[v] ROASTED VEGETABLE NAPOLEON  
or MARKET VEGETABLE LINGUINI

### Entrée Complements

AU POIVRE AND MUSHROOM SAUCE

LOBSTER TAIL

OSCAR STYLE

SIX LARGE SHRIMP

BLEU CHEESE CRUST

19 AED

79 AED

65 AED

45 AED

29 AED

### Accompaniments

(Please choose three, to be served family style)

CREAMED SPINACH • MASHED POTATOES • CREMINI MUSHROOMS  
ASPARAGUS • POTATOES AU GRATIN • CHEF'S SEASONAL SELECTION

### Dessert

(Please choose one)

CRÈME BRÛLÉE • CHOCOLATE SIN CAKE • CHEESECAKE WITH FRESH BERRIES







## THE RUTH ALL INCLUSIVE MENU

The woman. The name. The icon.  
Affectionately known as "the first lady of steak,"  
Pullout all the stops and experience the finest of  
what Ruth's has to offer.

Ruth herself wouldn't do it any other way.

AED 625 PER PERSON

Dinner includes fresh hot bread, Ruth's selection of wine and beer,  
soft drinks, tea & coffee service

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may  
increase your risk of food-borne illness.

[v] A vegetarian selection can be added to any menu.

### Reception

Selection of Canapé and welcome drink on arrival

### Plated Appetizer

(Please choose three, to be served family style)

CRAB CAKE • BARBECUED SHRIMP • SPICY SHRIMP  
CRAB STUFFED MUSHROOM • SEARED AHI TUNA

### Starter

RUTH'S STEAK HOUSE SALAD • HARVEST SALAD • CAESAR SALAD  
LOBSTER BISQUE • CLASSIC WEDGE SALAD

### Entrée Choices

FILET  
Tender corn-fed Midwestern beef,  
11 oz cut

FILET & TWIN LOBSTER TAILS  
A tender 6 oz filet, paired with  
two cold water lobster tails

COWBOY RIBEYE  
A 22 oz bone-in version  
of our classic ribeye

NEW YORK STRIP  
USDA Prime, full bodied  
16 oz cut

MARKET FRESH FISH  
Our seasonal fresh fish selection with  
signature sauces

[v] ROASTED VEGETABLE NAPOLEON  
or MARKET VEGETABLE LINGUINE

STUFFED CHICKEN BREAST  
A roasted chicken breast  
stuffed with garlic herb cheese  
and served with lemon  
thyme butter

### Entrée Compliments

AU POIVRE AND MUSHROOM SAUCE  
LOBSTER TAIL  
OSCAR STYLE  
SIX LARGE SHRIMP  
BLEU CHEESE CRUST

19 AED  
79 AED  
65 AED  
45 AED  
29 AED

### Accompaniments

(Please choose four, to be served family style)

POTATOES AU GRATIN • MASHED POTATOES • CREMINI MUSHROOMS  
ASPARAGUS • SWEET POTATO CASSEROLE  
CREAMED SPINACH • CHEF'S SEASONAL SELECTION

### Dessert

(Please choose One)

CRÈME BRÛLÉE • CHOCOLATE SIN CAKE  
CHEESECAKE WITH FRESH BERRIES • FRESH BERRIES WITH SWEET CREAM

