

APPETIZERS

SHRIMP COCKTAIL/ SHRIMP REMOULADE	48	SIZZLIN' BLUE CRAB CAKES	50
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.	
CARPACCIO	42	MUSHROOMS STUFFED WITH CRABMEAT	36
Traditional carpaccio served with shaved parmesan cheese, fresh ground black pepper and Caesar dressing.		Broiled mushroom caps with jumbo lump crab stuffing, sprinkled with romano cheese.	
BARBECUED SHRIMP	48	SIZZLIN' JUMBO SCALLOPS	45
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	36	CRABTINI	44
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.	
OYSTERS ROCKEFELLER	46	SEARED FOIE GRAS	44
Baked oysters on the half shell topped with creamed spinach, caramelized onions and hollandaise sauce.		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	27	RUTH'S CHOP SALAD	27
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	26	STEAK HOUSE SALAD	25
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	26	HARVEST SALAD	27
A sliced beefsteak tomato on field greens, topped with sliced red onions, vinaigrette and bleu cheese.		Mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, feta cheese, cajun pecans and crispy onions.	
LOBSTER BISQUE	35	SOUP OF THE DAY	27

RUTH'S FAVORITE SELECTIONS

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

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) 125

PETITE FILET

A smaller, but equally tender USDA filet.

6-ounce (170 grams) 90

8-ounce (230 grams) 100

PETITE FILET AND SHRIMP

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

8-ounce (230 grams) 130

NEW YORK STRIP

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

12-ounce (340 grams) 110

16-ounce (450 grams) 140

RIBEYE

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

12-ounce (340 grams) 115

16-ounce (450 grams) 145

COWBOY RIBEYE

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

22-ounce (620 grams) 150

T-BONE

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

22-ounce (620 grams) 150

PORTERHOUSE FOR TWO

A larger version of the full-flavored classic cut.

40-ounce (1130 grams) 290

TOMAHAWK RIBEYE

USDA Prime bone-in 40-ounce Ribeye, well-marbled for peak flavor.

40-ounce (1130 grams) 310

ENTRÉE COMPLÉMENTS

SHRIMP

Four additional large shrimp.

30

OSCAR STYLE

Crab cake, asparagus and béarnaise sauce.

28

AU POIVRE SAUCE

Brandy and pepper sauce.

5

BLEU CHEESE CRUST

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

5

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SEAFOOD AND SPECIALTIES

LAMB CHOPS	140	BARBECUED SHRIMP	92
USDA 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	68	AHI-TUNA STACK	72
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	65	THAI CHILI SALMON	72
Marinated portobello mushrooms on our garlic mashed potatoes, with grilled asparagus, broccoli, tomatoes and sizzling lemon butter.		Hand cut Chilean salmon served with Thai chili butter.	
		SIZZLIN' CRAB CAKES	75
		Three jumbo lump crab cakes with sizzling lemon butter.	

POTATOES

AU GRATIN	25	JULIENNE	25
Served in a cream sauce topped with melted sharp cheddar.		Regular cut.	
BAKED	25	STEAK FRIES	25
A one-pounder, loaded.		Tossed with fresh rosemary, roasted garlic and sun-dried tomatoes.	
MASHED	25	LYONNAISE	25
With a hint of roasted garlic.		Sautéed with onions.	

VEGETABLES

SAUTÉED SPINACH	25	PAN-ROASTED WILD MUSHROOMS	25
CREAMED SPINACH	25	ROASTED BRUSSELS SPROUTS	26
SPINACH AU GRATIN	25	BROILED TOMATOES	25
FRESH BROCCOLI	25	FRENCH FRIED ONION RINGS	25
BROCCOLI AU GRATIN	25	MACARONI WITH CHEESE	25
FIRE-ROASTED CORN	25	GRILLED ASPARAGUS WITH HOLLANDAISE	26

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DESSERTS

CARAMELIZED BANANA CREAM PIE	30	CHOCOLATE SIN CAKE	26
Creamy white chocolate banana custard in our flaky crust. Topped with caramelized bananas.		Chocolate and espresso – an irresistible temptation.	
WARM APPLE CRUMB TART	30	CRÈME BRULÉE	26
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	31	CHOCOLATE CHUNK BREAD PUDDING	26
Creamy homemade cheesecake served with fresh berries.		A chocolate lover's delight with chunks of white and dark chocolate mixed with chopped pecans and topped with caramel.	
CHOCOLATE MOLTEN CAKE	31	FRESH SEASONAL BERRIES WITH SWEET CREAM SAUCE	26
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	19

COFFEES

COFFEE	10	CAPPUCCINO	11
TEA	10	ESPRESSO	10

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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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