

Laissez les bon temps rouler

LET THE GOOD TIMES ROLL

THE MEAT LOVERS BRUNCH

THE ORLEANS

unlimited a la carte dining &
a selection of non-alcoholic
beverages and mocktails

AED 315

THE HAPPY JACK

unlimited a la carte dining &
a selection of house beverages,
cocktails and mocktails

AED 485

THE RUTH

unlimited a la carte dining &
a selection of house beverages,
cocktails & free-flowing champagne

AED 550

That Special Sizzle

Ruth, the “First Lady of Steak” and our founder has created a timeless recipe for welcoming guests and creating sizzling experiences. True to her spirit, our team will be pleased to help make your visit ever more memorable whether you are celebrating a special occasion or simply would like to surprise your guests.

VALET PARKING:

We offer Complimentary Valet at The Address Dubai Marina hotel entrance.
Our Guest Relations will provide you with a free validation upon request.

TAXI:

If you require a taxi service when leaving the restaurant,
our hostesses will be pleased to provide one for you.

Terms & Conditions:

Brunch timings are from 12:30PM and the last orders are taken at 3:45PM for Food & Beverages.
May not be combined with discounts or other offers.
Subject to change without notice.

STARTERS *great for an app or a meal*

OYSTERS* [A]

Fine de Claire No4 served with shallot vinegar

CALAMARI

lightly fried with sweet and spicy Asian chilli sauce

AHI TUNA [A]

seared with cajun seasoning and served with
a spirited mustard sauce

MAC & CHEESE

cork screw pasta tossed in our famous cheese sauce
topped with melted cheddar and emmental

SPICY SHRIMP

succulent large shrimp, lightly fried, spicy cream sauce,
with a tangy cucumber salad

CARPACCIO

thinly sliced tenderloin served with crack pepper,
caesar dressing and mixed greens

SALADS

ALL OF OUR DRESSINGS ARE MADE FRESH, USING OUR EXCLUSIVE RECIPES.

CHOOSE FROM:

BLEU CHEESE, BALSAMIC VINAIGRETTE, CREAMY LEMON BASIL,
RANCH THOUSAND ISLAND, REMOULADE, VINAIGRETTE

FRESH MOZZARELLA & KUMATO TOMATO SALAD

Spanish kumato tomatoes, fresh mozzarella, fresh basil,
aged balsamic glaze and extra virgin olive oil

STEAKHOUSE SALAD

iceberg, baby arugula, baby lettuces, grape tomatoes,
garlic croutons, red onions

CAESAR SALAD

fresh Romaine hearts, Romano cheese, creamy Caesar dressing,
shaved parmesan and fresh ground black pepper

SOUP OF THE DAY

ruth's favorites in red

If you have a food allergy, please speak to the manager,
chef, or your server before placing your order.

*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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GET THE SIZZLE

FILET*
6 oz grain fed tender USDA Prime beef

NEW YORK STRIP*
8 oz USDA Prime cut, full-bodied texture, slightly firmer than a ribeye

BRAISED SHORT RIB*
tender on the bone, served with mashed potatoes and pan dripping jus

STUFFED CHICKEN BREAST
oven-roasted free-range chicken breast, stuffed with herb cheese and lemon butter

LAMB CHOPS*
two thick cut chops, marinated overnight, grilled to your liking

PAN ROASTED SALMON
served with a honey thai chilli sauce

BARBECUED SHRIMP [A]
large shrimp sautéed in reduced white wine, butter and spices on a bed of roasted garlic mashed potatoes

any signature steak is available a la carte upon request.

SIDES	SAUCES (ADD AED 10)
GARLIC MASHED POTATO	AU POIVRE
CREAMED SPINACH	MUSHROOM SAUCE
CREMINI MUSHROOM	
FRENCH FRIES	

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 VERY RED COOL CENTER	MEDIUM PINK CENTER	MEDIUM RARE RED WARM CENTER
MEDIUM WELL SLIGHTLY PINK CENTER	WELL NO PINK BROILED THROUGHOUT	

ruth's favorites in red

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DESSERTS

THERE'S NO BETTER WAY TO END A MEAL AT RUTH'S CHRIS THAN WITH A DELECTABLE DESSERT. WITH HANDCRAFTED, HOUSE-PREPARED SELECTIONS THAT RANGE FROM LOUISIANA-FRENCH CLASSICS TO INDULGENT NEW CREATIONS, YOU'RE SURE TO END ON A SWEET NOTE.

CHEESECAKE
creamy homemade cheesecake with fresh berries

CRÈME BRÛLÉE
classic vanilla custard with caremelized sugar and fresh berries

CHOCOLATE SIN CAKE
chocolate and espresso ganache ...yum!

ICE CREAM OR SORBET
ask your server for available flavors

BRUNCH BEVERAGES

MOCKTAILS

LADY RUTH
fresh ginger juice, fresh lemon juice, honey syrup

VIRGIN BLOODY MARY
tomato juice, fresh lemon juice, salt & pepper, spices

MERRY BERRY
strawberries, raspberries, fresh lemon juice, soda

OLD FASHIONED LEMONADE
fresh lemonade juice, water, sugar syrup

MINTED MEADOWS
mint syrup, soda water, fresh lime juice, fresh mint

COCKTAILS

APEROL SPRITZ
Aperol, Fever Tree Soda Prosecco

G&T
gin, basil syrup, tonic water, cucumber, black pepper

THE PALOMA
tequila, fresh grapefruit, fresh lime, sugar syrup, soda water

APPLE MARTINI
fresh green apple juice, vodka, sugar syrup

ESPRESSO MARTINI
rum, coffee liqueur, vanilla syrup, espresso

WINES

EMOTIVO, PINOT GRIGIO, ITALY
white wine
SANTA JULIA, MALBEC, ARGENTINA
red wine

CHAMPAGNE
(AVAILABLE ON THE CHAMPAGNE PACKAGE)
JOSEPH PERRIER, MARQUIS DE JONCRY NV, BRUT

SPIRITS

TEQUILA
RUM
VODKA
GIN
AMERICAN BOURBON WHISKY

SOFT DRINKS

SODA WATER
TONIC WATER
LEMONADE
GINGER ALE
COCA-COLA
(reg/diet)

JUICES

TOMATO
CRANBERRY
PINEAPPLE
ORANGE
APPLE

appetizers

CALAMARI

lightly fried with sweet and spicy Asian chilli sauce 95

CRAB STACK

colossal blue crab peaks atop a mild medley of avocado and mango, combining sweet and savory flavor in every bite 110

SPICY SHRIMP

succulent large shrimp, lightly fried, bed of spicy cream sauce, served with a tangy cucumber salad 100

SEARED AHI-TUNA*

perfectly complemented by a spirited sauce with hints of ginger, mustard and beer [A] 95

MUSHROOMS STUFFED WITH CRABMEAT

broiled mushroom caps with jumbo lump crab stuffing, sprinkled with Romano cheese 85

SIZZLING BLUE CRAB CAKES

two jumbo lump crab cakes served with sizzling lemon butter 115

BARBECUED SHRIMP

sautéed New Orleans style in wine, butter, garlic and spices [A] 100

VEAL OSSO BUCO RAVIOLI

saffron-infused pasta filled with veal osso buco and fresh mozzarella cheese topped with a white wine demi-glace [A] 100

LOBSTER MAC & CHEESE

generous portion of tender lobster combined with our signature three-cheese macaroni 115

FIN DE CLAIRE OYSTERS

No4 french oysters served with a shallot vinegar 100

CARPACCIO

thinly sliced prime beef with fresh rocket and parmesan crisp 105

SEAFOOD TOWER - PETITE / COLOSSAL

whole fresh lobster, king crab, colossal blue crab meat and jumbo prawns served with sriracha lime and cocktail dipping sauce 310 / 575

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.

CAESAR SALAD

fresh, crisp romaine hearts tossed with Romano cheese, a creamy caesar dressing, topped with shaved parmesan and fresh ground pepper 55

FRESH MOZZARELLA & KUMATO TOMATO SALAD

a delightful blend of spanish sourced kumato tomatoes served with fresh mozzarella and topped with fresh basil, aged balsamic glaze, and extra virgin olive oil 70

STEAK HOUSE SALAD

fresh iceberg, baby arugula and baby lettuce tossed with grape tomatoes, garlic croutons and red onions 50

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 50

LETTUCE WEDGE

a crisp wedge of iceberg lettuce atop field greens, bleu cheese crumbles and your choice of dressing 60

HARVEST SALAD

mixed greens topped with roasted corn, dried cherries, tomatoes, goat cheese and cajun pecans, tossed in a white balsamic vinaigrette 55

SOUP OF THE DAY 50

ruth's favorites in red

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*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.

FILET*

11 oz of our most tender cut of lean, mid-western beef 330

RIBEYE*

a 16 oz cut of rich USDA Prime beef that's well marbled and deliciously juicy 330

COWBOY RIBEYE*

22 oz of perfectly marbled and generously flavored bone-in cut 375

PETITE FILET*

a smaller 8 oz cut, but equally tender and delicious 255

NEW YORK STRIP

16 oz full-flavored USDA Prime cut, with a slightly firmer texture than a ribeye 285

PETITE RIBEYE*

a smaller, 12 oz Ribeye that's equally juicy and well-marbled for peak flavor 275

PETITE FILET & SHRIMP*

two 4 oz medallions of tender filet topped with three large shrimp 300

LAMB CHOPS*

three chops cut extra thick that are marinated overnight and broiled to perfection 270

specialty cuts

TOMAHAWK RIBEYE

40 oz of USDA Prime bone-in Ribeye broiled to perfection and hand-cut tableside 715

BONE-IN NEW YORK STRIP

19 oz of sheer perfection — full-bodied and full of flavor. Ruth's favorite cut 400

BONE-IN FILET

a 16 oz cut with a blend of marbling and mellowness near the bone 405

PORTERHOUSE FOR TWO*

40 oz of Prime beef with the rich flavor of a strip and the tenderness of a filet 630

T-BONE*

tender filet and hearty New York Strip combined into one 24 oz USDA Prime cut 400

RED WINE SAUCE

red wine reduced to a sweet, silky sauce 27

How It's Prepared

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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 50

LOBSTER TAIL

cold water lobster tail, lightly seasoned with Cajun spices, sea salt and butter 84

OSCAR STYLE

jumbo lump crab cake, asparagus and homemade béarnaise sauce 68

RED WINE SAUCE

red wine reduced to a sweet, silky sauce 25

BLEU CHEESE CRUST

fresh, creamy bleu cheese, roasted garlic and a touch of panko bread crumbs 30

AU POIVRE SAUCE

our classic peppercorn, brandy sauce [A] 20

MUSHROOM SAUCE

brown sauce with fresh mushrooms 20

TRUFFLE BUTTER

fresh black truffle blended with butter 20

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 topped with citrus coconut butter 236

STUFFED CHICKEN BREAST

free-range, double-breasted chicken that's been oven roasted, stuffed with garlic herb cheese and topped with lemon butter 165

BARBECUED SHRIMP (ENTRÉE)

sautéed New Orleans style in reduced white wine, butter, garlic and spices served on a bed of roasted garlic mashed potatoes 175

SIZZLING BLUE CRAB CAKES

three jumbo lump crab cakes served with sizzling lemon butter 215

signature side dishes

FIRE-ROASTED CORN

sautéed in butter, topped with salsa verde 50

CREMINI MUSHROOMS

roasted, fresh thyme and garlic 50

SWEET POTATO CASSEROLE

topped with pecan crust 50

GRILLED ASPARAGUS

grilled, served with buttery hollandaise sauce 45

MASHED POTATOES

with a hint of roasted garlic 45

CREAMED SPINACH

chopped spinach in a New Orleans style cream sauce 55

BAKED POTATO

one-pound, fully loaded 50

POTATOES AU GRATIN

Idaho sliced potatoes with a three-cheese sauce 50

FRESH BROCCOLI

served simply steamed 50

FRENCH FRIES

classically hand-cut and seasoned 45

ruth's favorites in red

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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.

desserts

THERE'S NO BETTER WAY TO END A MEAL AT RUTH'S CHRIS THAN WITH A DELECTABLE DESSERT. WITH HANDCRAFTED, HOUSE-PREPARED SELECTIONS THAT RANGE FROM LOUISIANA-FRENCH CLASSICS TO INDULGENT NEW CREATIONS, YOU'RE SURE TO END ON A SWEET NOTE.

WHITE CHOCOLATE BREAD PUDDING [A]

a beloved classic topped with choice of
four spirited crème Anglaise sauces:
orange Cognac, nutty Frangelico®,
raspberry Chambord® or coffee Tia Maria®.
Non-alcoholic available upon request 50

CHOCOLATE DUO

chocolate cake accompanied by chocolate mousse
splashed with a little sweet cream and topped
with fresh berries 55

CRÈME BRÛLÉE

the classic Creole egg custard topped with
fresh berries and mint. Ruth perfected the recipe
herself — now it's considered one of the best
in the world 50

CHEESECAKE

creamy homemade cheesecake served with
fresh berries 60

ICE-CREAM OR SORBET

Super premium ice creams and sorbets.
Ask your server for available flavors 40

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