



Ruth's Chris Steak House

Steak House
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2001 Park Ave.
Park City, Utah
(435) 940-5070
www.ruthschris.com

Lunch, Dinner

AMEX, DISC,
MCARD, VISA

Ruth's Chris Steak House offers elegant dining in a casual atmosphere with breathtaking views of the Park City landscape from any table. We serve our world-famous USDA Prime beef sizzling and broiled to perfection. Come join us on our shaded outdoor patio to enjoy the beautiful scenery.

We have a season classic menu available for \$39.99 a person that offers a variety of selections from our main menu.



Appetizers

Shrimp Cocktail / Shrimp Remoulade	16.00
Barbecued Shrimp	14.00
Mushrooms Stuffed with Crabmeat	12.00
Calamari	14.00
Tempura Onion Rings	8.50
Lobster Bisque	9.50
Soup of the Day	mkt
Sizzlin' Blue Crab Cakes	19.00
Crabtini	15.00
Seared Ahi Tuna	13.00
Veal Osso Buco Ravioli	14.00
Spicy Lobster	15.00

Salads

Steak House Salad	8.00
Ruth's Chop Salad	8.50
Harvest Salad	8.50
Caesar Salad	8.00
Lettuce Wedge	8.00
Sliced Tomato and Onion	9.00

Seafood

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. 26.00

Sizzlin' Blue Crab Cakes
Three of our jumbo lump crab cakes with sizzling lemon butter. 30.00

Specialty Entrees

Stuffed Chicken Breast
Oven-roasted free-range double chicken breast stuffed with garlic herb cheese and served with lemon butter. 23.00

Personalized Potato & Vegetable Selection
Create the perfect vegetarian entrée by choosing three of your favorite side items. 18.00



Signature Steaks and Chops

Filet
The most tender cut of corn-fed Midwestern beef, broiled to your liking. 40.00

Cowboy Ribeye
A huge bone-in version of this USDA Prime cut. 46.00

Ribeye
An outstanding example of USDA Prime at its best. Well marbled for peak flavor, deliciously juicy. 43.00

Lamb Chops
Three chops cut extra thick, marinated overnight, and served with fresh mint. They are naturally tender and flavorful. 39.00

Petite Filet
A smaller, but equally tender filet. 35.00

Petite Filet and Shrimp
Two 4-ounce medallions of our filet topped with large shrimp. 43.00

T-Bone
A full-flavored classic cut of USDA Prime. 48.00

New York Strip
This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye. 44.00

Porterhouse for Two
This USDA Prime cut combines the rich flavor of a strip with the tenderness of a filet. 86.00

Entrée Complements

Bleu Cheese Crust
Bleu cheese, roasted garlic and a touch of panko bread crumbs 3.00

Oscar Style
Crab cake, asparagus and béarnaise sauce 14.00

Au Poivre Sauce
Brandy and pepper sauce 3.00

Shrimp
Six additional large shrimp 12.00

Potatoes

Mashed
With a hint of roasted garlic 8.50

Sweet Potato Casserole
With pecan crust 8.50

Lyonnaise
Sautéed with onions 8.50

Baked
A one-pounder, loaded 8.50

Shoestring
Extra thin and crispy 8.50

French Fries
Classic cut 8.50

Potatoes au Gratin
Idaho sliced potatoes with a three cheese sauce 9.00