

https://menuweb.menu
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Here you will find the menu of Ruth's Chris Steak House in Fresno. At the moment, there are 161 meals and drinks on the menu. Ruth's Chris Steak House in Fresno, CA offers the finest USDA Prime beef, broiled at 1,800° and served on 500° plates to ensure your steak stays hot, juicy, and delicious. Indulge in New Orleans-inspired appetizers, USDA Prime steaks, fresh seafood, signature side dishes, and homemade desserts in our warm and inviting atmosphere. Experience genuine hospitality from Ruth's Chris, whether you're a regular or new to our restaurant. Join us for dinner nightly, with reservations suggested and options for private dining and offsite catering available.



**Alcoholic Drinks** 

**ESPRESSO MARTINI** 

Soups

**LOBSTER BISQUE** 

**Main Courses** 

**BROILED SALMON** 

**Burger** 

**CHEESEBURGER** 

**Sandwiches** 

STEAK SANDWICH

**Main Dishes** 

**SMALL FILET** 

Starters & Salads

**FRENCH FRIES** 

Chicken

**CHICKEN STRIPS** 

**Beef Dishes** 

**FILET MIGNON** 

**Cocktails** 

**BLUEBERRY MOJITO** 

**Spirits** 

**MARTINI** 

**Baked Potatoes** 

LOADED BAKED POTATO

**South American Beef** 

**NEW YORK STRIP** 

**American Food** 

**MAC AND CHEESE** 

**House Specials** 

**SPICY SHRIMP** 

**Entree** 

**4 OZ FILET\*** 

**Sparkling & Champagne** 

BENVOLIO, PROSECCO, VENETO, ITALY

White

CHATEAU MONTELENA, CHARDONNAY, NAPA VALLEY, CALIFORNIA

Red

FERRARI-CARANO, MERLOT, SONOMA COUNTY, CALIFORNIA

Signature Cocktails

**DIRTY GOOSE MARTINI** 

**Our Cuts - No Shortcuts** 

**T-BONE** 

**Specialty Drinks** 

**CHOCOLATE LOVER'S DELIGHT COFFEE** 



Steaks & Chops

**PETITE FILET SHRIMP\*** 

**Compliments** 

**OSCAR STYLE** 

Usda Prime Steaks & Chops

PORTERHOUSE FOR TWO

**Craft Cocktails** 

**POMEGRANATE MARTINI** 

Signature Steaks & Chops

**TOMAHAWK RIBEYE** 

**Dessert Cocktails** 

**RUTH'S COFFEE** 

Whites / Pinot Grigio

SANTA MARGHERITA, PINOT GRIGIO, ALTO ADIGE, ITALY

Sparkling Wines And Champagne

VEUVE CLICQUOT, BRUT, YELLOW LABEL, CHAMPAGNE, FRANCE

**Featured Pours** 

DAOU, CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA

Sizzle, Swizzle, Swirl®

**RUTH'S PRIME CHEESEBURGER\*** 

**Perfect Pairing** 

**FILET CABERNET\*** 

**House Mixed Drinks** 

**HOUSE MIXED DRINKS** 

**Sides** 

**SWEET POTATO** 

**Chef Designed Chopped Salads** 

STEAK HOUSE SALAD

**SPECIALTIES & DINNER** 

STUFFED CHICKEN BREAST

Crafts, Imports & Domestics

**SHOCK TOP** 

**Main Courses And Sides** 

**GARLIC MASHED POTATOES** 

**Uncategorized** 

**FILET ROSÉ** 

**Steaks** 

STEAK SALAD

**RIBEYE STEAK** 

**Starters** 

LOBSTER MAC CHEESE

PRIME SLIDERS



#### Wine

FLOWERS, PINOT NOIR, SONOMA COAST, CALIFORNIA

**BOTTLE OF WINE** 

## **Hot Drinks**

**HOT TEA** 

**IRISH COFFEE** 

# **Seafood & Specialties**

KING SALMON SHRIMP

**GARLIC CRUSTED SEA BASS\*** 

# **Entrée Complements**

**BLEU CHEESE CRUST** 

TRUFFLE CRUST

# **Specialty Cuts**

**BONE-IN NEW YORK STRIP\*** 

**BONE-IN FILET** 

## Seafood

**CALAMARI** 

**CRAB CAKES** 

**LOBSTER TAIL** 

# **Restaurant Category**



STEAKHOUSE DESSERT BAR

#### Beer

**STELLA ARTOIS** 



GOOSE ISLAND IPA
MICHELOB ULTRA
BUD LIGHT

## Coffee



ESPRESSO
CAPPUCCINO
FRESH BREWED COFFEE

**DECAF** 

## **Potatoes & Fresh Sides**

**BAKED** 

**AU GRATIN** 

**GARLIC MASHED** 

**CREMINI MUSHROOMS** 

#### Dessert

**CHOCOLATE SIN CAKE** 

**CREME BRULEE** 

**BREAD PUDDING** 

**CLASSIC CHEESECAKE** 

**CHEESECAKE** 

## Salads

**LETTUCE WEDGE** 

**RUTH'S CHOPPED SALAD\*** 

**BLUE CHEESE SALAD** 

**WEDGE SALAD** 

CAESAR SALAD

**SEARED AHI TUNA** 

## **Side Dishes**

**MACARONI AND CHEESE** 



**SWEET POTATO CASSEROLE** 

**CREAMED SPINACH** 

ROASTED BRUSSELS SPROUTS

**GRILLED ASPARAGUS** 

**MASHED POTATOES** 

**BAKED POTATO** 

## **Hand-Crafted Cocktails**



ROCKS RITA
RASPBERRY COSMO
RUTH'S MANHATTAN

**CLASSIC LEMON DROP** 

**GAMBLER'S OLD FASHIONED** 

**NOLA MULE** 

**BLACKBERRY SIDECAR** 

#### **Entrées**



BARBECUED SHRIMP
GOAT CHEESE ARTICHOKE

**VEAL OSSO BUCO RAVIOLI** 

SIZZLING CRAB CAKES

DIP

MUSHROOMS STUFFED WITH CRABMEAT

SHRIMP COCKTAIL

**CHILLED SEAFOOD TOWER** 

**FRIED SHRIMP** 

**CRAB CAKE** 

# These Types Of Dishes Are Being Served

**ROASTED CHICKEN** 

**ICE CREAM** 



TUNA STEAK
PANINI
LOBSTER

**APPETIZER** 

SALAD

**BREAD** 

**LAMB** 

**LAMB CHOPS** 

#### **Whites**



65 BROAD, CHARDONNAY, WASHINGTON STATE

MER SOLEIL, CHARDONNAY, RESERVE, STA. LUCIA HIGHLANDS, CALIFORNIA

SANTA CRISTINA, PINOT GRIGIO, DELLE VENEZIE, ITALY

DRY CREEK VINEYARD, SAUVIGNON BLANC, SONOMA, CALIFORNIA

WHISPERING ANGEL, ROSÉ, PROVENCE, FRANCE

**EOS, MOSCATO, CALIFORNIA** 

R. PRÜM, RIESLING, ESSENCE, MOSEL, GERMANY

NICOLAS FEUILLATTE, BRUT, CHAMPAGNE, FRANCE

LOVEBLOCK BY KIM CRAWFORD, SAUVIGNON BLANC, MARLBOROUGH, NZ

FREEMARK ABBEY, SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA

ROMBAUER, CHARDONNAY, CARNEROS, CALIFORNIA

## Reds

SEA SUN, PINOT NOIR, MONTEREY-SOLANO-STA. BARBARA, CALIFORNIA





BENTON-LANE, PINOT NOIR, WILLAMETTE VALLEY, OREGON

BELLE GLOS, PINOT NOIR, CLARK TELEPHONE, SANTA MARIA VALLEY, CALIFORNIA

DUCKHORN, MERLOT, NAPA VALLEY, CALIFORNIA

65 BROAD, CABERNET SAUVIGNON, WASHINGTON STATE

FAUST, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

ORIN SWIFT CELLARS, ZINFANDEL BLEND, 8 YEARS IN THE DESERT, CALIFORNIA

VIÑAS COBOS, MALBEC, FELINO, MENDOZA, ARGENTINA

CAYMUS-SUISUN, GRAND DURIF, SUISUN VALLEY, CALIFORNIA

SIDURI, PINOT NOIR, WILLAMETTE VALLEY, OREGON

THE PRISONER, RED BLEND, CALIFORNIA

CAYMUS, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

SILVER OAK, CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA

# Ingredients Used



GRILLED SHRIMP
BROCCOLI
CHEESE

**SHRIMP** 

**BACON** 

**POTATOES** 

**GARLIC** 

**HONEY** 

**LETTUCE** 

**SPINACH** 

**BRUSSEL SPROUTS** 

**BUTTER** 

**SHRIMPS** 

**CHOCOLATE** 

**SEAFOOD** 

**TUNA** 

# **Ruth's Chris Steak House**

7844 N. Blackstone Avenue Suite 500 Fresno, CA 93720, United States **Opening Hours:** 

Monday 16:00-22:00 Tuesday 16:00-22:00 Wednesday 16:00-22:00 Thursday 16:00-22:00 Friday 16:00-22:30 Saturday 16:00-21:00

Made with Menu

