

NIABARA FALLS, BANADA



Ruth's Chris Steak House Menu

https://menuweb.menu 407 N Virginia StNV 89501, Reno, United States +17753257573 - https://ruthschris.com/reno









On this website, you will find the **complete** menu of Ruth's Chris Steak House from Reno. Currently, there are 164 dishes and drinks available. Ruth's Chris Steak House in Reno, NV offers the finest USDA Prime beef, broiled at 1800° and served on 500° plates to keep your steak hot and juicy. Indulge in our New Orleans-inspired appetizers, USDA Prime steaks, fresh seafood, signature side dishes, and homemade desserts in our warm and inviting atmosphere. Ruth's Chris combines genuine hospitality with a memorable dining experience. Join us for dinner nightly, reservations recommended. Private dining and offsite catering available.



Non Alcoholic Drinks

WATER

Alcoholic Drinks

ESPRESSO MARTINI

Soups

LOBSTER BISQUE

Main Courses

BROILED SALMON

Vegetarian

PARMESAN ASPARAGUS

Antipasti

APPETIZERS

Main Dishes

SMALL FILET

Starters & Salads

FRENCH FRIES

Chicken

CHICKEN STRIPS

Fish

SEA BASS

Beef Dishes

FILET MIGNON

Cocktails

BLUEBERRY MOJITO

Beef

RIB EYE

Baked Potatoes

LOADED BAKED POTATO

South American Beef

NEW YORK STRIP

Wine

FLOWERS, PINOT NOIR, SONOMA COAST, CALIFORNIA

American Food

MAC AND CHEESE

Milkshakes

MILK SHAKES

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

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

Salad

CAESAR

CHOPPED SALAD

Sandwiches

CALIFORNIA SANDWICH
STEAK SANDWICH

Starters

LOBSTER MAC CHEESE PRIME SLIDERS

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

Steaks

PORTERHOUSE

RIBEYE STEAK

RIBEYE STEAK

Coffee

ESPRESSO

CAPPUCCINO

FRESH BREWED COFFEE

Dessert

CHOCOLATE SIN CAKE

CREME BRULEE

BREAD PUDDING

CLASSIC CHEESECAKE

Beer

STELLA ARTOIS

GOOSE ISLAND IPA

MICHELOB ULTRA

BUD LIGHT

Potatoes & Fresh Sides

BAKED

AU GRATIN

GARLIC MASHED

CREMINI MUSHROOMS



Restaurant Category

STEAKHOUSE

ITALIAN

DESSERT

VEGETARIAN

VEGAN

Salads

LETTUCE WEDGE

RUTH'S CHOPPED SALAD*

WEDGE SALAD

CAESAR SALAD

SALAD

SEARED AHI TUNA

Side Dishes

SWEET POTATO CASSEROLE

CREAMED SPINACH

ROASTED BRUSSELS SPROUTS

GRILLED ASPARAGUS

BAKED POTATO

MASHED POTATOES

MASHED 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

MUSHROOMS STUFFED WITH CRABMEAT

SHRIMP COCKTAIL

CHILLED SEAFOOD TOWER

FRIED SHRIMP

STUFFED MUSHROOMS

CRAB CAKE

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, N7

FREEMARK ABBEY, SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA

ROMBAUER, CHARDONNAY, CARNEROS, CALIFORNIA



These Types Of Dishes Are Being Served



ROASTED CHICKEN
ICE CREAM
LOBSTER

TUNA STEAK

SALAD

DESSERTS

SOUP

APPETIZER

PASTA

BREAD

LAMB

LAMB CHOPS

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

CHICKEN BREAST

MUSHROOMS

SHRIMP

TUNA

GARLIC

BUTTER

LETTUCE

BACON

EGG

MINT

POTATOES

PRAWNS

VEGETABLES



Ruth's Chris Steak House

407 N Virginia StNV 89501, Reno, 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

