

https://menuweb.menu 2727 E. 86th Street Indianapolis, IN 46240, United States +13178441155 - https://www.ruthschrisphg.com/indianapolis-northside









The place from Indianapolis offers **176** different **dishes and drinks on the menu** at an average price of \$59.8. A recent visit to the restaurant resulted in a mix of experiences. While the food was delicious, some issues with overcooked dishes, long wait times, and billing errors were present. One reviewer felt neglected due to slow service, while another noted that the noise level was high in their seating area. However, the overall dining experience was not terrible, just not exceptional. On the other hand, positive reviews praised the delicious food and excellent service provided by the staff. One customer even described their visit as an amazing event, highlighting the elegant ambiance and outstanding service from their waiter. Despite some hiccups, the restaurant seems to have a lot to offer, with repeat visits being a high possibility for many patrons.

is

\$42.0

Alcoholic Drinks Beef Dishes

ESPRESSO MARTINI \$15.0 FILET MIGNON

Pasta Beef

RAVIOLI COWBOY RIBEYE \$78.0

Mains South American Beef

ASIAN NOODLE SALAD \$39.0 NEW YORK STRIP \$63.0

Burger Potatoes

BURGER BLEND \$35.0 HASHBROWNS \$14.0

Main Dishes Donuts

SMALL FILET \$54.0 CHOCOLATE OLD FASHIONED \$14.0

Salad Lunch Menu

CHOPPED SALAD FILET SLIDERS \$950.0

Drinks Beverages

GLASS OF WINE ARNOLD PALMER \$60.0

Rice Burgers & Sandwiches

RISOTTO RUTH'S PRIME BURGER*

Starters & Salads Seafood Dishes

FRENCH FRIES \$13.0 FRIED CALAMARI \$90.0

Sauces Red Wine

CARROT CAKE

AU POIVRE SAUCE \$8.0 RODNEY STRONG, CABERNET SAUVIGNON, ALEXANDER VALLEY,

Entree

Vegetarian Dishes

NORWEGIAN SALMON

3

Chef's Selection

VEGETARIAN PLATE

Modifiers

WHOLE GRAIN RICE \$14.0

White

GIESEN SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

Red

THE FOUR GRACES, PINOT NOIR, WILLAMETTE VALLEY, OREGON

Specialty Cocktails

HIBISCUS MARGARITA \$16.0

Appetizers & Soups

LOBSTER VOODOO \$29.0

Our Cuts - No Shortcuts

T-BONE \$62.0

Hibachi

FILET SHRIMP \$59.0

Cabernet Sauvignon

JUSTIN CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA

Rosé Wines

HECHT BANNIER, ROSÉ, CÔTES DE PROVENCE, PROVENCE, FRANCE

Steaks & Chops

PETITE FILET SHRIMP*

Compliments

OSCAR STYLE \$26.0

By The Glass

SEA SUN PINOT NOIR, CALIFORNIA

Full Intensity Red Wines

CAYMUS VINEYARDS, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

Usda Prime Steaks & Chops

PORTERHOUSE FOR TWO \$125.0

Craft Cocktails

POMEGRANATE MARTINI \$14.0

Signature Plates

FLAMING OYSTERS
ROCKEFELLER
\$32.0

Signature Steaks & Chops

TOMAHAWK RIBEYE \$149.0

Wines By The Bottle (Reds)

JOSH CELLARS MERLOT, CALIFORNIA

Seafood & Specialties

GARLIC CRUSTED SEA BASS*

\$77.0

\$21.0

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Hand Crafte	d Cocktails
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ROSEMARY GREYHOUND \$14.0

Main Courses And Sides

GARLIC MASHED POTATOES

Ruth's @ The Bar

CAJUN STEAK BITES

Sandwiches

CRAB CAKE SANDWICH \$24.0

SHRIMP PO BOY

Juniper

SON OF A BEESTING \$15.0

Seafood

CRAB CAKES

LOBSTER TAIL

Lunch Prix Fixe

LUNCH PRIX FIXE \$36.0

Steaks

STEAK FRITES

RIBEYE STEAK

Fried Potatoes

CHEESE FRIES \$380.0

From The Grill

BERKSHIRE PORK CHOP \$49.0 MIXED GRILL \$49.0

Steaks & Filets

Seasonal Pairing

A LA CARTE RBAR BURGER

FILET OSCAR

Cocktails

MIMOSA \$13.0

BLOODY MARY \$14.0

Neighborhood Burgers

THE CLASSIC \$6.0

Entrees

FILET, EGG SHRIMP \$530.0

TENDERLOIN MEDALLION \$54.0

Chef Designed Chopped Salads

STEAK HOUSE SALAD \$13.0

SPECIALTIES & DINNER

STUFFED CHICKEN BREAST \$41.0

Soup & Salad

BLEU BLACK SALAD \$20.0 BLACK BLEU SALAD \$36.0

Ruth's Classics

TRUFFLE CRUSTED FILET \$57.0



Whites

ROMBAUER, CHARDONNAY, CARNEROS, CALIFORNIA

SANTA CRISTINA, PINOT GRIGIO, DELLE VENEZIE, ITALY

Reds

PRIMARIUS, PINOT NOIR, OREGON

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

Sparkling

GRUET, BRUT, NEW MEXICO

RUFFINO, MOSCATO D'ASTI, PIEDMONT, ITALY

Wines By The Glass

SELECT WHITE WINE \$19.0 SELECT RED WINE \$19.0

Entrée Complements

BLEU CHEESE CRUST \$8.0
TRUFFLE CRUST \$9.0

Specialty Cuts

BONE-IN FILET \$80.0

BONE-IN NEW YORK STRIP*

Potatoes & Vegetables

MASHED \$13.0

FIRE ROASTED CORN

Restaurant Category

DESSERT

Dessert

CARROT CAKE CUPCAKE \$250.0

BREAD PUDDING

CREME BRULEE

Red Wines

QUILT, RED BLEND, THREADCOUNT, CALIFORNIA

WENTE VINEYARDS, CABERNET SAUVIGNON, SOUTHERN HILLS, LIVERMORE, CALIFORNIA

FINCA DECERO, MALBEC, REMOLINOS VINEYARD, MENDOZA, ARGENTINA

Weekend Brunch

CAJUN TENDERLOIN EGGS
BENEDICT \$36.0

CREOLE BISCUITS \$22.0

FILET SPICY CRAB \$68.0

Sparkling Wines By The Glass

MIONETTO, PROSECCO ROSE, PRESTIGE COLLECTION GRAN, \$13.0 ITALY, 187ML

MIONETTO, PROSECCO, BRUT, TREVISO, PRESTIGE COLLECTION \$13.0 GRAN, VENETO, ITALY, 187ML

NICOLAS FEUILLATTE, BRUT, BLUE LABEL , CHAMPAGNE, \$25.0 FRANCE, 187ML

Manager Features

RBAR BURGER \$21.0

STEAKHOUSE

3

VIÑA CONO SUR, PINOT NOIR, 20 BARRELS LIMITED EDITION, CASABLANCA VALLEY, ACONCAGUA, CHILE

POST BEAM BY FAR NIENTE, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

Potatoes & Fresh Sides

AU GRATIN \$14.0

BAKED \$13.0

CREMINI MUSHROOMS \$14.0

White Wines

RAIMUND PRÜM, RIESLING, ESSENCE, MOSEL, GERMANY

WILLIAM HILL ESTATE WINERY, SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA

CAVE DE LUGNY, CHARDONNAY, LES CHARMES, MÂCON-LUGNY, BURGUNDY, FRANCE

DIATOM, CHARDONNAY, SANTA BARBARA COUNTY, CALIFORNIA

Freshly Squeezed Lemonades

SPARKLING POMEGRANATE	\$190.0
CRANBERRY TWIST	\$190.0
KETTLE ONE SPIKED	\$145.0
KETEL ONE SPIKED	\$6.0

Starters

FILET, 6 OZ. SHRIMP

\$25.0
\$60.0
\$39.0
\$13.0

Uncategorized

ROUTESTOCK, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

CLASSIC FILET \$54.0

FILET ROSÉ \$50.0

COCONUT GINGER LEMON DROP \$14.0

CHALK HILL, CHARDONNAY, RUSSIAN RIVER VALLEY, CALIFORNIA

Salads

SEARED AHI TUNA	\$22.0
CAESAR SALAD	\$14.0
LETTUCE WEDGE	\$14.0
HARVEST SALAD	\$16.0
FRESH MOZZARELLA HEIRLOOM TOMATO SALAD	\$15.0
CHILLED SHELLFISH SALAD	\$30.0
RUTH'S CHOPPED SALAD*	

Hand-Crafted Cocktails

WHISKEY BASIL SMASH	\$15.0
RASPBERRY ROSEMARY COSMO	\$14.0
RUTH'S RYE OLD FASHIONED	\$14.0
WILDBERRY LEMONADE	\$13.0
BLOOD ORANGE GRAPEFRUIT MARGARITA	\$16.0
IRISH WRISTWATCH	\$14.0
ELDER STATESMAN	\$15.0

These Types Of Dishes Are Being Served



FISH
BREAD
APPETIZEF
LAMR

Soups

	LOBSTER BISQUE	\$15.0
	RUTH'S CHOP SALAD	\$16.0
	SEAFOOD GUMBO	\$14.0
SOUP OF THE DAY		\$14.0
SOUP SALAD		\$20.0
SEARED AHI TUNA SALAD		\$60.0
CHEF'S SEASONAL SELECTION		\$320.0
SEAFOOD	SAUSAGE GUMBO	\$14.0

Ingredients Used

AND COMPANY	GRILLED SHRIMP	\$14.0
	TUNA	
	AHI TUNA	
SPINACH		
POTATOES		
BROCCOLI		
SHRIMP		
BEEF		

Entrées

	BARBECUED SHRIMP	\$25.0
	MUSHROOMS STUFFED WITH CRABMEAT	\$21.0
SIZZLING CRAB CAKES		\$44.0
SHRIMP COCKTAIL		\$190.0
VEAL OSSO BUCO RAVIOLI		\$450.0
SPRING ROLLS		
SIZZLING E	\$29.0	
CRAB CAKE		
CHILLED S	SEAFOOD TOWER	

Side Dishes

	SWEET POTATO CASSEROLE	\$13.0
	SHOESTRING FRIES	\$13.0
	CREAMED SPINACH	\$14.0
GRILLED ASPARAGUS		\$20.0
STEAMED BROCCOLI		\$14.0
ROASTED BRUSSELS SPROUTS		\$14.0
MASHED POTATOES		\$14.0
POTATOES AU GRATIN		\$14.0
FRESH BROCCOLI		\$14.0

Ruth's Chris Steak House Indianapolis



Northside

2727 E. 86th Street Indianapolis, IN 46240, United States

Made with Menu

Opening Hours:

Monday 11:00-15:00 15:00-22:00 Tuesday 11:00-15:00 15:00-22:00 Wednesday 11:00-15:00 15:00-22:00

Thursday 11:00-15:00 15:00-22:00 Friday 11:00-15:00 15:00-23:00 Saturday 11:00-15:00 15:00-23:00 Sunday 11:00-15:00 15:00-21:00

