

https://menuweb.menu 314 S. Fourth Ave Ann Arbor, MI 48104, United States +17345855155 - http://www.ruthschris.com/









The menu of Ruth's Chris Steak House - Ann Arbor from Ann Arbor contains about 211 different dishes and drinks. On average you pay about \$26.9 for a dish / drink. The restaurant receives mixed reviews, with some customers praising the ambiance, service, and quality of food, while others were disappointed by the wait time, lackluster dishes, and high prices. Some diners found the steak perfectly cooked and the service exceptional, while others were underwhelmed by the food and cocktails for the price they paid. There were also comments about the limited wine list and overpriced baked potato. Despite the mixed feedback, many customers enjoyed their meals and appreciated the attentive wait staff.

Non Alcoholic Drinks

TONIC

Whisky

JOHNNIE WALKER RED

Sandwiches

STEAK SANDWICH

House Specials

SPICY SHRIMP \$26.0

Main Dishes

SMALL FILET

Easy To Drink

PINOT NOIR

Fish

SEA BASS

Bebidas

SELECT WINES \$9.0

Starters

LOBSTER MAC CHEESE

\$36.0

Brandy

HENNESSEY VSOP

Beef

COWBOY RIBEYE

Beverages

GRAND MARNIER

Baked Potatoes

LOADED BAKED POTATO

Blends

MONKEY SHOULDER

South American Beef

NEW YORK STRIP

Chef's Selection

VEGETARIAN PLATE

American Food

MAC AND CHEESE

Whites

EOS, MOSCATO, CALIFORNIA

Inside Out Roll

MIDORI

Sparkling & Champagne

\$13.0

\$13.0

BENVOLIO, PROSECCO, VENETO, ITALY

Digestivi - Digestifs

AMARETTO DI SARONNO

Red

EMMOLO MERLOT, NAPA VALLEY, CALIFORNIA



Hand-Crafted Cocktails

RUTH'S MANHATTAN \$16.0

Our Cuts - No Shortcuts

T-BONE

Rye

BASIL HAYDEN'S DARK RYE

Interesting Whites

PETER ZEMMER, PINOT GRIGIO, ALTO ADIGE, ITALY \$14.0

Food

TENDERLOIN SKEWER SALAD* \$19.0

Specialty Drinks

CHOCOLATE LOVER'S DELIGHT
COFFEE \$14.0

Single Malt Scotch

DALWHINNIE 15 YEAR, HIGHLAND

American Whiskey

HUDSON RYE

Compliments

OSCAR STYLE \$19.0

After Dinner Drinks

B&B

Blended Scotch Whisky

CHIVAS REGAL 18 YEAR

Brandies

REMY MARTIN XO

Usda Prime Steaks & Chops

PORTERHOUSE FOR TWO

Other Reds

VIÑA COBOS, MALBEC, ''FELINO'', MENDOZA, ARGENTINA

Craft Cocktails

POMEGRANATE MARTINI

\$16.0

Signature Steaks & Chops

TOMAHAWK RIBEYE

Cocktail

MARGARITA

Whiskey & Bourbon

BASIL HAYDEN'S

Dessert Cocktails

RUTH'S COFFEE \$14.0

Whites & Blush

JOSH CELLARS ROSE, CALIFORNIA

Single Malt Scotches

GLENFIDDICH 15 YEAR, HIGHLAND



Tennessee

JACK DANIEL'S SINGLE BARREL

Scotch (Single Malt)

GLENMORANGIE 18 YEAR, HIGHLAND

New Classics

PORT OF MANHATTAN

\$15.0

Potatoes & Vegetables

FIRE ROASTED CORN

Sparkling Wines And Champagne

POEMA, BRUT ROSÉ, CAVA, CATALONIA, SPAIN, NV

\$12.0

Whiskey / Bourbon

LIP SERVICE RYE

Specialty Coffee Drinks

KEOKE COFFEE

\$14.0

Malt Scotch

OBAN, 14 YEAR, WEST HIGHLAND

Dips

CHEESE DIP

Port And Fortified Wines

FONSECA, PORT, PORTO, BIN 27, DOURO, PORTUGAL, NV \$20.0

1St Class

BARDSTOWN

Sizzle, Swizzle, Swirl®

RUTH'S PRIME CHEESEBURGER* \$20.0

After-Dinner Drinks

SAMBUCA ROMANA

Whisky (Must Be 21 Years Old)*

HUDSON BRIGHT LIGHTS

Whiskey | Bourbon | Rye

JEFFERSON OCEAN

Other Indulgences

GRAND MARNIER 100

Red Hills, Lake County

OBSIDIAN RIDGE, CABERNET SAUVIGNON, RED HILLS, LAKE COUNTY, CALIFORNIA, 2019

Chef Designed Chopped Salads

STEAK HOUSE SALAD

\$15.0

SPECIALTIES & DINNER

STUFFED CHICKEN BREAST

\$43.0

\$15.0



\$14.0

Allocated Bourbons - Limited Availability

BLANTON'S

Small Batch - Bourbon + Whiskey + Rye

HIGH WEST AMERICAN PRAIRIE

Brown Liquor

WELLER SPECIAL RESERVE

Scotch Single Malt & Blended

GLENLIVET NADUURRA 85

Alcoholic Drinks

ESPRESSO MARTINI

SOUTHERN COMFORT

Soups

SOUP OF THE DAY

RUTH'S CHOP SALAD

Seafood

CALAMARI \$25.0

LOBSTER TAIL

Starters & Salads

FRENCH FRIES \$15.0

FRENCH FRIES

Steaks

RIBEYE STEAK

Whiskey

COINTREAU

GENTLEMAN JACK

Hot Drinks

IRISH COFFEE \$14.0

COFFEE

Coffee

ESPRESSO \$5.0

CAPPUCCINO \$6.0

White

THE CREAM, CHARDONNAY, SONOMA COAST, CALIFORNIA \$14.0

KIM CRAWFORD, SAUVIGNON BLANC, MARLBOROUGH, NEW

ZEALAND

Sparkling

BANFI, BRACHETTO D 'ACQUI, ' 'ROSA REGALE'', PIEDMONT, ITALY

VEUVE CLIQUOT, BRUT, YELLOW LABEL, CHAMPAGNE, FRANCE NV

Scotch Whisky

GLENLIVET 12 YEAR, SPEYSIDE

TALISKER 10 YEAR, ISLE OF SKYE

Cognac

LOUIS XIII \$230.0

COURVOISIER VSOP

RIBEYE STEAK



Seafood & Specialties

KING SALMON SHRIMP \$45.0

GARLIC CRUSTED SEA BASS*

Entrée Complements

RUTH'S DIPPING TRIO \$9.0 BLEU CHEESE CRUST \$8.0

Specialty Cuts

BONE-IN NEW YORK STRIP* \$72.0

BONE-IN FILET

SCOTCH WHISKY / IRISH WHISKEY

CHIVAS REGAL 12 YEAR

J&B

Swizzle & Swirl

CLASSIC COSMO \$16.0

DOMESTIC AND SELECT BEERS \$5.0

White / Rosé Wines

MER SOLEIL, CHARDONNAY, UNOAKED, SILVER, MONTEREY \$15.0 COUNTY, CALIFORNIA

LEFT FOOT CHARLEY, RIESLING, MISSING SPIRE, MICHIGAN \$12.0

Sides

GARLIC BUTTER
SWEET POTATO

After Dinner Sippers - Hot Coffee Drinks - Imported

Liqueurs

DRAMBUIE

BAILEYS IRISH CREAM

Malt Liquor

LAGAVULIN 16 YEAR, ISLE OF ISLAY LAPHROAIG 10 YEAR, ISLE OF ISLAY

Premium Bourbons & Ryes

EAGLE RARE

ELIJAH CRAIG

Restaurant Category

DESSERT

STEAKHOUSE

Liqueurs



CHAMBORD

GALLIANO

MOZART CHOCOLATE

Bourbon & Rye

BUFFALO TRACE

MAKER'S MARK 46

SAZERAC RYE

Dessert Wines/Port/Sherry

FONSECA, PORT, PORTO, ''BIN 27'', DOURO, PORTUGAL

GRAHAM 'S, PORT, PORTO, ' 'SIX GRAPES'', DOURO, PORTUGAL

\$23.0



TAYLOR FLADGATE, TAWNY PORT, PORTO, ' '20 YEAR OLD ' ', DOURO, PORTUGAL

Spirits

REMY MARTIN VSOP

FRANGELICO

KAHLUA

MARTINI

Potatoes & Fresh Sides

	AU GRATIN	\$15.0
	BAKED	\$14.0
	GARLIC MASHED	\$15.0
CREMINI MUSHROOMS		\$16.0

Cocktails, Ports & Dessert Wines

COMPANY, ASZU 5 PUTTONYOS

THE ROYAL TOKAJI WINE

RED LABEL , HUNGARY	,
DEAU, PINEAU DES CHARENTES, VIEUX , FRANCE	\$20.0
WAGNER, RIESLING, ICE WINE, FINGER LAKES, NEW YORK	\$18.0
FONSECA, TAWNY PORT, PORTO 10 YEAR OLD , DOURO, PORTUGAL	\$20.0

Salads

SEARED AHI TUNA

LETTUCE WEDGE	\$16.0
HARVEST SALAD	\$17.0
CAESAR SALAD	
HOUSE SALAD	

Scotch

GLENMORANGIE NECTAR D'OR 12 YEAR
MACALLAN, 12 YEAR, HIGHLAND
JOHNNIE WALKER BLACK
JOHNNIE WALKER BLUE
DEWAR'S WHITE LABEL

Side Dishes

SWEET POTATO CASSEROLE	\$15.0
CREAMED SPINACH	\$15.0
ROASTED BRUSSELS SPROUTS	\$16.0
GRILLED ASPARAGUS	\$15.0
FRESH BROCCOLI	\$14.0
BAKED POTATO	

Bourbon

BULLEIT
BULLEIT RYE
JIM BEAM BLACK
KNOB CREEK
MAKER'S MARK
WOODFORD RESERVE

Red Wines

WALT PINOT NOIR LA RRISA

SONOMA COAST, CALIFORNIA	\$17.0
WILLAMETTE VALLEY VINYARDS, PINOT NOIR, WILLAMETTE VALLEY, OREGON	\$18.0
BROTTE, CAIRANNE, CRÉATION GROSSET, RHÔNE, FRANCE	\$14.0
RUBUS, CABERNET SAUVIGNON, CALIFORNIA	\$16.0

CAYMUS, CABERNET SAUVIGNON, \$35.0

NAPA VALLEY, CALIFORNIA 1L

Ruth's C

PAY DIRT, PROPRIETARY RED BLEND, GOING FOR BROKE , NAPA VALLEY, CALIFORNIA	\$16.0
PAUL DOLIN, ZINFANDEL, ORGANICALLY GROWN, MENDOCINO COUNTY, CALIFORNIA	\$17.0

Port And Dessert Wines

WAGNER, RIESLING, ICE WINE, ICE, FINGER LAKES, NEW YORK, \$18.0 375ML THE ROYAL TOKAJI WINE COMPANY, ASZÚ 5 PUTTONYOS, \$23.0 **TOKAJI, HUNGARY, 500ML** FONSECA, TAWNY PORT, PORTO, 10-YEAR-OLD, DOURO, \$20.0 PORTUGAL, NV **GRAHAM 'S, PORT, PORTO, SIX** GRAPES, RESERVE, DOURO, \$18.0 PORTUGAL, NV **DEAU, PINEAU DE CHARENTES,** \$20.0 **VIEUX, FRANCE, NV**

TAYLOR FLADGATE, TAWNY PORT, PORTO, 20-YEAR-OLD, DOURO, \$25.0 PORTUGAL, NV

TAYLOR FLADGATE, VINTAGE PORT, PORTO, DOURO, \$30.0 **PORTUGAL**

These Types Of Dishes **Are Being Served**

ICE CREAM \$8.0 **APPETIZER**

LAMB

LOBSTER

LAMB CHOPS

PANINI

SALAD

Entrées

	BARBECUED SHRIMP	\$22.0
	MUSHROOMS STUFFED WITH CRABMEAT	\$21.0
SIZZLING (CRAB CAKES	\$30.0
VEAL OSS	O BUCO RAVIOLI	\$20.0
SHRIMP C	OCKTAIL	\$22.0
GOAT CHE	ESE ARTICHOKE DIP	\$17.0
ANCHOVIE	S	
CHILLED S	SEAFOOD TOWER	

Dessert

	CHOCOLATE SIN CAKE	\$12.0
	CREME BRULEE	\$12.0
	FRESH BERRIES WITH SWEET CREAM SAUCE	\$11.0
CHOCOLAT	TE DUO	\$12.0
KEY LIME I	PIE	\$12.0
CHEESECAKE		\$12.0
WHITE CHOCOLATE BREAD PUDDING		\$12.0
CHOCOLATE MOUSSE		

Ingredients Used

CHEESE CAKE



TOMATO

SPINACH

SHRIMP



GARLIC

BRUSSEL SPROUTS

BUTTER

Ruth's Chris Steak House - Ann Arbor

314 S. Fourth Ave Ann Arbor, MI 48104, United States

Opening Hours: Tuesday 17:00-21:00 Wednesday 17:00-21:00 Thursday 17:00-21:00

Friday 17:00-22:00 Saturday 17:00-22:00 Sunday 15:00-20:00

Made with Menu

