

DESSERTS | \$8

**CARAMELIZED BANANA
CREAM PIE**

Creamy white chocolate banana custard in our flaky crust. Topped with caramelized bananas.

WARM APPLE CRUMB TART

Granny Smith apples baked in a flaky pastry with streusel crust and vanilla bean ice cream.

CHEESECAKE

Creamy homemade cheesecake served with fresh berries

CHOCOLATE SIN CAKE

Chocolate and espresso — an irresistible temptation

***CREME BRULÉE**

The classic Creole egg custard, topped with fresh berries and mint.

***BREAD PUDDING WITH
WHISKEY SAUCE**

Our definitive version of a traditional New Orleans favorite.

**FRESH SEASONAL BERRIES
WITH SWEET CREAM SAUCE**

A celebration of natural flavors. Simple and simply sensational.

ICE CREAM OR SORBET | \$5

COFFEES

RUTH'S COFFEE | \$10

A delicious blend of Frangelico, Bailey's Irish Crème, brandy and our house-brewed coffee. Topped with fresh whipped cream and drizzled with chocolate.

COFFEE | \$4

Estate grown coffee. Regular or decaffeinated.

CAPPUCCINO | \$5

Espresso with a froth of steamed milk.

ESPRESSO | \$4

Brewed from specially roasted beans-rich, dark and strong.

**GIVE THE
GIFT
OF SIZZLE**

Our gift cards are the perfect way to say thank you..., congratulations..., or great job!

They can be redeemed at any Ruth's Chris nationwide.

**EXTENSIVE AWARD-WINNING
WINE LIST**

**PRIVATE DINING ROOMS AND
BANQUET FACILITIES
AVAILABLE**

**WE ARE A NON-SMOKING
ESTABLISHMENT**



**TAKE OUT
MENU**

Ocean City, MD | 888.632.4747
11501 Maid At Arms Way in the Glenriddle Clubhouse

APPETIZERS/SOUPS

CRABTINI	\$ 15
Colossal lump crabmeat served with remoulade sauce.	
*BARBECUED SHRIMP	\$ 14
Sautéed New Orleans style in reduced white wine, butter, garlic and spices.	
*SHRIMP REMOULADE/SHRIMP COCKTAIL	\$ 16
Plump Gulf shrimp dressed with your choice of our classic Creole remoulade sauce or our spicy New Orleans homestyle cocktail sauce.	
MUSHROOMS STUFFED WITH CRABMEAT	\$ 13
Broiled mushroom caps with jumbo lump crab stuffing sprinkled with Romano cheese.	
*LOUISIANA SEAFOOD GUMBO	\$ 9
LOBSTER BISQUE	\$ 9
SEARED AHI TUNA**	\$ 12
Perfectly complemented by a spirited sauce with hints of ginger, mustard and beer.	
SIZZLIN' BLUE CRAB CAKES	\$ 18
Two jumbo lump crab cakes with sizzling lemon butter.	
VEAL OSSO BUCO RAVIOLI	\$ 12
Saffron infused pasta filled with veal osso buco and fresh mozzarella cheese. Served with sautéed spinach and a white wine demi glace.	
CALAMARI	\$ 14
Our calamari is lightly fried and tossed with a sweet and spicy Asian chili sauce.	

SALADS

Dressings: Bleu Cheese, Remoulade*, Thousand Island, Balsamic Vinaigrette, Ranch and Vinaigrette. All made fresh, using our exclusive recipes.*

STEAK HOUSE SALAD	\$ 8
Iceberg, Romaine and baby lettuces with grape tomatoes, garlic croutons and red onions.	
SLICED TOMATO AND ONION	\$ 9
A sliced Beefsteak tomato on field greens. Topped with sliced red onions, vinaigrette and Bleu Cheese crumbles.	
CAESAR	\$ 8
Fresh crisp Romaine tossed with Romano cheese, garlic croutons and creamy Caesar dressing. Topped with shaved Parmesan cheese and sprinkled with fresh ground pepper.	
LETTUCE WEDGE	\$ 7
A crisp wedge of iceberg lettuce on field greens with Bleu Cheese crumbles, bacon bits and your choice of dressing.	
HARVEST SALAD	\$ 8
Mixed greens with roasted corn, dried cherries, crispy bacon and tomatoes in a white balsamic vinaigrette, topped with goat cheese and Cajun pecans.	
RUTH'S CHOP SALAD	\$ 9
A Ruth's Chris original. Julienne iceberg lettuce, spinach and radicchio tossed with sliced red onions and mushrooms, chopped green olives, bacon, eggs, hearts of palm, croutons, Bleu Cheese and lemon basil dressing. Served with cherry tomatoes and topped with crispy fried onions.	

ENTREES

ABOUT YOUR STEAK

Ruth's Chris specializes in the finest custom-aged Midwestern beef. We broil it exactly the way you like it at 1800 degrees to lock in the corn-fed flavor. Then we serve your steak sizzzzling on a heated plate so that it stays hot throughout your meal.

Our steaks are served sizzling in butter. Specify extra butter or none.

FILET	\$ 39
The most tender cut of corn-fed Midwestern beef.	
NEW YORK STRIP	\$ 41
This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye.	
RIBEYE	\$ 41
An outstanding example of USDA Prime at its best. Well marbled for peak flavor, deliciously juicy.	
COWBOY RIBEYE	\$ 44
A huge bone-in version of this USDA Prime cut.	
PORTERHOUSE FOR TWO	\$ 84
This USDA Prime cut combines the rich flavor of a strip with the tenderness of a filet.	
PETITE FILET	\$ 33
A smaller, but equally tender filet.	
T-BONE	\$ 46
A full flavored classic cut of USDA Prime.	
PETITE FILET AND SHRIMP	\$ 41
Two 4-oz. medallions of our signature petite filet topped with jumbo gulf shrimp.	
GRILLED PORTOBELLO MUSHROOMS	\$ 19
Marinated Portobello mushrooms on our garlic mashed potatoes, with grilled asparagus, broccoli, tomatoes and lemon butter.	
LAMB CHOPS	\$ 41
Three chops cut extra thick. They are naturally tender and flavorful.	

POTATOES

*MASHED , with a hint of roasted garlic	\$ 8
BAKED , a one-pounder, loaded	\$ 7
*POTATOES AU GRATIN served in a cream sauce topped with melted sharp cheddar	\$ 8
LYONNAISE , sautéed with onions	\$ 8
JULIENNE , regular cut	\$ 8
SHOESTRING , extra thin and crispy	\$ 8
SWEET POTATO CASSEROLE	\$ 8

STUFFED CHICKEN BREAST	\$ 23
Oven roasted double chicken breast stuffed with garlic herb cheese and served with lemon butter.	
MARKET FRESH SEAFOOD SELECTION	MARKET PRICE
Your server will describe the seafood our Chef has selected for today.	
SIZZLIN' BLUE CRAB CAKES	\$ 29
Three jumbo lump crab cakes with sizzling lemon butter.	

ENTRÉE COMPLEMENTS

OSCAR STYLE	\$ 14
Jumbo lump crabcake, asparagus and béarnaise sauce.	
BLUE CHEESE CRUST	\$ 3
Bleu cheese, roasted garlic and a touch of bread crumbs.	
AU POIVRE SAUCE	\$ 3
Brandy, pepper sauce.	
SHRIMP	\$ 12
6 additional jumbo shrimp	
LOBSTER TAIL	MARKET PRICE

VEGETABLES

SAUTÉED MUSHROOMS	\$ 8
BROILED TOMATOES	\$ 8
FRESH SPINACH	\$ 7
*CREAMED AU GRATIN	\$ 8
ZITI , with a blend of five cheeses	\$ 7
FRESH BROCCOLI AU GRATIN	\$ 8
FRENCH FRIED ONION RINGS	\$ 8
FRESH ASPARAGUS WITH HOLLANDAISE	\$ 9

** Traditional New Orleans favorites. Many of our recipes were developed by Ruth.*

***Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*