



Abdiel Aleman
Executive Chef

Abdiel Aleman is Executive Chef for Ruth's Chris Steak House. In this role, he leads all culinary research, development and ongoing evolution of core and promotional menu items.

Abdiel joined Ruth's Chris more than 30 years ago as a Dishwasher, mastering every position in the back of house to become an Assistant Kitchen Manager and eventually Restaurant Executive Chef. Most recently, he served as Vice President of Culinary Development. Through his career journey, Abdiel has held numerous leadership roles and trained hundreds of new team members. He was able to work side-by-side with and received mentorship by founder Ruth Fertel.



While working as a cook at Ruth's Chris, Abdiel received his degree from the Culinary Institute of America. During this time, he also staged in Michelin-starred restaurant DANIEL as well as the renowned Maloney & Porcelli to expand his culinary education.

Founded by Ruth Fertel in New Orleans, Louisiana, Ruth's Chris Steak House is well-known for its signature steaks served on 500-degree sizzling plates. The restaurant's focus on offering the best service and providing an unmatched level of hospitality has persevered since the first Ruth's Chris opened in 1965.

Ruth's Chris is part of the Darden family of restaurants. Darden owns and operates more than 2,100 Olive Garden, LongHorn Steakhouse, Yard House, Ruth's Chris Steak House, Cheddar's Scratch Kitchen, The Capital Grille, Chuy's, Seasons 52, Eddie V's and Bahama Breeze restaurants in North America.