

## APPETIZERS & SOUPS

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### Barbecued Shrimp

Sautéed New Orleans style in reduced white wine, butter, garlic and spices. \$17

### Cal amari

Tender fried Calamari tossed in a sweet chili sauce, garnished with diced red and green peppers. \$15

### Mushrooms Stuffed with Crabmeat

Broiled mushroom caps with jumbo lump crab stuffing, sprinkled with romano cheese. \$16

### Oysters Rockefeller

Four Oysters baked on the half shell with our Rockefeller sauce. \$15

### Sizzl in' Blue Crab Cakes

Two jumbo lump crab cakes with sizzling lemon butter. \$23

### Seared Ahi Tuna

Perfectly complemented by a spirited sauce with hints of ginger, mustard and beer. \$18

### Coconut Shrimp

Five Jumbo Shrimp hand-breaded with Coconut and served with an orange marmalade. \$18

### Shrimp Remoulade/ Shrimp Cocktail

Jumbo Gulf shrimp dressed with your choice of our classic Creole remoulade sauce or our spicy New Orleans home-style cocktail sauce. \$18

### Smoked Salmon

Hardwood smoked Atlantic salmon, topped with capers, crumbled eggs, red onion, and served with toast points. \$18

### Lemon Thai Chicken

Crispy chicken tossed in a honey ginger sauce with lemon zest, sesame seeds and green onions. \$11

### Lobster Bisque

Rich and creamy with brandy and diced lobster meat. \$13

### Onion Soup Au Gratin

Traditional onion soup topped with crouton and Swiss cheese. \$12

### Soup of the Day \$8

## SALADS

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*All dressings are made fresh, using our exclusive recipes. Choose from: Bleu Cheese, Remoulade, Thousand Island, Balsamic Vinaigrette, Creamy Lemon Basil, Ranch, Vinaigrette, Warm Bacon, and Caesar.*

### Steak House Salad

Iceberg, Romaine and baby lettuces with grape tomatoes, garlic croutons and red onions. \$9

### Caesar

Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing. Topped with shaved parmesan cheese and fresh ground black pepper. \$11

### Spinach

Fresh tender spinach tossed with sliced red onion, mushrooms and a warm bacon dressing. Topped with crisp bacon and chopped egg. \$11

### Ruth's Chop Salad

A Ruth's Chris original. Julienne iceberg lettuce, spinach and radicchio are tossed with red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, bleu cheese, lemon basil dressing and then topped with crispy onions. \$11

### Lettuce Wedge

A crisp wedge of iceberg lettuce on field greens, topped with bacon, bleu cheese and your choice of dressing. \$11

### Tomato & Bocconcini

A sliced beefsteak tomato, basil, red onion and Bocconcini cheese, with balsamic vinaigrette. \$11

Ruth's favourite selections

## SIGNATURE STEAKS & CHOPS

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**Al berta Prime New York Strip**  
This Prime cut is grain fed, resulting in a firmer and more robust flavour profile. \$49

**AAA Al berta Tenderloin**  
The most tender grain fed beef. \$49

**Cowboy Ribeye**  
A huge bone-in version of this USDA Prime cut. \$55

**Filet**  
The most tender cut of corn-fed Midwestern beef. Broiled to your liking. \$49

**Ribeye**  
An outstanding example of USDA Prime at its best. Well marbled for peak flavor, deliciously juicy. \$49

**Petit Filet and Shrimp**  
Two USDA 4 oz. medallions of our filet topped with jumbo Gulf shrimp. \$48

**Mixed Grill**  
Three guest favorites, a 4oz USDA tenderloin filet prepared to your liking, an oven roasted chicken breast stuffed with garlic herb cheese, and one shrimp medallion. \$44

**New York Strip**  
This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye. \$44

**Lamb Chops**  
Three chops cut extra thick, marinated overnight and served with fresh mint. They are naturally tender and flavorful. \$48

**T - Bone**  
A full-flavored classic cut of USDA Prime beef. \$59

**Porterhouse For Two**  
This USDA Prime cut combines the rich flavor of the strip with the tenderness of a filet. \$99

## ENTRÉE COMPLIMENTS

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**Oscar Style**  
Jumbo lump crab cake, asparagus and béarnaise sauce. \$16

**Scallops**  
Three Jumbo scallops seared with Cajun spices and lemon butter. \$16

**Shrimp Medallions**  
Six jumbo shrimp seared with Cajun spices and lemon butter. \$16

**Bleu Cheese Crust**  
Bleu cheese, roasted garlic, and a touch of bread crumbs. \$5

**Lobster Tail**  
With blackening spice and topped with lemon and drizzled butter. \$30

**Au Poivre Sauce**  
Madagascar peppercorns in a rich brandy sauce. \$5

**King Crab Legs**  
½lb. served with a grilled lemon crown and drawn butter. \$22

**Hollandaise or Béarnaise** \$4

### 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° F to lock in the corn fed flavor. Then we serve your steak sizzling on a 500° F plate so that it stays hot throughout your meal.

**Our steaks are served sizzling in butter. Please specify extra butter or none.**

**RARE**  
*Very red, cool center.*

**MEDIUM RARE**  
*Red, warm center.*

**MEDIUM**  
*Pink center.*

**MEDIUM WELL**  
*Slightly pink center.*

**WELL**  
*Broiled throughout, no pink.*

## SEAFOOD

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### Ahi Tuna Stack

Seared rare tuna topped with Jumbo lump crabmeat and served with a sizzling red pepper pesto. \$43

### Seafood Trio

Three seafood favorites, jumbo shrimp medallion, seared scallops and your choice of salmon or the chef's fresh fish feature. \$35

### Chef's Fresh Fish Feature

Our chef has selected the finest fresh fish for your enjoyment. \$ Market Price

### Fresh Lobster

Live Atlantic lobsters. \$ Market Price

### King Crab Legs

1lb. served on a sizzling plate with a grilled lemon crown and drawn butter. \$46

## SPECIALTY ENTRÉES

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### Stuffed Chicken Breast

Oven roasted double chicken breast stuffed with garlic herb cheese and served with sizzling lemon butter. \$35

### Grilled Portobello Mushrooms

Marinated Portobello mushrooms on our garlic mashed potatoes, with grilled asparagus, broccoli, grape tomatoes, and sizzling lemon butter. \$30

## POTATOES

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**Mashed** With a hint of roasted garlic. \$8

Sweet Potato Casserole

With pecan crust. \$8

Lyonnaise Sautéed with onions. \$8

Baked A one-pounder, loaded. \$8

Shoestring Extra thin and crispy. \$8

French Fries Classic cut. \$8

### Potatoes Au Gratin

Sliced Potatoes with a three cheese sauce. \$8

## VEGETABLES

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Broiled Tomatoes \$8

Fresh Spinach \$8

**Creamed Spinach** \$8

Spinach Au Gratin \$8

Tempura Onion Rings

With a honey Thai sauce. \$8

Fresh Broccoli \$8

Broccoli Au Gratin \$8

Sautéed Mushrooms \$8

Fresh Asparagus with Hollandaise \$10

Chef's Feature Vegetable \$8

Ruth's favourite selections

## DESSERTS

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### Crème Brulée

The classic Creole egg custard, topped with fresh berries and mint. \$9

### Fresh Seasonal Berries with Sweet Cream Sauce

A celebration of natural flavors. Simple and simply sensational. \$9

### Chocolate Sin Cake

Chocolate and espresso -an irresistible temptation. \$9

Ice Cream or Sorbet \$8

Anything a la mode \$4

### Bread Pudding with Whiskey Sauce

Our definitive version of a traditional New Orleans favorite. \$12

### Warm Apple Crumb Tart

Grenny Smith apples baked in a flaky pastry with streusel crust and vanilla bean ice cream. \$12

### Cheesecake

Creamy homemade cheesecake served with fresh berries. \$12

### Caramelized Banana Cream Pie

Creamy white chocolate banana custard in our flaky crust. Topped with caramelized bananas. \$12

## COFFEE

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### Ruth's Coffee

A delicious blend of Frangelico, Bailey's, brandy, and our house-brewed coffee. Topped with fresh whipped cream and drizzled with chocolate. \$12

Coffee \$3

Espresso \$4

Cappuccino \$5

Latte \$5

### 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.

Business Meeting, Work Reception, Special Occasion...  
our Private Dining Rooms can accommodate 10 to 60 people.  
Set menus or a la carte.

Ruth's favourite selections