

Chef's Features

enjoy a selection of seasonal selections & classics

Cocktails

SMOKED MAPLE OLD FASHIONED

whiskey, canadian maple syrup, angostura bitters,
served in a smoked glass 2 oz 25

RUTH'S SIGNATURE CAESAR

vodka, bloody caesar mix 2 oz 21

Starters

OYSTERS ROCKEFELLER six oysters on half-shell, creamed spinach, rockefeller onions, romano cheese, hollandaise sauce 39

Seasonal Selections

CHARRED CAULIFLOWER 21

WATERMELON SALAD 21

BLACKENED SALMON WITH SEASONAL PREP

lightly blackened, served atop a medley of
corn & spinach 59

BONE-IN NY W/ GARLIC CRAB

USDA prime, full bodied 19 ounce bone-in-cut topped
with colossal crab meat prepared in garlic lemon butter 130

Summer Selections

entrée

FILET WITH BLACKENED SCALLOPS

our tender 8 ounce centre-cut petite filet paired with three
blackened scallops served atop a medley of corn & spinach

117

entrée complement

BLACKENED SCALLOPS

three scallops, lightly blackened, served atop a medley of corn
& spinach 37

🍁 Canadian Signature Cuts 🍁

11 OUNCE FILET 97

16 OUNCE PRIME RIBEYE 107

Ruth's Classics

a prix fixe meal featuring one of chef's favourite recipes. includes starter, entrée, a personal side & dessert for \$89

starters

CAESAR SALAD* | WATERMELON SALAD | CORN CHOWDER

entrées

**6 OUNCE FILET
W/ GARLIC CRUST***

3 shrimp +10

lobster tail +30

STUFFED CHICKEN BREAST

BLACKENED SALMON*

chef's seasonal preparation

SHRIMP ORLEANS

sides

GARLIC MASHED POTATOES | CREAMED SPINACH | CHARRED CAULIFLOWER

dessert

MINI WHITE CHOCOLATE CHEESECAKE

ruth's favourites in red

If you have a food allergy, please speak to the manager, chef, or your server before placing your order.

*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.