

Chef's Features

enjoy a selection of seasonal selections & classics

Cocktails

- GAMBLERS OLD FASHIONED** knob creek bourbon, demerara syrup, bitter truth bitters 2 oz 22
BLACKBERRY SIDECAR remy martin VSOP, fresh blackberries, cointreau & plum bitters 2.5 oz 22
DIRTY GOOSE MARTINI grey goose vodka, dry vermouth, olive juice, bleu cheese stuffed olives 3 oz 25

Starters

- CHARBROILED OYSTERS** cajun butter, bienville crumbs 39
GOAT CHEESE & ARTICHOKE DIP artichoke hearts, sun-dried tomatoes, topped with goat cheese 30

Seasonal Selections

- BONE-IN NY STRIP W/ SPICY CRAB*** 124
GARLIC CRUSTED HALIBUT 63
FRESH CORN CHOWDER 21
CAULIFLOWER AU GRATIN 18
STRAWBERRY, BLEU CHEESE, & TOASTED ALMOND SALAD 21

Ruth's Classics

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

starters

FRESH CORN CHOWDER | CAESAR SALAD* | STRAWBERRY, BLEU CHEESE, & TOASTED ALMOND SALAD

6 OUNCE FILET W/ GARLIC HERB CRUST

- 11 ounce filet +23
16 ounce prime ribeye +33

STUFFED CHICKEN BREAST

BROILED SALMON*
chef's seasonal preparation

SHRIMP ORLEANS

sides

MASHED POTATOES | CREAMED SPINACH | CAULIFLOWER AU GRATIN

dessert

STRAWBERRY SHORTCAKE

Perfect Pairing

classic pairings from our cellar

SEA SUN PINOT NOIR | VEUVE CLICQUOT | CAYMUS CABERNET SAUVIGNON

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.