

Chef's Features

enjoy a selection of seasonal selections & classics

Cocktails

SMOKED MAPLE OLD FASHIONED woodford reserve bourbon,
canadian maple syrup, angostura bitters, served in a smoked glass 2 oz 25

Starters

GOAT CHEESE & ARTICHOKE DIP artichoke hearts, sun-dried tomatoes, topped with goat cheese 30

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

Seasonal Selections

BONE-IN NY STRIP W/ SPICY CRAB* 124

POTATO LEEK SOUP 21

GARLIC CRUSTED SEABASS 73

CRANBERRY & ARUGULA SALAD 21

SAUTEED GREEN BEANS W/ GARLIC 18

Ruth's Classics

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

starters

POTATO LEEK SOUP | CAESAR SALAD* | CRANBERRY & ARUGULA SALAD

6 OUNCE FILET W/ GARLIC CRUST

3 large shrimp +10

cold water lobster tail +30

STUFFED CHICKEN BREAST

BROILED SALMON*

chef's seasonal preparation

SHRIMP ORLEANS

sides

MASHED POTATOES | CREAMED SPINACH | SAUTEED GREEN BEANS W/ GARLIC

dessert

MINI CHESSECAKE W/ BERRIES

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.