



holiday lunch at ruth's

appetizers

salads

CAESAR* 22

fresh romaine hearts, grape tomatoes, romano cheese, shaved parmesan, creamy caesar dressing, fresh ground black pepper

with blackened filet 32

with grilled shrimp 29

with grilled chicken 27

HOUSE 18

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions, choice of dressing

with blackened filet 31

with grilled shrimp 28

with grilled chicken 26

BLACK & BLEU* 35

chopped salad with onions, mushrooms, croutons, bleu cheese crumbles, cajun pecans, bacon, peppers, crispy onions & blackened tenderloin

CHILLED SHELLFISH* 33

jumbo shrimp & lump crab meat, tossed with vinaigrette dressing, on a bed of mixed greens

sides

GARLIC MASHED POTATOES 17

smooth & creamy, with a hint of roasted garlic

FRENCH FRIES 17

classic cut

CREAMED SPINACH 22

a ruth's classic

ROASTED BRUSSELS SPROUTS 22

bacon, honey butter

FRESH BROCCOLI 17

simply steamed

AU GRATIN 20

idaho potatoes, three cheese sauce

SWEET POTATO CASSEROLE 20

pecan crust

GRILLED ASPARAGUS 18

hollandaise sauce

ruth's favourites in red

SEARED AHI TUNA* 30

cajun blackened seasoning, complemented by a spirited sauce with hints of mustard & beer

BARBECUED SHRIMP 30

large shrimp sautéed in white wine, garlic butter & bbq spices

SHRIMP COCKTAIL* 32

chilled jumbo shrimp, new orleans-style cocktail sauce & creole remoulade sauce

VEAL OSSO BUCCO RAVIOLI 33

saffron-infused pasta, sautéed baby spinach, veal demi-glace

SHRIMP VOODOO 35

succulent large shrimp, lightly fried, tossed in a spicy cream sauce, tangy cucumber salad

\$65 lunch prefix

HOUSE SALAD

6 OUNCE FILET W GARLIC CRUST*

3 jumbo shrimp +10
cold water lobster tail +30

MASHED POTATOES

SEASONAL SOUP

BROILED SALMON

chef's seasonal preparation

STUFFED CHICKEN BREAST

oven roasted double breast, stuffed with garlic-herb cheese, lemon butter

CREAMED SPINACH

sandwiches & entrées

PRIME BURGER* 25

prime beef, choice of cheese, served with lettuce, tomato & onion, with hand-cut fries

STEAK SANDWICH* 35

sliced filet with béarnaise sauce on toasted garlic bread, lettuce, tomato & onion, with hand-cut fries

STUFFED CHICKEN BREAST 58

oven roasted double breast, stuffed with garlic-herb cheese, lemon butter

SHRIMP ORLEANS 53

large shrimp sautéed in white wine, garlic butter & bbq spices, over mashed potatoes

signature cuts

FILET* 93

a tender 11 ounce cut of corn-fed midwestern beef

PETITE FILET* 83

the same incredible cut as the classic, in an 8 ounce filet

RIBEYE* 98

deliciously juicy 16 ounce USDA Prime cut, well marbled for peak flavour

CRAB CAKE SANDWICH 33

crab cake topped with remoulade sauce, served with lettuce, tomato & onion, with hand-cut fries

GRILLED CHICKEN SANDWICH 27

garlic marinated chicken, topped with choice of cheese, on a brioche bun, lettuce, tomato & onion, with hand-cut fries

BROILED SALMON* 59

with spinach & sweet corn

SIZZLING CRAB CAKES* 55

three jumbo lump crab cakes, lemon butter

NY STRIP & FRITES* 98

USDA Prime 11 ounce new york strip, served sizzling & paired with shoestring fries

6 OUNCE FILET W/ GARLIC CRUST* 69

*Indicates items are served raw 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. If you have a food allergy, please speak to the manager, chef, or server before placing your order.