

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
- RUTH'S SIGNATURE CAESAR** belvedere vodka, bloody caesar mix 2 oz 21

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

- GARLIC SAUTEED BROCCOLINI** 21
- PEAS AU GRATIN** 20
- SWEET CORN & BACON CHOPPED SALAD** 21
- BLACKENED SALMON** 59
- BONE IN NEW YORK STRIP WITH COGNAC SAUCE*** 124

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* | **SWEET CORN & BACON CHOPPED SALAD** | **SPRING SOUP**

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

3 shrimp +10

lobster tail +30

STUFFED CHICKEN BREAST

BROILED SALMON*

chef's seasonal preparation

SHRIMP ORLEANS

sides

GARLIC MASHED POTATOES | **CREAMED SPINACH** | **GARLIC SAUTÉED BROCCOLINI**

dessert

MINI WHITE CHOCOLATE CHEESECAKE

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.