



## Summerlicious Menu

friday, july 4th - sunday, july 20th \$75 per person

### salad or soup

#### WATERMELON SALAD

mixed greens, watermelon, cucumber mix, goat cheese, toasted almonds, citrus champagne vinaigrette

#### HOUSE SALAD

mixed greens, grape tomatoes, garlic croutons, red onions, choice of dressing

#### CAESAR SALAD

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

### signature steak & specialties

#### BLACKENED SALMON

chef's seasonal preparation

#### STUFFED CHICKEN BREAST

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

#### 6oz FILET WITH GARLIC CRUST

### entrée complements

LOBSTER TAIL +30    3 SHRIMP +10

vegetarian options available upon request

### potatoes & signature sides

#### GARLIC MASHED POTATOES

smooth & creamy, with a hint of  
roasted garlic

#### CREAMED SPINACH

a ruth's classic

#### CHARRED CAULIFLOWER

truffle vinaigrette, crispy capers

### house-made desserts

#### FRESH SEASONAL BERRIES WITH SWEET CREAM SAUCE

a celebration of natural flavours

#### CHOCOLATE SIN CAKE

flourless chocolate cake  
blended with espresso

#### WHITE CHOCOLATE CHEESECAKE

creamy homemade cheesecake  
served with fresh berries

**No substitutions please | Menu available in Main Dining Room only**

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.