

cocktails

- SMOKED MAPLE OLD FASHIONED** whiskey, canadian maple syrup, angostura bitters, served in a smoked glass 2 oz 25
RUTH'S SIGNATURE CAESAR vodka, bloody caesar mix 2 oz 21
CITRUS HONEY MARTINI patron silver, drambuie, lemon & orange juice, agave 1.5 oz 21

starter

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

summer selections

CHARRED CAULIFLOWER 21

WATERMELON SALAD 21

BLACKENED SALMON WITH SEASONAL PREP

lightly blackened, served atop a medley of corn & spinach 59

BONE-IN NEW YORK STRIP WITH GARLIC CRAB

USDA prime, full bodied 19 ounce bone-in-cut topped with colossal crab meat prepared in garlic lemon butter 130

entrée

FILET WITH BLACKENED SCALLOPS

our tender 8 ounce centre-cut petite filet paired with three blackened scallops served atop a medley of corn & spinach 117

entrée complement

BLACKENED SCALLOPS

three scallops, lightly blackened, served atop a medley of corn & spinach 37

🍁 canadian signature cuts 🍁

11 OUNCE FILET 97

16 OUNCE PRIME RIBEYE 107



a celebration worth savouring

**2025 marks a monumental milestone:
60 years of Ruth's Chris Steak House.**

To celebrate, we're bringing back a few of Ruth Fertel's favourite dishes – iconic, brand-defining classics – available for limited time.



Enjoy a complete meal with your choice of a starter, entree, personal side for \$60

starters HOUSE SALAD / TOMATO AND ONION SALAD

entrées 6 OZ FILET WITH SHRIMP
BLACKENED SALMON
DOUBLE CUT PORK CHOP

sides GARLIC MASHED POTATOES / CREAMED SPINACH / LYONNAISE POTATOES

dessert KEY LIME PIE \$18 addition

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.