



Summerlicious Menu

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

starter

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.