# appetizers

#### **OYSTERS ROCKEFELLER** 39

six oysters on the half-shell baked with creamed spinach, rockefeller onions, romano cheese, and hollandaise sauce

#### **CRANBERRY ARUGULA SALAD** 21

arugula, grapes, cranberries tossed in our housemade cranberry pomegranate vinaigrette topped with goat cheese

# chef's selections

# 8 OZ CENTRE-CUT FILET & CRAB-STUFFED SHRIMP\* 105

our tender 8 ounce centre-cut filet paired with crab-stuffed shrimp, served over a medley of seasonal vegetables

# 6 OZ CENTRE-CUT FILET & LOBSTER TAIL\* 89

our tender 6 ounce centre-cut filet paired with a cold-water lobster tail, served with drawn butter

# entrée complement

#### MAPLE-GLAZED BUTTERNUT SQUASH 21

roasted butternut squash, topped with maple glaze and house-made maple candied pecans

#### **LYONNAISE POTATOES** 21

sliced idaho potatoes tossed in caramelized onions, thyme, and butter

#### **CRAB-STUFFED SHRIMP** 27

crab-stuffed shrimp, served over a medley of seasonal vegetables

## dessert

#### **RUTH'S CARROT CAKE** 18

house-made four layer carrot cake with cream cheese frosting, topped with caramel sauce

# Ruth's Classics

a prix fixe meal featuring one of chef's favourite recipes. includes starter, entrée, a personal side & dessert 97

#### starters

CAESAR SALAD\*
CRANBERRY ARUGULA SALAD
BUTTERNUT SQUASH SOUP

### entrées

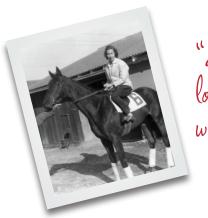
6 OUNCE FILET WITH 3 SHRIMP\* STUFFED CHICKEN BREAST BROILED SALMON\* SHRIMP ORLEANS

# sides

GARLIC MASHED POTATOES
CREAMED SPINACH
MAPLE-GLAZED BUTTERNUT SQUASH

## dessert

MINI WHITE CHOCOLATE CHEESECAKE



"do what you love, and love what you do."

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.