

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 house-made 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

Thanksgiving

a special prix fixe thanksgiving meal featuring one of chef's favourite recipes - complete with a starter, entrée, personal side, and dessert

starters

BUTTERNUT SQUASH SOUP

CAESAR SALAD

CRANBERRY ARUGULA SALAD

entrée plate

OVEN ROASTED SLICED TURKEY BREAST

HOMEMADE TURKEY GRAVY

SAUSAGE AND HERB STUFFING

CRANBERRY RELISH

side

GARLIC MASHED POTATOES

SWEET POTATO CASSEROLE

CREAMED SPINACH

dessert duo

PUMPKIN CHEESECAKE &

VANILLA ICE CREAM

adult 79

children 49



"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.