



Winterlicious Menu

Friday, January 30th - Thursday, February 12th \$75 Per Person

starter

choice of

HOUSE SALAD

baby lettuce, grape tomatoes & red onion, topped with house-made garlic croutons, served with house-made vinaigrette

CAESAR SALAD*

crisp romaine hearts tossed in house-made caesar dressing, topped with parmesan, romano and house-made garlic croutons

CRANBERRY ARUGULA SALAD

arugula, grapes, cranberries tossed in our house-made cranberry pomegranate vinaigrette topped with goat cheese

signature steak & specialties

choice of

6oz FILET WITH GARLIC CRUST*

our tender 6 ounce centre-cut filet topped with a garlic crust

BLACKENED SALMON*

lightly blackened, served atop a medley of corn and spinach

STUFFED CHICKEN BREAST

juicy oven-roasted double breasted chicken, filled with creamy garlic-herb cheese

vegetarian options available upon request

signature sides

choice of

GARLIC MASHED POTATOES

smooth and creamy house-made mashed potatoes with hints of roasted garlic

CREAMED SPINACH

house-made creamed spinach - a ruth's classic

MAPLE GLAZED BUTTERNUT SQUASH

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

house-made desserts

choice of

MINI BREAD PUDDING

vanilla, raisins, whiskey sauce

MINI CHOCOLATE CHEESECAKE

white chocolate cheesecake, dark chocolate almond bark

BERRIES AND CREAM

fresh berries and sweet cream, simply sensational

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.