



# 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.