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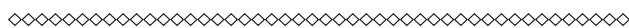
The Ruth's Chris Story: A Legacy of Passion

More than just a steakhouse, Ruth's Chris embodies the spirit of its founder, Ruth Fertel. Driven by a dream, Ruth made history as the first licensed female thoroughbred trainer in Louisiana, a testament to her determination. This same entrepreneurial fire led her to purchase Chris Steak House in 1965.

When a fire necessitated a new location, a legal agreement led to the iconic name: Ruth's Chris Steak House. This resilience mirrors the dedication she poured into perfecting her signature steak experience. Drawing on her chemistry background from Louisiana State University (where she graduated at just 19), Ruth developed a unique 1800°F broiling method, creating a flavourful crust and locking in the steak's natural juices. Each steak is then served sizzling on a 500°F plate, ensuring the last bite is as perfect as the first.

Ruth's wisdom, "Do what you love, and love what you do," remains the heart of our commitment to exceptional food and hospitality.

We're honoured to celebrate 60 years of Ruth's Chris with you. Thank you for supporting our family-owned location and being part of our story.



Chef's Seasonal Selections

An innovative selection of seasonal dishes, created to complement our main menu with fresh and unique flavours.

appetizers

OYSTERS ROCKEFELLER 39

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

SWEET CORN AND BACON CHOPPED SALAD 21

crisp romaine hearts tossed in house-made avocado ranch dressing, topped with feta cheese, red onions, bacon, and sweet corn

chef's selections

8 OZ CENTRE-CUT FILET* WITH BLACKENED SCALLOPS 119

our tender 8 ounce centre-cut filet paired with three blackened scallops served atop a medley of corn & spinach

LAMB CHOPS* 87

three extra-thick chops, marinated overnight, topped with fresh mint

entrée complement

GREEN BEANS WITH ROASTED GARLIC 21

fresh green beans, roasted garlic, and butter

LYONNAISE POTATOES 21

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

BLACKENED SEA SCALLOPS 37

three scallops, lightly blackened, served atop a medley of corn & spinach

dessert

CHOCOLATE MOLTEN LAVA CAKE 18

warm, rich chocolate cake with a gooey ganache centre, topped with vanilla ice cream and drizzled with caramel sauce

Mothers Day Brunch

Available Sunday, May 10th from 12 - 3 pm

entrées

SHRIMP & GRITS 55

sautéed shrimp and creamy cheddar grits finished with a house-made cajun butter sauce

LOBSTER FRITTATA 60

tender lobster with sautéed spinach and tomatoes layered over an egg and potato frittata, finished with hollandaise

6 OZ CENTRE-CUT FILET* WITH A LOADED FRITTATA 65

a tender 6oz centre-cut filet finished with garlic butter, paired with an egg and potato frittata loaded with cheddar cheese and applewood smoked bacon, served over spinach

upgrade your steak

8 OZ FILET* +24

11 OZ FILET* +34

cocktails

MIMOSA 19

hand-squeezed orange juice and prosecco

ESPRESSO MARTINI 21

ketel one vodka, kaluha, fresh brewed espresso



“do what you
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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.