



## Summerlicious Menu

friday, july 3rd - sunday, july 19th \$75 per person

### starter

#### 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

#### SUMMER TOMATO SALAD

a blend of ripe tomatoes, mango and goat cheese topped with a house-made mint vinaigrette

### signature steak & specialties

#### 6 OZ 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

### potatoes & signature sides

#### 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

#### CAULIFLOWER AU GRATIN

cauliflower smothered in rich three-cheese sauce

### house-made desserts

#### BERRIES AND CREAM

fresh berries and sweet cream, simply sensational

#### MINI CHOCOLATE CHEESECAKE

chocolate cheesecake with fresh raspberries

#### ICE CREAM OR SORBET

please ask your server for flavours

**No substitutions please | Menu available in Main Dining and Bar Area**

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.