



Thank you

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

SUMMER TOMATO SALAD 21

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

chef's selections

8 OZ CENTRE-CUT FILET* & JUMBO LOBSTER TAIL 137

a tender 8 oz centre-cut filet paired with a succulent jumbo lobster tail

upgrade your filet

11 OZ FILET* +10

16 OZ RIBEYE* +28

16 OZ NEW YORK STRIP* +20

CRUSTED BUTTERFISH WITH LOBSTER AND SHRIMP RISOTTO 67

8 oz butterfish with a savoury crust served on a rich lobster and shrimp risotto

entrée complement

CAULIFLOWER AU GRATIN 21

cauliflower smothered in rich three-cheese sauce

LYONNAISE POTATOES 21

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

JUMBO LOBSTER TAIL MKT

7 oz of sizzling lobster tail served with drawn butter

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

Ruth's 3 Course

includes starter, entrée, a personal side & a personal dessert 75

starters

HOUSE SALAD

CAESAR SALAD*

FRENCH ONION SOUP

entrées

6 OZ FILET & SHRIMP*

centre-cut topped with three large shrimp

SALMON & SHRIMP*

STUFFED CHICKEN BREAST

upgrade your entrée

all upgrades come with three grilled shrimp

8 OZ FILET* +18

11 OZ FILET* +24

16 OZ RIBEYE* +37

entrée compliments

THREE GRILLED SHRIMP* +15

SIZZLING LOBSTER TAIL* MKT

sides (personal size)

GARLIC MASHED POTATOES

CREAMED SPINACH

ROASTED BRUSSELS SPROUTS

dessert (personal size)

MINI CHEESECAKE

ICE CREAM OR SORBET



"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.