

## appetizers

### SEARED AHI-TUNA

complemented by a spirited sauce with hints of mustard and beer

### BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic and spices

### MUSHROOMS STUFFED WITH CRABMEAT

broiled and topped with romano cheese

### SPICY SHRIMP

lightly fried and tossed in a spicy cream sauce

### CHILLED SEAFOOD TOWER

maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump blue crab

### SIZZLING BLUE CRAB CAKES

two jumbo lump crab cakes with sizzling lemon butter

### CRAB STACK

colossal lump blue crab, avocado, mango, cucumber

### CALAMARI

lightly fried with sweet and spicy asian chili sauce

### VEAL OSSO BUCO RAVIOLI

saffron-infused pasta with sautéed baby spinach and white wine demi-glace

### SHRIMP COCKTAIL

chilled jumbo shrimp, choice of creole rémoulade sauce or new orleans-style cocktail sauce

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## salads & soups

All of our dressings are made fresh, using our exclusive recipes. Choose from: **Bleu Cheese**, Balsamic Vinaigrette, Creamy Lemon Basil\*, Ranch, **Rémoulade** and Vinaigrette

### CAESAR SALAD

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan and fresh ground black pepper

### FRESH MOZZARELLA & KUMATO TOMATO SALAD

locally-sourced kumato tomatoes, fresh basil, aged balsamic glaze and extra virgin olive oil

### HARVEST SALAD

mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun pecans and crispy onions

### RUTH'S CHOP SALAD

our original...julienne iceberg lettuce, baby spinach, radicchio, red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, bleu cheese, lemon basil dressing and crispy onions

### STEAK HOUSE SALAD

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons and red onions

### LOBSTER BISQUE

### ONION SOUP

ruth's favourites in red

american prices are subject to change. menu prices subject to HST tax and NFDf fee.  
please mention any allergies prior to ordering.

## signature steaks & chops

### NEW YORK STRIP

USDA prime, full-bodied 16 oz cut, slightly firmer than a ribeye

### T-BONE

full-flavoured 24 oz USDA Prime cut

### LAMB CHOPS

three 5 oz extra thick chops, marinated overnight, with fresh mint

### RIBEYE

USDA prime 16 oz cut, well marbled for peak flavour, deliciously juicy

### COWBOY RIBEYE

bone-in 22 oz USDA prime cut

### FILET

tender corn-fed midwestern beef, 11 oz cut

### PETITE FILET

equally tender 8 oz filet

### PETITE FILET & SHRIMP

two 4 oz medallions with large shrimp

### VEAL CHOP WITH SWEET AND HOT PEPPERS

broiled 14 oz, marinated in oil, garlic and onions

### PORTERHOUSE FOR TWO

rich flavour of a strip, tenderness of a filet, 40 oz USDA prime cut

### SURF AND TURF

8 oz filet & lobster tail  
16 oz new york strip & lobster tail  
cowboy ribeye & lobster tail

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## Specialty Cuts

### BONE-IN FILET

an incredibly tender 16 oz bone-in cut at the peak of flavour

### BONE-IN NEW YORK STRIP

USDA Prime, full-bodied 19 oz bone-in cut, our founder's favourite

### TOMAHAWK RIBEYE

USDA prime bone-in 40 oz ribeye, well-marbled for peak flavour

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## entrée complements

### SHRIMP

six additional large shrimp

### RUTH'S DIPPING TRIO

black truffle butter, shiitake demi-glace, honey soy glaze

### BLEU CHEESE CRUST

bleu cheese, roasted garlic and a touch of panko bread crumbs

### LOBSTER TAIL

### OSCAR STYLE

crab cake, asparagus and béarnaise sauce

### HOLLANDAISE SAUCE

### MINT JELLY

### BERNAISE SAUCE

### SWEET & HOT PEPPERS

## seafood & specialties

### STUFFED CHICKEN BREAST

oven-roasted, free-range double chicken breast, garlic herb cheese and lemon butter

### SIZZLING BLUE CRAB CAKES

three jumbo lump crab cakes with sizzling lemon butter

### ÕRA KING SALMON

oven-roasted and glazed with sweet chili thai sauce

### ALASKAN KING CRAB

steamed and served fresh

### CHILEAN SEA BASS

pan-roasted, citrus-coconut butter, sweet potato and pineapple hash

### GRILLED PORTOBELLO MUSHROOMS

on garlic mashed potatoes with steamed asparagus, broccoli, tomatoes and sizzling lemon butter

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## potatoes & signature sides

### AU GRATIN POTATOES

### BAKED POTATO

### MASHED POTATOES

### JULIENNE POTATOES

### SWEET POTATO CASSEROLE

### LOBSTER MAC & CHEESE

tender lobster, three-cheese blend, mild green chiles

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## vegetables

### CREAMED SPINACH

### ROASTED BRUSSELS SPROUTS

### GRILLED ASPARAGUS

### FIRE-ROASTED CORN

### CREMINI MUSHROOMS

### FRESH BROCCOLI

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