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

SIZZLING BLUE CRAB CAKES
two jumbo lump crab cakes with sizzling lemon butter

CRAB STACK
colossal lump blue crab, avocado, mango and 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

CHILLED SEAFOOD TOWER
maine lobster, alaskan king crab legs, jumbo shrimp and colossal lump blue crab

SOUPS

LOBSTER BISQUE

ONION SOUP

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SALADS
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

ENTRÉE COMPLEMENTS

SHRIMP
six additional large shrimp

RUTH’S DIPPING TRIO
black truffle butter, shiitake demi-glace and 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

THREE LOBSTER DAINTIES
dusted with cajun spices

HOLLANDAISE SAUCE

HORSE RADISH

MINT JELLY

BERNAISE SAUCE

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**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

**FILET MEDALLIONS & 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

**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

**SURF AND TURF**
8 oz filet & lobster tail
16 oz ny strip & lobster tail
16 oz ribeye & lobster tail

**ROASTED CHÂTEAU EYE OF RIB**
slow-roasted and cooked to perfection
8 oz  12 oz  16 oz

**ROASTED CHÂTEAU EYE OF RIB WITH LOBSTER TAILS**
12 oz slow-roasted and cooked to perfection and accompanied by three mini lobster tails
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

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

MARKET FRESH SEAFOOD SELECTION
chef-selected seafood for today’s market price

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

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

VEGETABLES

CREAMED SPINACH
ROASTED BRUSSELS SPROUTS
GRILLED ASPARAGUS
FIRE-ROASTED CORN
CREMINI MUSHROOMS
FRESH BROCCOLI

Ruth’s Chris specializes in the finest custom-aged Midwestern beef. We broil it exactly the way you like it at 1800º fahrenheit to lock in the corn-fed flavour. Then we serve your steak sizzling on a 500º plate so that it stays hot throughout your meal. Our steaks are served sizzling in butter. Please specify extra butter or none.

RARE
VERY RED
COOL CENTRE

MEDIUM RARE
RED, WARM CENTRE

MEDIUM
PINK CENTRE

MEDIUM WELL
SLIGHTLY PINK CENTRE

WELL
BROILED THROUGHOUT, NO PINK

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FIRST COURSE
*Your choice of one.*
- Shrimp Cocktail
- Spicy Shrimp
- Mushrooms Stuffed with Crabmeat
- Veal Osso Buco Ravioli
- Seared Tuna
- Lobster Mac & Cheese

SECOND COURSE
*Your choice of one.*
- Harvest Salad
- Caesar Salad
- Ruth’s Chopped Salad
- Lobster Bisque
- Crab Stack

THIRD COURSE
- Sorbet with a Splash of Champagne

FOURTH COURSE
*Your choice of one entrée plus choose one side dish from the main menu.*
- Seabass
- Chicken
- 8 oz Chateau Eye of Rib
- 8 oz Petit Filet
- 16 oz Ribeye
- Cowboy Ribeye
- Surf and Turf - Dainty Style

FIFTH COURSE
*Served with both options.*
- Niagara’s World Famous Dessert Wine (2 oz serving)
- Chocolate Eruption

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