

## appetizers

### SEARED AHI-TUNA

complemented by a spirited sauce with hints of mustard & beer

### MUSHROOMS STUFFED WITH CRABMEAT

broiled, topped with romano cheese

### SPICY SHRIMP

succulent large shrimp, lightly fried, tossed in a spicy cream sauce, served with a tangy cucumber salad

### CHILLED SEAFOOD TOWER

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

### BARBECUED SHRIMP

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

### CALAMARI

lightly fried with sweet & spicy asian chili sauce

### SHRIMP COCKTAIL

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

### VEAL OSSO BUCO RAVIOLI

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

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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

### STEAK HOUSE SALAD

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

### 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

### LOBSTER BISQUE

### ONION SOUP

### ruth's favourites in red

american prices are subject to change. menu prices subject to HST tax.

please mention any allergies prior to ordering.

18% Gratuity on parties of 5 or more. 21% Gratuity on parties of 10 or more.

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.

## signature steaks & chops

### NEW YORK STRIP

USDA prime, full-bodied, slightly firmer than a ribeye

### 8OZ MANHATTAN MEDALLION

USDA Prime, delicate thicker-cut of New York Strip.

### T-BONE

full-flavoured 24 oz USDA Prime cut

### RIBEYE

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

### COWBOY RIBEYE

bone-in 22 oz USDA prime cut

### PETITE FILET & SHRIMP

two 4 oz medallions with large shrimp

### FILET

tender corn-fed midwestern beef, 8 oz or 11 oz cut

### LAMB CHOPS

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

### VEAL CHOP WITH SWEET AND HOT PEPPERS

broiled, marinated in oil, garlic and onions, 12 oz cut

### 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

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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

### BLEU CHEESE CRUST

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

### OSCAR STYLE

crab cake, asparagus and béarnaise sauce

### LOBSTER TAIL

8 oz lobster tail, steamed and served with drawn butter

### HOLLANDAISE SAUCE

### 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

1 lb crab steamed and served with drawn butter

### 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

ruth's favourites in red

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## Behind the Sizzle

PICTURED ON OUR COVER IS THE ORIGINAL RUTH'S CHRIS STEAK HOUSE ON BROAD STREET IN NEW ORLEANS, OPENED 1965.

If asked who put the sizzle in Ruth's Chris Steak House, the answer is simple: Ruth Fertel. The woman who, in 1965 New Orleans, mortgaged her home with a vision and took a gamble on owning a steak house. The 60-seat restaurant, pictured on our cover, has grown to a family of local steak houses located in cities around the world — each one dedicated to the standards set by Ruth herself.

Ruth added more than her name to the original Chris Steak House, she added her warmth and love of entertaining. Today you'll enjoy your meal just as Ruth originally intended. Our chefs prepare your steak in an 1800° oven, searing in the natural flavour. Then it's served to you on a 500° plate, just as Ruth imagined, so that your steak stays hot and delicious from first bite to last.

No matter what you choose at Ruth's Chris Steak House, every dish is presented to you just the way Ruth would insist: with just the right degree of dedication, and of course, an element of sizzle.

FOUNDER ..... *Ruth Fertel* ..... 1965

ORIGIN ..... *New Orleans* .....

RUTH'S CHRIS SPECIALIZES IN THE FINEST CUSTOM-AGED MIDWESTERN BEEF. WE BROIL IT EXACTLY THE WAY YOU LIKE IT AT 1800° FAHRENHEIT TO LOCK IN THE CORN-FED FLAVOUR. THEN WE SERVE YOUR STEAK **SIZZLING** ON A 500° PLATE SO THAT IT STAYS HOT THROUGHOUT YOUR MEAL. **OUR STEAKS ARE SERVED SIZZLING IN BUTTER. PLEASE SPECIFY EXTRA BUTTER OR NONE.**

<b>RARE</b>	<b>MEDIUM RARE</b>	<b>MEDIUM</b>	<b>MEDIUM WELL</b>	<b>WELL</b>
VERY RED COOL CENTRE	RED, WARM CENTRE	PINK CENTRE	SLIGHTLY PINK CENTRE	BROILED THROUGHOUT, NO PINK



**THIS IS HOW IT'S DONE.®**