

## 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

## **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-glaze 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 DAINITIES**

dusted with cajun spices

### **HOLLANDAISE SAUCE**

### **HORSE RADISH**

### **MINT JELLY**

### **BERNAISE SAUCE**

# 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

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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.

#### RARE

VERY RED  
COOL CENTRE

#### MEDIUM RARE

RED, WARM CENTRE

#### MEDIUM

PINK CENTRE

#### MEDIUM WELL

SLIGHTLY PINK  
CENTRE

#### WELL

BROILED  
THROUGHOUT,  
NO PINK

# FIVE COURSE MENU

## 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