

## 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

---

## 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

---

## 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

---

## 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

---

## 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 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.

## 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.®**