

appetizers

SEARED AHI-TUNA

complemented by a spirited sauce with hints of mustard & beer 30 CAD 21 USD

MUSHROOMS STUFFED WITH CRABMEAT

broiled, topped with romano cheese 33 CAD 24 USD

BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic & spices 28 CAD 20 USD

SPICY SHRIMP

succulent large shrimp, lightly fried, tossed in a spicy cream sauce, served with a tangy cucumber salad
36 CAD 25 USD

CHILLED SEAFOOD TOWER

maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump blue crab
small 160 CAD 114 USD large 260 CAD 186 USD

SIZZLING BLUE CRAB CAKES

two jumbo lump crab cakes with sizzling lemon butter
36 CAD 25 USD

CRAB STACK

colossal lump blue crab, avocado, mango, cucumber
36 CAD 25 USD

CALAMARI

lightly fried with sweet & spicy asian chili sauce
33 CAD 24 USD

SHRIMP COCKTAIL

chilled jumbo shrimp, choice of creole rémoulade sauce or new orleans-style cocktail sauce
33 CAD 24 USD

VEAL OSSO BUCO RAVIOLI

saffron-infused pasta with sautéed baby spinach & white wine demi-glace 28 CAD 20 USD

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 20 CAD 14 USD

FRESH MOZZARELLA & KUMATO TOMATO SALAD

locally-sourced kumato tomatoes, fresh basil, aged balsamic glaze and extra virgin olive oil
23 CAD 16 USD

STEAK HOUSE SALAD

baby arugula, baby lettuces, grape tomatoes, garlic croutons and red onions 19 CAD 13 USD

HARVEST SALAD

mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun pecans and crispy onions
20 CAD 14 USD

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 23 CAD 16 USD

LOBSTER BISQUE 22 CAD 15 USD

ONION SOUP 19 CAD 14 USD

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
12 oz cut 85 CAD 60 USD
16 oz cut 97 CAD 69 USD

T-BONE

full-flavoured 24 oz USDA Prime cut 110 CAD 79 USD

LAMB CHOPS

three 5 oz extra thick chops, marinated overnight, with fresh mint 95 CAD 63 USD

RIBEYE

USDA prime, well marbled for peak flavour, deliciously juicy
12 oz cut 85 CAD 60 USD
16 oz cut 97 CAD 69 USD

COWBOY RIBEYE

bone-in 22 oz USDA prime cut 125 CAD 90 USD

LOBSTER TAIL

8 oz lobster tail, steamed and served with drawn butter
57 CAD 40 USD

PETITE FILET & SHRIMP

two 4 oz medallions with large shrimp 105 CAD 75 USD

FILET

tender corn-fed midwestern beef
6 oz cut 75 CAD 53 USD
8 oz cut 87 CAD 62 USD
11 oz cut 97 CAD 69 USD

VEAL CHOP VEAL CHOP WITH SWEET AND HOT PEPPERS

broiled, marinated in oil, garlic and onions
12 oz cut 85 CAD 60 USD
14 oz cut 105 CAD 75 USD

PORTERHOUSE FOR TWO

rich flavour of a strip, tenderness of a filet,
40 oz USDA prime cut 180 CAD 128 USD

SURF AND TURF

8 oz filet & lobster tail 125 CAD 89 USD
16 oz new york strip & lobster tail 135 CAD 96 USD
cowboy ribeye & lobster tail 165 CAD 118 USD

Specialty Cuts

BONE-IN FILET

an incredibly tender 16 oz bone-in cut at the peak of flavour
124 CAD 88 USD

BONE-IN NEW YORK STRIP

USDA Prime, full-bodied 19 oz bone-in cut, our founder's favourite
113 CAD 81 USD

TOMAHAWK RIBEYE

USDA prime bone-in 40 oz ribeye, well-marbled for peak flavour
210 CAD 150 USD

entrée complements

SHRIMP

six additional large shrimp 24 CAD 17 USD

BLEU CHEESE CRUST

bleu cheese, roasted garlic and a touch of panko bread crumbs 6 CAD 4 USD

OSCAR STYLE

crab cake, asparagus and béarnaise sauce 26 CAD 18 USD

HOLLANDAISE SAUCE 5 CAD 3 USD

MINT JELLY 3 CAD 2 USD

BERNAISE SAUCE 7 CAD 5 USD

SWEET & HOT PEPPERS 6 CAD 4 USD

seafood & specialties

STUFFED CHICKEN BREAST

oven-roasted, free-range double chicken breast, garlic herb cheese and lemon butter 55 CAD 39 USD

SIZZLING BLUE CRAB CAKES

three jumbo lump crab cakes with sizzling lemon butter 55 CAD 39 USD

ÒRA KING SALMON

oven-roasted and glazed with sweet chili thai sauce 72 CAD 52 USD

ALASKAN KING CRAB

1 lb crab steamed and served with drawn butter 134 CAD 96 USD

CHILEAN SEA BASS

pan-roasted, citrus-coconut butter, sweet potato and pineapple hash 82 CAD 59 USD

GRILLED PORTOBELLO MUSHROOMS

on garlic mashed potatoes with steamed asparagus, broccoli, tomatoes and sizzling lemon butter 50 CAD 36 USD

potatoes & signature sides

AU GRATIN POTATOES 17 CAD 12 USD

BAKED POTATO 17 CAD 12 USD

MASHED POTATOES 17 CAD 12 USD

JULIENNE POTATOES 17 CAD 12 USD

SWEET POTATO CASSEROLE 17 CAD 12 USD

LOBSTER MAC & CHEESE

tender lobster, three-cheese blend, mild green chiles 55 CAD 39 USD

vegetables

CREAMED SPINACH 17 CAD 12 USD

ROASTED BRUSSELS SPROUTS

17 CAD 12 USD

GRILLED ASPARAGUS 17 CAD 12 USD

FIRE-ROASTED CORN 17 CAD 12 USD

CREMINI MUSHROOMS 17 CAD 12 USD

FRESH BROCCOLI 17 CAD 12 USD

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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.**

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
VERY RED COOL CENTRE	RED, WARM CENTRE	PINK CENTRE	SLIGHTLY PINK CENTRE	BROILED THROUGHOUT, NO PINK



THIS IS HOW IT'S DONE.®