

appetizers

SEARED AHI-TUNA

complemented by a spirited sauce with hints of mustard & beer

MUSHROOMS STUFFED WITH CRAB MEAT

broiled, topped with romano cheese

GOAT CHEESE AND ARTICHOKE DIP

artichoke hearts, sun-dried tomatoes, topped with goat 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

BEEF CARPACCIO

thinly sliced blacked filet, arugula pesto, crispy capers, toast points

CRAB STACK

colossal lump blue crab, avocado, mango, cucumber

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

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

LETTUCE WEDGE

bacon & bleu cheese on crisp greens

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
16 oz cut

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, 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 cut and 11 oz cut

VEAL CHOP WITH SWEET AND HOT PEPPERS

broiled, marinated in oil, garlic and onions
16 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
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

BLEU CHEESE CRUST

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

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

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

LOBSTER TAIL

8 oz lobster tail, steamed and served with drawn butter

potatoes & signature sides

AU GRATIN POTATOES

BAKED POTATO

MASHED POTATOES

GREEN CHILI MAC

JULIENNE POTATOES

SWEET POTATO CASSEROLE

LOBSTER MAC & CHEESE

tender lobster, three-cheese blend, mild green

vegetables

CREAMED SPINACH

ROASTED BRUSSELS SPROUTS

GRILLED ASPARAGUS

CREAMED SPINACH AU GRATIN

FIRE-ROASTED CORN

CREMINI MUSHROOMS

FRESH BROCCOLI

BROCCOLI AU GRATIN

ruth's favourites in red

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