

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

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 & spicy asian chili sauce

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

LOBSTER BISQUE

ruth's favourites in red

american prices are subject to change. menu prices subject to HST tax.
please mention any allergies prior to ordering.

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 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

ORA 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

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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.®