

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 DAINTIES

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

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