

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 — WHO, IN 1965 NEW ORLEANS, MORTGAGED HER HOME WITH A VISION AND TOOK A GAMBLE ON OWNING A STEAK HOUSE. THAT ONE 60-SEAT RESTAURANT 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 INSISTED, 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 HAVE DEMANDED: 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 DONE
VERY RED, COOL CENTRE	RED, WARM CENTRE	PINK CENTRE	SLIGHTLY PINK, HOT CENTRE	NO PINK, BROILED THROUGHOUT



appetizers

CALAMARI 29

lightly fried, with sweet & spicy chili sauce

SIZZLING CRAB CAKES 39

two jumbo lump crab cakes, lemon butter

BARBECUED SHRIMP 30

large shrimp sautéed in white wine, garlic butter & bbq spices

SEARED AHI TUNA* 30

cajun blackened seasoning, complemented by a spirited sauce with hints of mustard & beer

MUSHROOMS STUFFED

WITH CRABMEAT 32

broiled mushroom caps, jumbo lump crab stuffing, sprinkled with romano cheese

VEAL OSSO BUCO RAVIOLI 33

saffron-infused pasta, sautéed baby spinach, veal demi-glace

SHRIMP VODOO 35

succulent large shrimp, lightly fried, tossed in a spicy cream sauce, tangy cucumber salad

FRESH OYSTERS*

fresh seasonal oysters

half dozen 30

dozen 60

SEAFOOD TOWER*

selection of shellfish & seafood, cocktail & sriracha-lime sauce

petite 111

large 220

SHRIMP COCKTAIL* 32

chilled jumbo shrimp, new orleans-style cocktail sauce & creole remoulade sauce

salads & soups

ALL OF OUR DRESSINGS ARE MADE FRESH, USING OUR EXCLUSIVE RECIPES.

CHOOSE FROM: BLEU CHEESE, BALSAMIC VINAIGRETTE, LEMON BASIL, **REMOULADE**, AND VINAIGRETTE

CAESAR SALAD* 22

fresh romaine hearts, grape tomatoes, romano cheese, shaved parmesan, creamy caesar dressing, fresh ground black pepper

LETTUCE WEDGE 22

crisp iceberg, field greens, bacon, bleu cheese, choice of dressing

HOUSE SALAD 18

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions, choice of dressing

CHEF'S SEASONAL SOUP 21

please ask server for details

RUTH'S CHOPPED SALAD* 22

julienne iceberg lettuce, baby spinach, radicchio, red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, bleu cheese, lemon basil dressing, crispy onions

HARVEST SALAD 24

mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun pecans, crispy onions

FRENCH ONION SOUP 21

a toronto classic

ruth's favourites in red

steaks & chops

FILET* 89

a tender 11 ounce cut of corn-fed midwestern beef

PETITE FILET* 75

the same incredible cut as the classic,
in an 8 ounce filet

PETITE FILET & SHRIMP* 85

two tender 4 ounce filet medallions, six large succulent shrimp

T-BONE* 97

full-flavoured 24 ounce prime cut

PORTERHOUSE FOR TWO* 170

40 ounce USDA Prime cut combining the rich flavour
of a strip & the tenderness of a filet

NEW YORK STRIP* 87

USDA Prime, full-bodied 16 ounce cut, slightly firmer
than a ribeye

RIBEYE* 97

deliciously juicy 16 ounce USDA Prime cut,
well-marbled for peak flavour

COWBOY RIBEYE* 125

bone-in 22 ounce USDA Prime cut

LAMB CHOPS* 81

three 5 ounce extra thick marinated chops,
fresh mint, served with mango chutney

BONE-IN NEW YORK STRIP* 110

USDA prime, full-bodied
19 ounce bone-in-cut, our
founder's favorite

TOMAHAWK RIBEYE* 199

USDA Prime bone-in 40 ounce
ribeye, well-marbled for peak
flavour

DOUBLE CUT PORK CHOP* 61

a 16 ounce double bone-in cut,
choice of cinnamon apple slices,
or garlic crust

entrée complements

COLD WATER LOBSTER TAIL 35

north atlantic tail served sizzling with drawn butter

GRILLED SHRIMP 26

six large succulent shrimp

OSCAR STYLE 24

crab cake, asparagus, béarnaise sauce

GARLIC CRUST 10

garlic butter, panko breadcrumbs

BLACKENED SEA SCALLOPS 27

three jumbo scallops

FRITTERS 10

thin-cut shoestring fries

COGNAC SAUCE 9

cognac, veal demi glace, cremini mushrooms

BLEU CHEESE CRUST* 9

bleu cheese, roasted garlic, panko breadcrumbs

ruth's favourites in red

*Indicates 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. If you have a food allergy, please speak to the manager, chef, or your server before placing your order.

seafood & specialties

STUFFED CHICKEN BREAST 58
oven roasted double breast, stuffed with garlic-herb cheese, lemon butter

SHRIMP ORLEANS 53
large shrimp, sautéed in white wine, garlic butter & bbq spices, over mashed potatoes

MIXED GRILL* 79
stuffed chicken breast, 4 ounce filet, andouille sausage & broiled tomato

CHEF'S SEASONAL FISH SELECTION 59
please ask server for details

BLACKENED SEA SCALLOPS 65
chef's seasonal preparation

TWIN COLD WATER LOBSTER TAIL 68
two north atlantic tails served sizzling with drawn butter

SIZZLING CRAB CAKES 55
three jumbo lump crab cakes, lemon butter

CHEF'S VEGETARIAN SELECTION 33
your choice of three personal sides

potatoes & signature sides

AU GRATIN 20
idaho potatoes, three cheese sauce

SWEET POTATO CASSEROLE 20
pecan crust

CRAB FRIED RICE 25
jasmine rice, crabmeat, ginger, vegetables, fish sauce

MAC & CHEESE 18
three cheeses, green chile sauce

FRENCH FRIES 17
classic cut

GARLIC MASHED POTATOES 17
smooth & creamy, with a hint of roasted garlic

BAKED POTATO 17
one pound, fully loaded

LOBSTER MAC & CHEESE 47
tender lobster, three cheese blend, mild green chilis

vegetables

CREAMED SPINACH 22
a ruth's classic

CREMINI MUSHROOMS 22
pan-roasted, veal demi-glace, fresh thyme

FIRE ROASTED CORN 20
hand-cut fresh from the cob, diced jalapeño

CHEF'S SEASONAL SELECTION 18
please ask server for details

GRILLED ASPARAGUS 18
hollandaise sauce

FRESH BROCCOLI 17
simply steamed

BROCCOLI AU GRATIN 20
broiled until golden, three cheese sauce

ROASTED BRUSSELS SPROUTS 22
bacon, honey butter

ruth's favourites in red