



The Orleans

Price: C\$120.00

Plated appetizers (Please choose three, to be served family style)

Jumbo shrimp cocktail • crab cakes • seared ahi tuna*

Spicy shrimp • beef carpaccio* • tomato & mozzarella caprese skewers

Starters (Please choose three)

Ruth's steak house salad • classic wedge salad

Harvest salad • caesar salad* • chef's seasonal soup

Entrée choices (Guest's choice of the following, prepared to order)

Filet*

Tender corn-fed midwestern beef, 11 oz cut

Filet* & lobster tail

A tender 6 oz filet, paired with

A cold-water lobster tail

Market fresh fish

Our seasonal fresh fish selection with

Signature sauces

Ribeye*

Usda prime 16 oz cut, well-marbled for

Peak flavor, deliciously juicy

22 oz cowboy ribeye* upgrade available \$15

Stuffed chicken breast

Oven roasted free-range double chicken breast,

Ruth's Chris Steak House

Garlic herb cheese, lemon butter

Vegetarian selection available upon request

Roasted vegetable napoleon or market

Vegetable linguine

Accompaniments (Please choose three, to be served family style)

Creamed spinach

Mashed potatoes

Cremini mushrooms

Grilled asparagus

Potatoes au gratin

Chef's seasonal selection

Dessert (Please choose two)

Crème brûlée

Chef's chocolate selection

Cheesecake with fresh berries

Fresh berries with sweet cream

Seasonal mini dessert duo