



## 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,

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