



The Ruth

Price: C\$135.00

(Please choose one display)

Artisanal cheese & fruit • mediterranean roasted vegetables & dips

Scottish smoked salmon • cajun seared ahi tuna*

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

Jumbo shrimp cocktail • crab cakes

Spicy shrimp • seared ahi tuna*

Tomato & mozzarella caprese skewers

Beef carpaccio*

Starters (Please choose three)

Ruth's steak house salad

Harvest salad • caesar salad*

Classic wedge salad • lobster bisque

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

Filet*

Tender corn-fed midwestern beef, 11 oz cut

Filet* & twin lobster tails

A tender 6 oz filet, paired with

Two cold-water lobster tails

Cowboy ribeye*

Bone-in 22 oz usda prime cut

New york strip*

Usda prime, full bodied 16 oz cut,

Slightly firmer than a ribeye

Market fresh fish

Our seasonal fresh fish selection

With signature sauces

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 four, to be served family style)

Potatoes au gratin • mashed potatoes

Cremini mushrooms • grilled asparagus

Sweet potato casserole • creamed spinach

Chef's seasonal selection

Dessert (Please choose three)

Crème brûlée

Chef's chocolate selection

Cheesecake with fresh berries

Fresh berries with sweet cream

Seasonal mini dessert duo