

APPETIZERS

SHRIMP COCKTAIL/ SHRIMP REMOULADE*

Plump shrimp dressed with your choice of our classic Creole Remoulade sauce or our spicy New Orleans homestyle cocktail sauce.

VEAL OSSO BUCO RAVIOLI

Saffron-infused pasta filled with Veal Osso Buco and fresh Mozzarella cheese. Served with sautéed baby spinach and a white wine demi-glace.

BARBEQUED SHRIMP*

Sautéed New Orleans style in reduced white wine, butter, garlic and spices.

SEARED AHI-TUNA* **

Seared rare Tuna dusted with Cajun spices and perfectly complemented by a spirited sauce with hints of ginger, mustard and beer.

SIZZLIN' BLUE CRAB CAKES

Two Jumbo lump crab cakes with sizzling lemon butter.

CALAMARI

Our calamari is lightly fried and tossed with a sweet and spicy Thai chili sauce.

MUSHROOMS STUFFED WITH CRABMEAT

Broiled mushroom caps with jumbo lump crab stuffing sprinkled with Romano Cheese.

SPICY LOBSTER

Lightly fried and tossed in a spicy cream sauce.

CRABTINI

Colossal lump crabmeat tossed in our house vinaigrette and served with our classic Creole Remoulade sauce in a chilled martini glass

CARPACCIO

Thinly sliced beef tenderloin, served with shaved Parmesan cheese.

2 3-OZ LOBSTER TAILS. Dusting with Cajun Spices.

SALADS AND SOUPS

Dressings: Blue Cheese, Remoulade*, Thousand Island, Creamy Lemon Basil, Ranch, Balsamic, House Vinaigrette. All made fresh, using our exclusive recipes..*

CAESAR SALAD

Fresh crisp romaine tossed with Romano cheese, garlic croutons and creamy Caesar dressing. Topped with fresh shaved Parmesan cheese and sprinkled with fresh ground pepper.

LETTUCE WEDGE

A crisp wedge of iceberg lettuce on field greens topped with crumbled Blue cheese and bacon bits, with your choice of dressing.

HARVEST SALAD

Mixed greens tossed with dried cherries, Cajun pecans, roasted corn, bacon and Goat cheese in a white Balsamic vinaigrette.

LOBSTER BISQUE

RUTH'S CHOP SALAD

A Ruth's Chris original. Julienne iceberg lettuce, spinach and radicchio tossed with sliced red onions, mushrooms, chopped green olives, bacon, eggs, hearts of palm, croutons, Blue cheese and lemon basil dressing. Served with cherry tomatoes and topped with crispy fried onions.

STEAK HOUSE SALAD

Iceberg, baby spinach and spring mix with cherry tomatoes, garlic croutons and red onions.

SLICED TOMATO AND ONION

A sliced beefsteak tomato on field greens. Topped with sliced red onions, Balsamic vinaigrette and Blue cheese crumbles.

ONION SOUP AU GRATIN

** Traditional New Orleans favourites. Many of our recipes were developed by Ruth Fertel herself.*

*** Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

SIGNATURE STEAKS AND CHOPS

Add an 8-oz Lobster Tail to any Entrée listed below

NEW YORK STRIP**

This USDA Prime cut has a full-bodied texture that is slightly firmer than a rib eye. 16-oz.

T-BONE**

A full-flavoured classic cut of USDA Prime. 24-oz.

LAMB CHOPS**

Three chops cut extra thick. They are naturally tender and flavourful. 15-oz.

RIBEYE**

An outstanding example of USDA Prime at its best, Well marbled for peak flavour, deliciously juicy. 16-oz.

FILET**

The tenderest cut of corn-fed Midwestern beef. 11-oz.

PETITE FILET**

A smaller but equally tender filet. 8-oz.

COWBOY RIBEYE**

A huge bone-in version of this USDA Prime cut. 22-oz.

FILET MEDALLIONS AND SHRIMP**

Two four ounce medallions of our filet topped with jumbo shrimp dusted in Cajun spices.

VEAL CHOP WITH SWEET AND HOT PEPPERS**

Veal chop marinated in oil, garlic and onions. Broiled and served sizzling with hot and sweet peppers. 14-oz.

PORTERHOUSE FOR TWO**

This USDA Prime cut combines the rich flavour of a strip with the tenderness of a filet. 40-oz.

ENTRÉE COMPLÉMENTS

LOBSTER TAILS. Dusted with Cajun Spices. 8-oz

SHRIMP SKEWER. Six jumbo shrimp dusted with Cajun spices.

OSCAR STYLE. Crab cake, asparagus and Béarnaise sauce.

SWEET AND HOT PEPPERS.

BLUE CHEESE CRUST. Blue cheese, roasted garlic and a touch of bread crumbs.

AU POIVRE SAUCE. Brandy pepper sauce.

ABOUT YOUR STEAK

Ruth's Chris specializes in the finest custom-aged Midwestern beef. *Our location serves Centre cut Steaks.* We broil it exactly the way you like it at 1800° F to lock in the corn-fed flavour. Then we serve your steak sizzling with a touch of butter on a heated 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.

Following the principles of our founder, Ruth Fertel, we procure only the finest custom-aged corn-fed beef available and serve only USDA Prime cuts of New York Strips, Ribeyes, T-Bones and Porterhouses. Our filet cuts are selected from the highest quality USDA Choice and above based on availability.

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SEAFOOD AND SPECIALTIES

SIZZLIN' BLUE CRAB CAKES

Three Jumbo lump crab cakes with sizzling lemon butter.

STUFFED CHICKEN BREAST

Oven roasted double chicken breast stuffed with garlic herb cheese and served with lemon butter.

GRILLED PORTOBELLO MUSHROOMS

Served on our garlic mashed potatoes, with steamed asparagus, broccoli, tomatoes and sizzling lemon butter.

SALMON

Handcut Atlantic Salmon available broiled or with Cajun spices.

MARKET FRESH SEAFOOD SELECTION

Your server will describe the seafood our chef has selected for today.

CHEF'S FEATURES

Our chef has selected the finest fresh fish, lobster and other seasonal specialties for your enjoyment. Please refer to the Chef's Features page at the front of the menu for a list of today's selections.

POTATOES

POTATOES AU GRATIN.

Sliced potatoes in a three cheese sauce.

BAKED. A one-pounder, loaded.

MASHED*. With a hint of roasted garlic.

SHOESTRING. Extra thin and crispy.

JULIENNE. Regular cut.

SWEET POTATO CASSEROLE.

With a pecan and brown sugar crust.

LYONNAISE*. Sautéed with onions.

VEGETABLES

SPINACH AU GRATIN

SAUTÉED BABY SPINACH

SAUTÉED MUSHROOMS

BROILED TOMATOES

CREAMED SPINACH*

FRESH ASPARAGUS WITH HOLLANDAISE

FRENCH FRIED ONION RINGS

BROCCOLI AU GRATIN

FRESH BROCCOLI

SAUTÉED ONIONS

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RUTH'S CHRIS STEAK HOUSE

It all started in 1965 when Ruth Fertel mortgaged her home to buy a little steak house in New Orleans called Chris Steak House. As her reputation grew, Ruth expanded and added her name to the original.

That's how the uniquely named Ruth's Chris Steak House was born.

Today, more than forty five years later, we still serve only the finest Midwestern corn-fed beef available. Your steak is cooked according to Ruth's original recipe - in an 1800-degree oven to sear in the natural flavour - and served sizzling on a 500-degree plate that keeps your steak hot and juicy to the very last bite.

PERFECT PAIRINGS

RIBEYE - CABERNET SAUVIGNON

Ribeye is a rich, flavorful steak. The structure of the full-bodied Cabernet enhances the richness of the Ribeye.

NEW YORK STRIP - MERITAGE BLEND

The structured flavor of the beef stands up to a sturdy Meritage blend. This wine has undertones of rich black cherry that pair well with our Strip.

FILET MIGNON - SHIRAZ

Filet is a soft, delicate cut of beef. Shiraz has body and a full flavor that enhances and deepens the taste of the Filet.

LAMB CHOP - ITALIAN RED WINE (TUSCANY)

Tuscan red wines have finesse, suppleness, and complexity — a perfect match for a full-flavored meat like lamb.

PRIVATE DINING - TAKE A TOUR

Ask your server for a tour of our Private Dining room for your next meeting or special event. Private Dining is available for lunch or dinner events of 50 - 100 guests.

MEETINGS

Perfect for that important board meeting or client presentation. We have custom menus and audio visual for every requirement.

CELEBRATE!

Whether it's a birthday, anniversary, graduation, retirement or any milestone, we'll be sure to make your celebration sizzle.

GIVE THE GIFT THAT SIZZLES

Our Gift Cards are the perfect way to say thank you, congratulations, or great job!

They can be redeemed at any Ruth's Chris Steak House worldwide.

Gift cards are available by phone or online at ruthschrisniagarafalls.com

Visit our website ruthschrisniagarafalls.com