

Private Dining Dinner Menus

Ruth Fertel, our founder, wasn't just a hard-working restaurateur. She was a world-class host. Tables for two or large gatherings. Didn't matter. Generous hospitality was her passion.

When you book a private party at RUTH'S CHRIS, know that every detail, every nuance, every request that you and our team plan together will be executed flawlessly. The experience itself will be unforgettable. Just how Ruth would have wanted it.

Whether it's an intimate dinner in one of our private dining rooms or a grand reception for over one hundred guests, there will be no compromises. It's how we honor our founder and help you celebrate a perfectly relaxing, elegant event.

Contact our sales manager to learn more about our private dining rooms at Ruth's.





THE DUO

\$85 PER PERSON

Our DUO menu is designed for dinners for over 65 people, as well as for those hosts seeking a paired entree for their guests.

Pricing & Menus subject to change.



Appetizers

(Please pre-select one, to be passed during cocktails or served family style at table)

SHRIMP & GRITS CRISPS • TUNA TARTARE CANAPES*

TOMATO & MOZZARELLA CAPRESE SKEWERS

Salad

RUTH'S MIXED GREENS SALAD balsamic vinaigrette

Entrees

(Please pre-select one)

STEAK & CHICKEN*

6 oz tender filet paired with
half of a boneless chicken
breast stuffed with herb cheese

STEAK & SHRIMP*

6 oz tender filet paired with
3 seasoned, large grilled shrimp

STEAK & SALMON*

6 oz tender filet paired with
a 4 oz broiled salmon fillet

MIXED GRILL*, *upgrade available (additional \$9)*

6 oz tender filet, half of a boneless stuffed chicken breast and a jumbo lump crabcake with broiled tomato

Potatoes & Fresh Sides

(Please pre-select two, to be served family style)

CREAMED SPINACH • MASHED POTATOES • STEAMED BROCCOLI

House-Made Desserts

(Please pre-select one)

CHEESECAKE WITH FRESH BERRIES • BREAD PUDDING WITH WHISKEY SAUCE

CHOCOLATE MOUSSE CHEESECAKE

All menus include fresh hot bread & butter and coffee service.

Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. All DUO steaks are cooked to a temperature of MEDIUM. Please add applicable sales tax and 3% administration charge. Gratuity is not included.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



THE TRIO

\$85 PER PERSON

This classic TRIO menu is a perfect introduction to many of Ruth's signature dishes.

Pricing & Menus subject to change.



Appetizers

(Please pre-select one, to be served family style)

SEARED AHI TUNA* • MUSHROOMS STUFFED WITH CRABMEAT
TOMATO & MOZZARELLA CAPRESE SKEWERS • BARBECUED SHRIMP

Salad

RUTH'S MIXED GREENS SALAD balsamic vinaigrette

Entrees

(Your guests will choose one of the following three entrees)

PETITE FILET*

tender corn-fed midwestern beef, 8 oz cut
11 oz filet* upgrade available (additional \$6)

SALMON FILLET*

broiled with lemon, butter & parsley
Garlic Crusted Sea Bass* upgrade available
(additional \$8)

STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast,
garlic herb cheese, lemon butter

Vegetarian selection available upon request

Entree Enhancements *(additional charge)*

LOBSTER TAIL \$20 OSCAR \$20 SIX LARGE SHRIMP \$18
BLUE CHEESE CRUST \$6

Potatoes & Fresh Sides

(Please pre-select two, to be served family style)

CREAMED SPINACH • MASHED POTATOES • STEAMED BROCCOLI

House-Made Desserts

(Please pre-select one)

CHEESECAKE WITH FRESH BERRIES • BREAD PUDDING WITH WHISKEY SAUCE
CHOCOLATE MOUSSE CHEESECAKE

All menus include fresh hot bread & butter and coffee service.

Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. Maximum number of 65 guests for a selection of entrees. Please add applicable sales tax and 3% administration charge. Gratuity is not included.

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RUTH'S DINNER LAGNIAPPE

\$92 PER PERSON

Experience a menu that celebrates the best of Ruth's classic dishes – the ones that started it all. Reflecting our New Orleans heritage, it's a menu that delivers “*lagniappe*” (Creole for “a little something extra”).

Pricing & Menus subject to change.



Appetizers

(Please pre-select two, to be served family style)

MUSHROOMS STUFFED WITH CRABMEAT • JUMBO SHRIMP COCKTAIL
TOMATO & MOZZARELLA CAPRESE SKEWERS • VEAL OSSO BUCO RAVIOLI
BARBECUED SHRIMP

Salads

(Please pre-select one)

RUTH'S MIXED GREENS SALAD
pre-select your dressing: balsamic vinaigrette, ranch or house remoulade
CAESAR SALAD*

Signature Steaks & Specialties

(Your guests will choose one of the following four entrees)

PETITE FILET*

tender corn-fed midwestern beef, 8 oz cut
11 oz filet* upgrade available (additional \$6)

NEW YORK STRIP*

16 oz USDA Prime, full-flavored

STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast,
garlic herb cheese, lemon butter

SALMON FILLET*

broiled with lemon, butter & parsley
Garlic Crusted Sea Bass upgrade available
(additional \$8)*

Vegetarian selection available upon request

Entree Enhancements *(additional charge)*

LOBSTER TAIL \$20 OSCAR \$20 SIX LARGE SHRIMP \$18
BLUE CHEESE CRUST \$6

Sides

(Please pre-select three, to be served family style)

CREAMED SPINACH
MASHED POTATOES
CREMINI MUSHROOMS
SAUTEED GREEN BEANS
STEAMED BROCCOLI

House-Made Desserts

(Please pre-select one)

CHEESECAKE WITH FRESH BERRIES
BREAD PUDDING WITH WHISKEY SAUCE
CHOCOLATE SIN CAKE
CHOCOLATE MOUSSE CHEESECAKE

All menus include fresh hot bread & butter and coffee service.

Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. Maximum number of 65 guests for a selection of entrees. Please add applicable sales tax and 3% administration charge. Gratuity is not included.

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ROYAL STREET MENU

\$110 PER PERSON

Treat your guests to a wider variety of the dishes and traditions that make the Ruth's Chris legend sizzle.

Pricing & Menus subject to change.



Appetizers

(Please pre-select three, to be served family style)

JUMBO SHRIMP REMOULADE • CRAB CAKES • SEARED AHI TUNA*
MUSHROOMS STUFFED WITH CRABMEAT • VEAL OSSO BUCO RAVIOLI

Salads

(Please pre-select one)

RUTH'S MIXED GREENS SALAD balsamic vinaigrette or house remoulade
HARVEST SALAD corn, cherries, bacon, white balsamic vinaigrette, goat cheese, pecans, crispy onions
CAESAR SALAD*

Signature Steaks & Specialties

(Your guests will choose one of the following entrees)

FILET* tender corn-fed midwestern beef, 11 oz cut	RIBEYE* USDA Prime 16 oz cut, well-marbled for peak flavor, deliciously juicy 22 oz cowboy ribeye* upgrade available (additional \$9)
PETITE FILET* & SHRIMP a tender 8 oz filet topped with large shrimp	STUFFED CHICKEN BREAST oven roasted free-range double chicken breast, garlic herb cheese, lemon butter
GARLIC CRUSTED SEA BASS chilean sea bass, panko-garlic crust, lemon butter, baby spinach	

Vegetarian selection available upon request

Entree Enhancements *(additional charge)*

LOBSTER TAIL \$20 OSCAR \$20 SIX LARGE SHRIMP \$18
BLUE CHEESE CRUST \$6

Sides

(Please pre-select three, to be served family style)

CREAMED SPINACH
GARLIC MASHED POTATOES
CREMINI MUSHROOMS
GRILLED ASPARAGUS
POTATOES AU GRATIN
SWEET POTATO CASSEROLE
STEAMED BROCCOLI

House-Made Desserts

(Please pre-select two from which your guests will choose)

CHOCOLATE SIN CAKE
CHEESECAKE WITH FRESH BERRIES
BREAD PUDDING WITH WHISKEY SAUCE
CHOCOLATE MOUSSE CHEESECAKE
OR
DESSERT SAMPLING PLATTER
(1 platter for every 4 guests)

All menus include fresh hot bread & butter and coffee service.

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FOUNDER'S MENU

\$142 PER PERSON

Our Founder's Menu includes two 6 oz. glasses of wine from our award-winning cellar. Pull out all the stops and experience the best of what Ruth's has to offer. Ruth wouldn't have it any other way!

Pricing & Menus subject to change.



Plated Appetizers

(Please pre-select two from which your guests will choose)

JUMBO SHRIMP COCKTAIL • SEARED AHI TUNA* • VEAL OSSO BUCO RAVIOLI
MUSHROOMS STUFFED WITH CRABMEAT • BARBECUED SHRIMP

Salads

(Please pre-select one)

RUTH'S MIXED GREENS SALAD balsamic vinaigrette or house remoulade
HARVEST SALAD corn, cherries, bacon, white balsamic vinaigrette, goat cheese, pecans, crispy onions
CLASSIC WEDGE SALAD blue cheese dressing

Signature Steaks & Specialties

(Your guests will choose one of the following entrees)

FILET* an 11 oz cut of tender, corn-fed midwestern beef
TOURNEDOS AND SHRIMP* two 4 oz. filet medallions, cajun-dusted large shrimp
NEW YORK STRIP* 16 oz USDA Prime, full bodied & richly flavored
STUFFED CHICKEN BREAST roasted double breast, garlic-herb cheese, lemon butter
SALMON OSCAR* salmon fillet topped with lump crabmeat, asparagus & bearnaise sauce

Vegetarian selection available upon request

Entree Complements

(Your guests will have the option of choosing one of the following add-ons to any steak)

BEARNAISE SAUCE • HOLLANDAISE SAUCE • BLUE CHEESE CRUST

Potatoes & Fresh Sides

(To be served family style)

CREAMED SPINACH
GARLIC MASHED POTATOES
STEAMED BROCCOLI

House-Made Desserts

(Please pre-select two from which your guests will choose)

CHOCOLATE SIN CAKE
CHEESECAKE WITH FRESH BERRIES
BREAD PUDDING WITH WHISKEY SAUCE
CHOCOLATE MOUSSE CHEESECAKE

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