

# Private Dining Dinner Menus

Ruth Fertel, our founder, wasn't just a hard-working restaurateur. She was a world-class host. Tables for two. Large gatherings. Didn't matter. Generous hospitality was her passion. Ruth had a recipe for absolutely everything, not just her food. And, she never compromised her high standards.

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 hundreds of 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 TRIO

\$78 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, with 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 Complements

LOBSTER TAIL \$19 OSCAR STYLE \$19 SIX LARGE SHRIMP \$17.5  
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

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. 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.



## RUTH'S DINNER LAGNIAPPE

\$85 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

### 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 <i>Garlic Crusted Sea Bass* upgrade available (additional \$8)</i>

*Vegetarian selection available upon request*

### Entree Complements

LOBSTER TAIL \$19    OSCAR STYLE \$19    SIX LARGE SHRIMP \$17.5  
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

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## ROYAL STREET MENU

\$105 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, with Balsamic Vinaigrette or House Remoulade  
HARVEST SALAD • CAESAR SALAD\*

### Signature Steaks & Specialties

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

#### FILET\*

tender corn-fed midwestern beef, 11 oz cut

#### PETITE FILET\* & SHRIMP

a tender 8 oz filet topped with large shrimp

#### SALMON OSCAR

salmon fillet topped with lump crabmeat,  
asparagus & bearnaise sauce

#### RIBEYE\*

USDA Prime 16 oz cut, well-marbled for  
peak flavor, deliciously juicy

*22 oz cowboy ribeye\* upgrade available (additional \$9)*

#### STUFFED CHICKEN BREAST

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

*Vegetarian selection available upon request*

### Entree Complements

LOBSTER TAIL \$19 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

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

\$135 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 one; Individual Servings)*

JUMBO SHRIMP COCKTAIL • SEARED AHI TUNA\* • VEAL OSSO BUCO RAVIOLI

### Salads

*(Please pre-select one)*

RUTH'S MIXED GREENS SALAD, with Balsamic Vinaigrette or House Remoulade

HARVEST SALAD • CLASSIC WEDGE SALAD, with 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 FILLET\* broiled with lemon, butter & parsley

*Vegetarian selection available upon request*

### Entree Complements

*(Your guests will have the option of choosing one of the following add-ons)*

BERNAISE SAUCE • HOLLANDAISE SAUCE • BLUE CHEESE CRUST

### Potatoes & Fresh Sides

*(Guest's choice of one; Individual Personal Sides)*

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

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## RECEPTION SELECTIONS

Begin the evening by selecting one of our handpassed Hors d'Oeuvres packages. These are best suited for ten or more guests to enjoy thirty to forty-five minutes prior to your meal.

Pricing & Menus subject to change.

## Hand Passed Hors d'Oeuvres Packages

### PACKAGE 1 (\$10/person)

*(Your choice of two selections)*

SEARED AHI TUNA\*

SMOKEY CHICKEN SKEWER

TOMATO BRUSCHETTA

SPANIKOPITA

### PACKAGE 2 (\$15/person)

*(Your choice of two selections)*

PRIME BEEF EMPANADA

AHI TUNA POKE\*

CHIPOTLE CHICKEN TOSTADA

SPINACH & ARTICHOKE CANAPÉ

### PACKAGE 3 (\$20/person)

*(Your choice of three selections)*

BEEF TENDERLOIN SKEWER\*

PRIME BEEF SLIDERS\*

ROSEMARY SHRIMP SKEWERS

CHICKEN & CHEESE POPOVER

TOMATO & MOZZARELLA CAPRESE SKEWERS

### PACKAGE 4 (\$25/person)

*(Your choice of three selections)*

BEEF WELLINGTON\*

STEAK SANDWICH\*

LAMB LOLLIPOPS\*

JUMBO SHRIMP COCKTAIL

MINI CRAB CAKES

BACON WRAPPED SCALLOPS

\*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.





## RECEPTION SELECTIONS

### Passed Hors d'Oeuvres

(Pricing based on 50 pieces)

#### STEAK & LAMB

BEEF TENDERLOIN SKEWER*	\$175.00
BEEF WELLINGTON*	\$195.00
LAMB LOLLIPOPS*	\$150.00
PRIME BEEF SLIDERS*	\$185.00
PRIME BEEF EMPANADA	\$235.00
STEAK SANDWICHES*	

#### CHICKEN

CHICKEN & CHEESE POPOVER	\$185.00
CHIPOTLE CHICKEN TOSTADA	\$185.00
SMOKEY CHICKEN SKEWERS	\$175.00

#### FISH & SHELLFISH

SEARED AHI TUNA*	\$185.00
AHI TUNA POKE*	\$185.00
BACON WRAPPED SCALLOPS	\$195.00
MINI CRAB CAKES	\$195.00
ROSEMARY SHRIMP SKEWERS	\$185.00
JUMBO SHRIMP COCKTAIL	\$215.00

#### VEGETARIAN

TOMATO & MOZZARELLA CAPRESE SKEWER	\$165.00
TOMATO BRUSCHETTA	\$150.00
SPINACH & ARTICHOKE CANAPÉ	\$175.00
MINI SWEET POTATO CASSEROLE	\$145.00
SPANIKOPITA	\$140.00

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## RECEPTION SELECTIONS

### Craveable Displays

#### ARTISANAL CHEESE & FRUIT

marinated fresh mozzarella, smoked aged gouda, marbled gorgonzola, sharp cheddar, complemented by honey, fresh and dried fruits, cajun spiced pecans & toast points

FULL (Serves 30) 130

#### SCOTTISH SMOKED SALMON

smoked salmon served with lemon crème fraiche, freshly diced tomatoes, sliced red onion & herbed flatbread crisp

FULL (Serves 30) 225

#### MEDITERRANEAN ROASTED VEGETABLES & DIPS

medley of farm-fresh roasted vegetables & antipasto skewers, served with a trio of house made dips – red pepper hummus, chunky bleu cheese & creamy ranch

FULL (Serves 30) 125

#### CAJUN SEARED AHI-TUNA\*

sushi-grade tuna accompanied by spicy mustard sauce & our oriental salad & pickled ginger

FULL (Serves 30) 125

### Chef's Carving Stations

*(Offered Only for Cocktail Events)*

#### WHOLE ROASTED TURKEY

hand carved, served with a citrus marmalade sauce

(Serves 20-25) 145

#### WHOLE ROASTED TENDERLOIN OF BEEF\*

served with horseradish cream & fresh baked rolls

(Serves 25) 250

### Signature Mini Desserts

*(Priced by the Piece)*

APPLE CRUMB TART	4.50	BREAD PUDDING	4.50
CHEESECAKE WITH BERRIES	4.50	FRESH SEASONAL BERRIES	5.50
CHOCOLATE SIN CAKE	5.50	<i>Served with sweet cream</i>	

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