

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

\$80 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. Maximum number of 70 guests for a selection of entrees. 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

\$88 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)

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

NEW YORK STRIP*
16 oz USDA Prime, full-flavored

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

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
CHOCOLATE MOUSSE CHEESECAKE

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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, 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

GARLIC CRUSTED SEA BASS

chilean sea bass, panko-garlic crust,
lemon butter, baby spinach

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

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

\$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 three, to be served family style)

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, 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 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 steaks)

BERNAISE 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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**DESIGN
YOUR OWN
DINNER**

Pricing & Menus subject to change.



Starters

(Please pre-select one)

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

CLASSIC WEDGE SALAD, with Blue Cheese dressing • SOUP DU JOUR • CAESAR SALAD*

Signature Steaks & Specialties

(Please pre-select up to three entrees for your guests to choose from the day of your event)

FILET*	\$91	LAMB CHOPS	\$93
tender corn-fed midwestern beef, 11 oz cut		three chops, fresh mint	
PETITE FILET*	\$85	SALMON FILLET*	\$71
tender corn-fed midwestern beef, 8 oz cut		broiled with lemon, butter & parsley	
NEW YORK STRIP*	\$93	GARLIC CRUSTED SEA BASS*	\$80
16 oz. USDA prime, full-flavored		served over sauteed spinach	
RIBEYE*	\$99	SIZZLING CRAB CAKES (3)	\$77
USDA Prime 16 oz cut, well-marbled for		served with lemon-butter	
peak flavor, deliciously juicy		STUFFED CHICKEN BREAST	\$73
TOURNEDOS AND SHRIMP*	\$92	oven roasted free-range double chicken breast,	
two 4 oz. medallions with large, seasoned shrimp		garlic herb cheese, lemon butter	
PORK CHOP*	\$73	BARBECUED SHRIMP ENTREE	\$72
center-cut chop with sliced, cinnamon apples		white wine, garlic butter & spices; served over	
		mashed potatoes	

Vegetarian selection available upon request

Entree Complements

LOBSTER TAIL \$19	OSCAR STYLE \$19	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
POTATOES AU GRATIN
SWEET POTATO CASSEROLE
ROASTED BRUSSELS SPROUTS
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	5.00
CHOCOLATE SIN CAKE	5.50	<i>Served with sweet cream</i>	

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