

# 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, rest assured 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 TRIO

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

*Pricing & Menus subject to change.*



## APPETIZERS

*(Host to pre-select one, to be served family style; Additional appetizer choices - \$8 per person per selection)*

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

## SALAD

RUTH'S STEAK HOUSE 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

### SALMON FILLET\*

broiled with lemon, butter & parsley  
Garlic Crusted Sea Bass\* upgrade available

### 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 • OSCAR • SIX LARGE SHRIMP • BLUE CHEESE CRUST

## POTATOES & FRESH SIDES

*(Host to pre-select two, to be served family style; Additional side selection - \$4 per person)*

CREAMED SPINACH • GARLIC MASHED POTATOES • STEAMED BROCCOLI

## HOUSE-MADE DESSERTS

*(Host to 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.

\*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

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

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

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

## SALADS

*(Host to pre-select one)*

RUTH'S STEAK HOUSE 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) Vegetarian selection available upon request.*

PETITE FILET\*  
tender corn-fed midwestern beef, 8 oz cut  
11 oz filet\* upgrade available

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

## ENTREE ENHANCEMENTS (additional charge)

LOBSTER TAIL • OSCAR • SIX LARGE SHRIMP • BLUE CHEESE CRUST

## SIDES

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

CREAMED SPINACH  
GARLIC MASHED POTATOES  
CREMINI MUSHROOMS  
SAUTEED GREEN BEANS  
STEAMED BROCCOLI

## HOUSE-MADE DESSERTS

*(Host to 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.

\*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.



# ROYAL STREET MENU

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

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

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

## SALADS

*(Host to pre-select one)*

RUTH'S STEAK HOUSE 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) Vegetarian selection available upon request.*

### 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, spinach

### RIBEYE\*

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

### STUFFED CHICKEN BREAST

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

## ENTREE ENHANCEMENTS *(additional charge)*

LOBSTER TAIL • OSCAR • SIX LARGE SHRIMP • BLUE CHEESE CRUST

## SIDES

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

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

## HOUSE-MADE DESSERTS

*(Host to 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.

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.

\*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.



# FOUNDER'S MENU

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.*



## APPETIZERS

*(Host to 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

*(Host to pre-select one)*

RUTH'S STEAK HOUSE 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) Vegetarian selection available upon request.*

FILET\* an 11 oz cut of tender corn-fed midwestern beef  
TOURNEDOS & SHRIMP\* two 4 oz filet medallions, cajun-dusted large shrimp  
NEW YORK STRIP\* c16 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

## ENTREE ENHANCEMENTS

*(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

*(Host to pre-select two from which your guests will choose)*

CHOCOLATE SIN CAKE • 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.

\*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.



# DESIGN YOUR OWN DINNER

## APPETIZER ENHANCEMENTS

*(additional per-person charges apply)*

BARBECUED SHRIMP • TOMATO & MOZZARELLA CAPRESE SKEWERS  
VEAL OSSO BUCO RAVIOLI • SEARED AHI TUNA

## STARTERS

*(Host to pre-select one)*

RUTH'S MIXED GREENS SALAD balsamic vinaigrette or house remoulade  
CLASSIC WEDGE SALAD blue cheese dressing  
CAESAR SALAD\* • LOUISIANA SEAFOOD GUMBO

*Pricing & Menus subject to change.*

## SIGNATURE STEAKS & SPECIALTIES

*(Host to pre-select up to three entrees for your guests to choose from the day of your event.  
If over 65 people, one entree must be pre-specified.) Vegetarian selection available upon request.*

FILET\* .....  
tender corn-fed midwestern beef, 11 oz cut  
PETITE FILET\* .....  
tender corn-fed midwestern beef, 8 oz cut  
NEW YORK STRIP\* .....  
16 oz. USDA prime, full-flavored  
RIBEYE\* .....  
USDA Prime 16 oz cut, well-marbled for  
peak flavor, deliciously juicy  
TOURNEDOS AND SHRIMP\* .....  
two 4 oz. medallions with large, seasoned shrimp  
PORK CHOP\* .....  
center-cut chop with sliced, cinnamon apples

LAMB CHOPS .....  
extra thick chops, fresh mint  
SALMON FILLET\* .....  
broiled with lemon, butter & parsley  
GARLIC CRUSTED SEA BASS\* .....  
served over sauteed spinach  
SIZZLING CRAB CAKES (3) .....  
served with lemon-butter  
STUFFED CHICKEN BREAST .....  
oven roasted free-range double chicken breast,  
garlic herb cheese, lemon butter  
BARBECUED SHRIMP ENTREE .....  
white wine, garlic butter & spices; served over  
mashed potatoes

## ENTREE ENHANCEMENTS *(additional charge)*

LOBSTER TAIL • OSCAR • SIX LARGE SHRIMP • BLUE CHEESE CRUST

## SIDES

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

CREAMED SPINACH  
CREMINI MUSHROOMS  
POTATOES AU GRATIN  
GARLIC MASHED POTATOES  
SWEET POTATO CASSEROLE  
ROASTED BRUSSELS SPROUTS  
STEAMED BROCCOLI

## HOUSE-MADE DESSERTS

*(Host to pre-select two from which your guests will choose)*

CHOCOLATE SIN CAKE  
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.



# PRIVATE DINING

## LUNCH 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, rest assured 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 luncheon in one of our private dining rooms or a larger corporate event, 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.*





# RUTH'S LUNCHEON TRIO

This menu features a selection of Ruth's signature dishes in perfect lunch sized portions.

Pricing & Menus subject to change.



## SALADS

*(Host to pre-select one)*

RUTH'S STEAK HOUSE MIXED GREENS SALAD balsamic vinaigrette

CAESAR SALAD\*

## ENTREES

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

LUNCHEON FILET\*

tender corn-fed midwestern beef, 6 oz cut

STUFFED CHICKEN BREAST

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

SALMON FILLET\*

broiled with lemon, butter & parsley

*Vegetarian selection available upon request*

## ACCOMPANIMENTS

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

CREAMED SPINACH • MASHED POTATOES • STEAMED BROCCOLI

## HOUSE-MADE DESSERTS

*(Host to pre-select one)*

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.

Please add applicable sales tax and 3% administration charge. Gratuity is not included. All lunches must conclude by 3 pm.

\*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 EXECUTIVE LUNCH

This menu showcases a selection of classic favorites, including our signature petite filet and crab cakes.

Pricing & Menus subject to change.



## SALADS

*(Host to pre-select one)*

RUTH'S STEAK HOUSE MIXED GREENS SALAD balsamic vinaigrette

CAESAR SALAD\* • HARVEST SALAD

## ENTREES

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

PETITE FILET\*

tender corn-fed midwestern beef, 8 oz cut

STUFFED CHICKEN BREAST

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

SIZZLING CRAB CAKES (3)

served with lemon butter

GARLIC-CRUSTED SEA BASS

chilean sea bass, panko-garlic crust, lemon buetter, spinach

*Vegetarian selection available upon request*

## ACCOMPANIMENTS

*(To be served family style; Host to pre-select two)*

CREAMED SPINACH • POTATOES AU GRATIN • STEAMED BROCCOLI • GARLIC MASHED POTATOES

## HOUSE-MADE DESSERTS

*(Host to pre-select one)*

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. Please add applicable sales tax and 3% administration charge. Gratuity is not included. All lunches must conclude by 3 pm.

\*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.