

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 BUFFET

\$50 PER PERSON

Minimum of 20 guests required.

Pricing & Menus subject to change.



STARTER

LOUISIANA SEAFOOD GUMBO
a creole classic

CAESAR SALAD* STATION

Fresh crisp romaine hearts, romano cheese, shaved parmesan cheese, creamy caesar dressing with a selection of proteins including:

- STEAK TENDERLOIN TIPS
- CHICKEN BREAST STRIPS
- GRILLED SHRIMP

ACCOMPANIMENTS

(Host to pre-select one)

CHILLED PASTA SALAD • TOMATO & MOZZARELLA CAPRESE SALAD • HUMMUS & PITA CHIPS

HOUSE-MADE DESSERTS

ASSORTMENT OF COOKIES & FRESH BERRIES

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 5% administration fee. 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 LUNCHEON TRIO

\$65 PER PERSON

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* creamy caesar dressing

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 luncheon 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

ACCOMPANIMENTS

(Host to pre-select two, to be served family style; Additional side selection - \$6 per person)

CREAMED SPINACH • GARLIC MASHED POTATOES • STEAMED BROCCOLI

HOUSE-MADE DESSERTS

(Host to pre-select one)

BREAD PUDDING WITH WHISKEY SAUCE

CHOCOLATE MOUSSE CHEESECAKE

CHEESECAKE WITH FRESH BERRIES

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

To ensure the best possible experience for 50 or more guests, menu availability and customization may apply. Please add applicable sales tax and 5% administration fee. Gratuity is not included. All lunches must conclude by 3 pm.

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RUTH'S EXECUTIVE LUNCH

\$75 PER PERSON

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* creamy caesar dressing • HARVEST SALAD white balsamic vinaigrette

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

SALMON & SHRIMP*

broiled & lightly blackened salmon fillet, 3 large shrimp, barbecue butter

Vegetarian selection available upon request

ACCOMPANIMENTS

(Host to pre-select two; to be served family style; Additional side selection - \$6 per person)

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

CHEESECAKE WITH FRESH BERRIES

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

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