

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 STEAK HOUSE 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

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 \$17 SIX LARGE SHRIMP \$15
BLUE CHEESE CRUST \$5

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 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)

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

Vegetarian selection available upon request

Entree Complements

LOBSTER TAIL \$19 OSCAR STYLE \$17 SIX LARGE SHRIMP \$15
BLUE CHEESE CRUST \$5

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

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

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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 STEAK HOUSE 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 \$6)*

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 \$5

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

\$130 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 STEAK HOUSE 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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Private Dining Lunch Menu

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RUTH'S LUNCHEON TRIO

\$47 PER PERSON

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

Pricing & Menus subject to change.



Salads

(Please pre-select one)

RUTH'S STEAK HOUSE MIXED GREENS SALAD, with Balsamic Vinaigrette
CAESAR SALAD*

Entrees

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

PETITE 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

(To be served family style)

CREAMED SPINACH • MASHED POTATOES • STEAMED BROCCOLI

House-made Desserts

(Please 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.

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