

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

\$72 PER PERSON

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

Pricing & Menus subject to change.



Plated Appetizers

(Please pre-select one, to be served family style)

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

Starter

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

Entree Choices

(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 \$5)

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 \$16 SIX LARGE SHRIMP \$15
BLUE CHEESE CRUST \$5

Accompaniments

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

CREAMED SPINACH • MASHED POTATOES • SAUTEED SEASONAL VEGETABLES

Dessert

(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

\$82 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.



Plated 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

Starter

(Please pre-select one)

RUTH'S STEAK HOUSE MIXED GREENS SALAD
pre-select your dressing: Balsamic Vinaigrette, Ranch or House Remoulade
CAESAR SALAD*

Entree Choices

(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 \$5)

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 \$16 SIX LARGE SHRIMP \$15
BLUE CHEESE CRUST \$5

Accompaniments

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

CREAMED SPINACH
MASHED POTATOES
CREMINI MUSHROOMS
SAUTEED GREEN BEANS

Dessert

(Please pre-select one)

CHEESECAKE WITH FRESH BERRIES
BREAD PUDDING WITH WHISKEY SAUCE
CHOCOLATE SIN CAKE
DESSERT SAMPLING PLATTER (additional \$3)

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

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ROYAL STREET MENU

\$95 PER PERSON

Treat your guests to a wider variety of the dishes and the traditions that make the Ruth's Chris legend sizzle.

Pricing & Menus subject to change.



Plated Appetizers

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

JUMBO SHRIMP REMOULADE • CRAB CAKES • SEARED AHI TUNA*
STUFFED MUSHROOMS • TOMATO & MOZZARELLA CAPRESE SKEWERS
VEAL OSSO BUCO RAVIOLI

Starter

(Please pre-select one)

RUTH'S STEAK HOUSE MIXED GREENS SALAD, with Balsamic Vinaigrette or House Remoulade
CLASSIC WEDGE SALAD, with Blue Cheese dressing • HARVEST SALAD • CAESAR SALAD*

Entree Choices

(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

Accompaniments

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

CREAMED SPINACH

MASHED POTATOES

CREMINI MUSHROOMS

GRILLED ASPARAGUS

POTATOES AU GRATIN

SAUTEED GREEN BEANS

SWEET POTATO CASSEROLE

Dessert

(Please pre-select two from which your guests will choose)

CHOCOLATE SIN CAKE

CHEESECAKE WITH FRESH BERRIES

FRESH BERRIES WITH SWEET CREAM

BREAD PUDDING WITH WHISKEY SAUCE

OR

DESSERT SAMPLING PLATTER

(1 platter for every 4 guests)

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DESIGN YOUR OWN DINNER

Pricing & Menus subject to change.



Starters

(Please pre-select one)

RUTH'S STEAK HOUSE MIXED GREENS SALAD, with Balsamic Vinaigrette or House Remoulade
CLASSIC WEDGE SALAD, with Blue Cheese dressing • LOBSTER BISQUE • CAESAR SALAD*

Entree Choices

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

FILET* \$74	PORK CHOP* \$58
tender corn-fed midwestern beef, 11 oz cut	center-cut chop with sliced, cinnamon apples
PETITE FILET* \$69	SALMON FILLET* \$58
tender corn-fed midwestern beef, 8 oz cut	broiled with lemon, butter & parsley
NEW YORK STRIP* \$75	CHILEAN SEA BASS \$66
16 oz. USDA prime, full-flavored	9 oz. with sweet potato & pineapple hash
RIBEYE* \$81	SIZZLING CRAB CAKES (3) \$57
USDA Prime 16 oz cut, well-marbled for peak flavor, deliciously juicy	served with lemon-butter
TOURNEDOS AND SHRIMP* \$76	STUFFED CHICKEN BREAST \$58
two 4 oz. medallions with large, seasoned shrimp	oven roasted free-range double chicken breast, garlic herb cheese, lemon butter
LAMB CHOPS \$79	<i>Vegetarian selection available upon request</i>
three extra thick chops	

Entree Complements

LOBSTER TAIL \$19 OSCAR STYLE \$16 SIX LARGE SHRIMP \$15
BLUE CHEESE CRUST \$5

Accompaniments

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

CREAMED SPINACH
MASHED POTATOES
CREMINI MUSHROOMS
POTATOES AU GRATIN
STEAK HOUSE MAC & CHEESE
SAUTEED GREEN BEANS
SWEET POTATO CASSEROLE
ROASTED BRUSSELS SPROUTS

Dessert

(Please pre-select two from which your guests will choose)

CHOCOLATE SIN CAKE
CHEESECAKE WITH FRESH BERRIES
FRESH BERRIES WITH SWEET CREAM
BREAD PUDDING WITH WHISKEY SAUCE

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Private Dining Lunch Menus

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PLATED LUNCHEON MENU

Pricing & Menus subject to change.



Starters

(Please pre-select one)

LUNCHEON GARDEN SALAD, with Vinaigrette Dressing • CAESAR SALAD • SOUP DU JOUR

Entree Choices

(Please pre-select up to three for your guests to choose from)

SLICED SIRLOIN STRIP \$30.00
served medium temperature with a brandy-peppercorn sauce & sauteed vegetables

SURF & TURF \$42.00
tender medallion filet and broiled salmon served with sauteed vegetables

BROCHETTE OF BEEF & SHRIMP \$33.00
with mushrooms, asparagus, bell peppers & onions

CHICKEN BRUSCHETTA \$28.00
lightly blackened breast of chicken with a tomato-onion bruschetta and a balsamic reduction drizzle; served over sauteed vegetables

CHICKEN MARSALA \$27.00
chicken breast with sauteed mushrooms & a marsala wine sauce

SIZZLING BLUE CRAB CAKES \$32.00
two jumbo lump crab cakes served with sizzling lemon-butter and sauteed vegetables

BROILED SALMON FILLET \$30.00
served with lemon, butter and parsley & sauteed vegetables

SEARED SEA SCALLOPS \$30.00
served over fire-roasted corn seasoned with salsa verde

CHICKEN CAESAR SALAD \$27.00
grilled chicken, hearts of romaine & parmesan cheese

SOUTHWEST STEAK SALAD \$29.00
cilantro-marinated tenderloin tips, corn salsa, avocado, tomatoes & fried onions with vinaigrette dressing and a chipotle drizzle

PAPPARDELLE PASTA WITH SHRIMP \$32.00
tossed with white wine, grape tomatoes, garlic, mushrooms & red chili flakes; served with parmesan cheese

VEGETARIAN / GLUTEN-FREE MARKET PRICE
ENTREE OPTIONS

We will honor requests and serve items such as Vegetable Napoleon, Portabella Mushrooms, and Rice or Couscous Stuffed Peppers. Chef's selection based on nutritional requirements and seasonal availability.

Dessert *(Please pre-select one)*

RASPBERRY CHEESECAKE • CHOCOLATE LAYER CAKE

KEY LIME PIE • NEW YORK STYLE 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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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.



Starter

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

Entree Choices

(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)

MASHED POTATOES • SAUTEED SEASONAL VEGETABLES

Dessert

(Please pre-select one)

CHEESECAKE WITH FRESH BERRIES

BREAD PUDDING WITH WHISKEY SAUCE

FRESH BERRIES WITH SWEET CREAM

SEASONAL DESSERT DUO

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