

PRIVATE DINING



THIS IS HOW IT'S DONE.<sup>SM</sup>





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## The Big Easy

### Salad

Steak House Salad 50 cal (cal. count does not include dressing)

Iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions, topped with balsamic vinaigrette

### Entrée Selections

6 OZ Filet & Shrimp 310 cal

Served sizzling

Stuffed Chicken Breast 630 cal

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

Sizzling Blue Crab Cakes 480 cal

Three jumbo lump crab cakes with sizzling lemon butter

### Entrée Complements (PRE-SELECT AVAILABLE FOR PARTIES OF 30 OR LESS)

Bleu Cheese Crust 7 200 cal

Lobster Tail Market Price 50 cal

Live Maine Lobster by the pound Market Price 120-130 cal

Grilled Shrimp 26 100 cal

SIX ADDITIONAL LARGE SHRIMP

Emerald Coast Topping 26 400 cal

COLOSSAL CRAB MEAT & BÉARNAISE

Oscar Style 26 520 cal

CRAB CAKE, ASPARAGUS & BÉARNAISE

Horseradish Crust 7

### Sides (SERVED TO SHARE)

Creamed Spinach 440 cal Garlic Mashed Potatoes 440 cal

### Dessert

Cheesecake 1280 cal

### PRICE

\$75.00 Per person (TAX & GRATUITY NOT INCLUDED)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. If you have a food allergy, please speak to the manager, chef, or your server before placing your order. \*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. \*Additional charge will apply. Please consult with your sales manager as some menu items may not be available for larger parties. Please add applicable sales tax. Gratuity is not included.

C. 0223



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## The Royal Street

### Salad

Steak House Salad 50 cal (cal. count does not include dressing)

Iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions, topped with balsamic vinaigrette

### Entrée Selections

Filet 500 cal

Tender corn-fed midwestern beef

Stuffed Chicken Breast 630 cal

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

Market Fresh Fish 610-980 cal

Our season fresh fish selection with signature sauces

### Entrée Complements (PRE-SELECT AVAILABLE FOR PARTIES OF 30 OR LESS)

Bleu Cheese Crust 7 200 cal

Lobster Tail Market Price 50 cal

Live Maine Lobster by the pound Market Price  
120-130 cal

Grilled Shrimp 26 100 cal

SIX ADDITIONAL LARGE SHRIMP

Emerald Coast Topping 26 400 cal  
COLOSSAL CRAB MEAT & BÉARNAISE

Oscar Style 26 520 cal  
CRAB CAKE, ASPARAGUS & BÉARNAISE

Horseradish Crust 7

### Sides (SERVED TO SHARE)

Creamed Spinach 440 cal

Garlic Mashed Potatoes 440 cal

### Dessert

Cheesecake 1280 cal

### PRICE

\$85.00 Per person (TAX & GRATUITY NOT INCLUDED)

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## The Crescent City

### Appetizers

Mushrooms Stuffed with Crabmeat 440 cal

Sizzling Blue Crab Cakes 320 cal

### Salad

Steak House Salad 50 cal (cal. count does not include dressing)

Iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions, topped with balsamic vinaigrette

### Entrée Selections

Filet 500 cal

Tender corn-fed midwestern beef

Ribeye 1370 cal

USDA Prime, well marbled for peak flavor, deliciously juicy

Stuffed Chicken Breast 630 cal

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

Market Fresh Fish 610-980 cal

Our season fresh fish selection with signature sauces

### Entrée Complements (PRE-SELECT AVAILABLE FOR PARTIES OF 30 OR LESS)

Bleu Cheese Crust 7 200 cal

Lobster Tail Market Price 50 cal

Live Maine Lobster by the pound Market Price  
120-130 cal

Grilled Shrimp 26 100 cal

SIX ADDITIONAL LARGE SHRIMP

Emerald Coast Topping 26 400 cal

COLOSSAL CRAB MEAT & BÉARNAISE

Oscar Style 26 520 cal

CRAB CAKE, ASPARAGUS & BÉARNAISE

Horseradish Crust 7

### Sides (SERVED TO SHARE)

Creamed Spinach 440 cal

Garlic Mashed Potatoes 440 cal

### Dessert

Cheesecake 1280 cal

### PRICE

\$95.00 Per person (TAX & GRATUITY NOT INCLUDED)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. If you have a food allergy, please speak to the manager, chef, or your server before placing your order. \*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. \*Additional charge will apply. Please consult with your sales manager as some menu items may not be available for larger parties. Please add applicable sales tax. Gratuity is not included.

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## Private Dining Functions

Private Dining at Ruth's Chris is the perfect choice. Whatever the occasion, Ruth's professional staff will make your private dining experience a memorable one - whether it's a business gathering, a family celebration, or anything in between.

## Private Dining Rooms

### The Wine Room

As you arrive, the wine room is the centerpiece of our dining room, a beautiful glass and wood room located in the center and front of the restaurant. The wine room holds over 500 bottles on display. With seating for 2-8 guests, the wine room is the perfect setting for a truly romantic private dinner for 2, or a small group of friends' up to 8, family or business associates that desires private dining set amongst some of the world's finest wines.

### Ruth's Room

The Ruth's Room is a completely private room that accommodates up to 30 guests. It has an installed 70" UHD 4K Smart TV to connect laptop or tablet via HDMI cable or AirPlay available for rent for your presentation.

### Courtyard Bar

Enjoy your special event in one of Destin's only fine dining covered outdoor courtyards. We can accommodate seated receptions for up to 50 guests and cocktail receptions up to 100 guests.

Note: Courtyard is available subject to season and must be a rain or shine event.

Seating is as-is or guest may rent tables, chairs, linen, and side skirting for the exterior of courtyard.





Courtyard

# Ruth's Recipe:

THE PERFECT ATMOSPHERE  
FOR YOUR VERY SPECIAL DAY



Ruth's Room



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## Restaurant Winter Hours

### DINNER

Sunday – Thursday

5:00 pm – 9:00 pm

Friday & Saturday

5:00 pm – 10:00 pm

## Restaurant Summer Hours

(MEMORIAL DAY WEEKEND - LABOR DAY WEEKEND)

### DINNER

Sundays

5:00 pm – 9:00 pm

Monday – Saturday

5:00 pm – 10:00 pm

## Suggested Attire

Casual to dressy

No beach attire

Jackets not required

Reservations and Private Dining: 850.837-RUTH (7884)

Fax Number 850.837-7887

Online Reservations [www.ruthsdestin.com](http://www.ruthsdestin.com)

*Ruth's Recipe:*

**LIVE WITHOUT REGRET.**

**SURROUND YOURSELF WITH LAUGHTER.**

**ENJOY YOUR STEAK ON A 500° SIZZLING PLATE.**

## THANK YOU FOR YOUR CONTINUED SUPPORT

### EMERALD COAST MAGAZINE

Best Steakhouse, Best Service, Best Musician, Best Romantic/Special Occasion Restaurant,  
Best Fine Dining

### NWF DAILY NEWS

Finest Steakhouse

### TALK OF THE TOWN

Excellence in Customer Satisfaction

### FLORIDA TREND MAGAZINE – GOLDEN SPOON AWARDS COMPETITION

Chain Favorite, Top 500 Restaurants

### DESTIN CHARITY WINE AUCTION FOUNDATION

Outstanding Business Partner

### WINE SPECTATOR

Award of Excellence

### TRIP ADVISOR

Certificate of Excellence

### OPEN TABLE DINERS' CHOICE AWARDS

Best Overall, Best Ambiance, Best Food, Best Service

### DESTIN MAGAZINE

Best Musician

