

Private Dining Lunch Menu

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 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

\$49 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 MIXED GREENS SALAD, with 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

8 oz petite filet* upgrade available (additional \$6)

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 (additional \$8)

Vegetarian selection available upon request

Accompaniments

(To be served family style)

CREAMED SPINACH • POTATOES AU GRATIN • 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.

*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.