

# 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. It didn't matter. Generous hospitality was her thing. Ruth had a recipe for absolutely everything, not just her food. 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 or a celebratory gathering, there will be no compromises. It's how we honor our founder and help you celebrate a perfectly relaxing, elegant event.

*Contact our events specialist to learn more about how private dining and catering are done at Ruth's.*





## SIGNATURE

\$80 PER GUEST

(OUR SIGNATURE MENU INCLUDES COMPLIMENTARY  
SOFT DRINKS, TEA, AND FRESH COFFEE)

## Salad

STEAK HOUSE SALAD baby lettuces, grape tomatoes, garlic croutons 50 - 460 cal

## Signature Steaks & Specialties

*(Guest's choice of one)*

PETITE FILET\* an 8 oz cut, corn-fed midwestern beef 340 cal

NEW YORK STRIP\* 16 oz USDA Prime, richly flavored, our founder's favorite 1390 cal

GARLIC-HERB CHEESE STUFFED CHICKEN oven roasted double breast, lemon butter 720 cal

CHEF'S FEATURED FISH lightly seasoned over garlic sautéed spinach 380 cal

*vegetarian and vegan options available upon request*

*Enhancements-* give your guests a little extra *(price may vary by location)*

LOBSTER TAIL 50 cal | BLEU CHEESE CRUST 200 cal | GRILLED SHRIMP 100

## Potatoes & Fresh Sides

*(Served family style)*

RUTH'S CREAMED SPINACH an original classic 220 cal

GARLIC MASHED POTATOES hints of roasted garlic, smooth and creamy 220 cal

## House-Made Dessert

CLASSIC CHEESECAKE personal size with fresh berries & mint 420 cal

Menu item availability varies depending on party size; please speak with your event specialist to confirm availability. Printed menus can be personalized. Gratuity is not included. Sales tax and a 3% administration fee will be added. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. \*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.





## PRIME

\$90 PER GUEST

(OUR PRIME MENU INCLUDES COMPLIMENTARY  
SOFT DRINKS, TEA, AND FRESH COFFEE)

## Appetizers

(Host's choice of one, served family style)

GOAT CHEESE & ARTICHOKE DIP artichoke hearts, sun-dried tomatoes, finished with goat cheese 740 cal

SEARED AHI TUNA\* english cucumber salad, mustard-beer sauce drizzle 130 cal

## Salads

(Host's choice of one)

STEAK HOUSE SALAD baby lettuces, grape tomatoes, garlic croutons 50-460 cal

CAESAR SALAD\* romaine hearts, parmesan & romano, creamy caesar 500 cal

## Signature Steaks & Specialties

(Guest's choice of one)

CLASSIC FILET\* tender 11 oz cut, finished with fresh parsley & butter 500 cal

RIBEYE\* 16 oz USDA Prime cut, well marbled & deliciously juicy 1370 cal

NEW YORK STRIP\* 16 oz USDA Prime, richly flavored, our founder's favorite 1390 cal

GARLIC-HERB CHEESE STUFFED CHICKEN oven roasted double breast, lemon butter 720 cal

CHEF'S FEATURED FISH lightly seasoned over garlic sautéed spinach 380 cal

vegetarian and vegan options available upon request

*Enhancements-* give your guests a little extra (price may vary by location)

LOBSTER TAIL 50 cal | BLEU CHEESE CRUST 200 cal | GRILLED SHRIMP 100 cal

## Potatoes & Fresh Sides

(Host's choice of two, served family style)

RUTH'S CREAMED SPINACH an original classic 220 cal

GARLIC MASHED POTATOES hints of roasted garlic, smooth and creamy 220 cal

FRESH BROCCOLI simply steamed 40 cal

GRILLED ASPARAGUS hollandaise sauce 290 cal

## House-Made Desserts

(Host's choice of one)

CHOCOLATE SIN CAKE chocolate ganache covered flourless cake, raspberry sauce 720 cal

CLASSIC CHEESECAKE personal size fresh berries & mint 320 cal

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## PREMIER

\$115 PER GUEST

*(OUR PREMIER MENU INCLUDES COMPLIMENTARY  
SOFT DRINKS, TEA, AND FRESH COFFEE)*

## Appetizers

*(Host's choice of two, served family style)*

GOAT CHEESE & ARTICHOKE DIP artichoke hearts, sun-dried tomatoes, finished with goat cheese 740 cal

SEARED AHI TUNA\* english cucumber salad, mustard-beer sauce drizzle 130 cal

SHRIMP COCKTAIL new orleans cocktail sauce 190 cal

CRAB STUFFED MUSHROOMS a new orleans classic topped with romano cheese 440 cal

## Salads

*(Host's choice of two)*

STEAK HOUSE SALAD baby lettuces, grape tomatoes, garlic croutons 50-460 cal

CAESAR SALAD\* romaine hearts, parmesan & romano, creamy caesar 500 cal

LETTUCE WEDGE crisp iceberg lettuce, topped with bacon & bleu cheese 220 cal

## Signature Steaks & Specialties

*(Guest's choice of one)*

CLASSIC FILET\* tender 11 oz cut, finished with fresh parsley & butter 500 cal

RIBEYE\* 16 oz USDA Prime cut, well marbled & deliciously juicy 1370 cal

NEW YORK STRIP\* 16 oz USDA Prime, richly flavored, our founder's favorite 1390 cal

GARLIC-HERB CHEESE STUFFED CHICKEN oven roasted double breast, lemon butter 720 cal

GARLIC CRUSTED SEABASS\* succulent fillet over garlic sautéed spinach, lemon butter 380 cal

*vegetarian and vegan options available upon request*

## Enhancements- give your guests a little extra *(price may vary by location)*

LOBSTER TAIL 50 cal | BLEU CHEESE CRUST 200 cal | GRILLED SHRIMP 100 cal

## Potatoes & Fresh Sides

*(Host's choice of three, served family style)*

RUTH'S CREAMED SPINACH an original classic 220 cal

FRESH BROCCOLI simply steamed 40 cal

SWEET POTATO CASSEROLE brown sugar & pecan crust 880 cal

GRILLED ASPARAGUS hollandaise sauce 290 cal

GARLIC MASHED POTATOES hints of roasted garlic, smooth and creamy 220 cal

## House-Made Desserts

*(Host's choice of two)*

CHOCOLATE SIN CAKE chocolate ganache covered flourless cake, raspberry sauce 720 cal

CLASSIC CHEESECAKE personal size with fresh berries & mint 320 cal

WHISKEY BREAD PUDDING personal size with vanilla, raisins, jack daniel's sauce 310 cal

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## FOUNDER'S

\$130 PER GUEST

*Our Founder's menu includes two bottles of beer, or two 6oz glasses of wine from our award-winning cellar.*

## Appetizers

*(Host's choice of two, served family style)*

GOAT CHEESE & ARTICHOKE DIP artichoke hearts, sun-dried tomatoes, finished with goat cheese 740 cal

SEARED AHI TUNA\* english cucumber salad, mustard-beer sauce drizzle 130 cal

SHRIMP COCKTAIL new orleans cocktail sauce 190 cal

JUMBO LUMP CRAB CAKES sizzling cakes finished with lemon butter 320 cal

## Salads

*(Host's choice of two)*

STEAK HOUSE SALAD baby lettuces, grape tomatoes, garlic croutons 50-460 cal

CAESAR SALAD\* romaine hearts, parmesan & romano, creamy caesar 500 cal

LETTUCE WEDGE crisp iceberg lettuce, topped with bacon & bleu cheese 220 cal

## Signature Steaks & Specialties

*(Guest's choice of one)*

CLASSIC FILET\* tender 11 oz cut, finished with fresh parsley & butter 500 cal

RIBEYE\* 16 oz USDA Prime cut, well marbled & deliciously juicy 1370 cal

NEW YORK STRIP\* 16 oz USDA Prime, richly flavored, our founder's favorite 1390 cal

GARLIC-HERB CHEESE STUFFED CHICKEN oven roasted double breast, lemon butter 720 cal

GARLIC CRUSTED SEABASS\* succulent fillet over garlic sautéed spinach, lemon butter 380 cal

*vegetarian and vegan options available upon request*

## Entrée Complements

*(Guest's choice of one)*

LOBSTER TAIL 50 cal | BLEU CHEESE CRUST 200 cal | GRILLED SHRIMP 100 cal

## Potatoes & Fresh Sides

*(Host's choice of three, served family style)*

RUTH'S CREAMED SPINACH an original classic 220 cal

FRESH BROCCOLI simply steamed 40 cal

SWEET POTATO CASSEROLE brown sugar & pecan crust 880 cal

GRILLED ASPARAGUS hollandaise sauce 290 cal

GARLIC MASHED POTATOES hints of roasted garlic, smooth and creamy 220 cal

## House-Made Desserts

*(Host's choice of two)*

CHOCOLATE SIN CAKE chocolate ganache covered flourless cake, raspberry sauce 720 cal

CLASSIC CHEESECAKE personal size with fresh berries & mint 320 cal

WHISKEY BREAD PUDDING personal size with vanilla, raisins, jack daniel's sauce 310 cal

**Soft drinks, tea, and fresh coffee are included.** Menu item availability varies depending on party size; please speak with your event specialist to confirm availability. Printed menus can be personalized. Gratuity is not included. Sales tax and a 3% administration fee will be added. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. \*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.

