

# 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. 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 event specialist to learn more about how private dining and catering are done at Ruth's.*





## EXECUTIVE

\$45 PER GUEST

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

### Salad

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

### Signature Steak & Specialties

*(Guest's choice of one)*

6 OZ FILET & SHRIMP\* our tender 6oz filet with three large shrimp 490 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*

### Potatoes & Fresh Sides

RUTH'S CREAMED SPINACH an original classic 220 cal

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





## PARTNERS

\$55 PER GUEST

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

### Salad

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

### Entrée

*(Guest's choice of one)*

6 OZ FILET & SHRIMP\* our tender 6oz filet with three large shrimp 490 cal

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

### 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

### House-Made Dessert

CLASSIC CHEESECAKE personal size with fresh berries & mint 320 cal

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