

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 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 manager to learn more about how private dining and catering are done at Ruth's.





SIGNATURE

\$75 PER GUEST

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* an 11 oz cut of tender, corn-fed midwestern beef 500 cal

NEW YORK STRIP* 16 oz USDA Prime, richly flavored, slightly firmer 1390 cal

STUFFED CHICKEN BREAST roasted double breast, garlic-herb cheese, lemon butter 720 cal

CHEF'S SEASONAL FRESH FISH SELECTION* ask your server for the chef's preparation

Potatoes & Fresh Sides

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

CREAMED SPINACH a ruth's classic 220 cal

GARLIC MASHED POTATOES smooth and creamy 220 cal

FRESH BROCCOLI simply steamed 40 cal



Not all menu items are available for all party sizes; please speak with your event manager to confirm availability. Please add applicable sales tax and administration charge. Gratuity is not included.

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

\$85 PER GUEST

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* an 11 oz cut of tender, corn -fed midwestern beef 500 cal

NEW YORK STRIP* 16 oz USDA Prime, richly flavored, slightly firmer 1390 cal

STUFFED CHICKEN BREAST roasted double breast, garlic-herb cheese, lemon butter 720 cal

CHEF'S SEASONAL FRESH FISH SELECTION* ask your server for the chef's preparation

Potatoes & Fresh Sides

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

CREAMED SPINACH a ruth's classic 220 cal

GARLIC MASHED POTATOES smooth and creamy 220 cal

FRESH BROCCOLI simply steamed 40 cal

House-Made Desserts

(Host's choice of one)

CHOCOLATE SIN CAKE rich flourless cake, ganache, raspberry sauce 720 cal

SEASONAL MINI DESSERT personal size 380 cal



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PREMIER

\$110 PER GUEST

Appetizers

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

MUSHROOMS STUFFED WITH CRABMEAT broiled, topped with romano cheese 440 cal

SEARED AHI TUNA complimented with a spirited sauce with hits of mustard & beer 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* an 11 oz cut of tender, corn-fed midwestern beef 500 cal

RIBEYE* 16 oz USDA Prime, marbled for flavor & deliciously juicy 1370 cal

NEW YORK STRIP* 16 oz USDA Prime, richly flavored, slightly firmer 1390 cal

STUFFED CHICKEN BREAST roasted double breast, garlic-herb cheese, lemon butter 720 cal

CHEF'S SEASONAL FRESH FISH SELECTION* ask your server for the chef's preparation

Potatoes & Fresh Sides

(served family style)

CREAMED SPINACH a ruth's classic 220 cal

GARLIC MASHED POTATOES smooth and creamy 220 cal

FRESH BROCCOLI simply steamed 40 cal

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