

Founder's DINNER MENU

\$130 PER PERSON

*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

SEARED AHI TUNA*
130 cal

GOAT CHEESE & ARTICHOKE DIP
740 cal

SHRIMP COCKTAIL
190 cal

JUMBO LUMP CRAB CAKES
320 cal



SALADS

Host's choice of two

STEAK HOUSE SALAD
*(calorie count does not include
dressing)*
50 cal

CAESAR SALAD*
500 cal

LETTUCE WEDGE
220 cal



SIGNATURE STEAKS & SPECIALTIES

Guest's choice of one

11 oz FILET*
500 cal

16 oz RIBEYE*
1470 cal

GARLIC-HERB CHEESE
STUFFED CHICKEN
720 cal

NEW YORK STRIP*
770 cal

GARLIC CRUSTED SEABASS
770 cal

a vegetarian selection can be added to any menu



ENTRÉE COMPLIMENTS

Guest's choice of one

LOBSTER TAIL
Market Price
50 cal

GRILLED SHRIMP
100 cal

BLEU CHEESE CRUST
200 cal



POTATOES & FRESH SIDES

Host's choice of three, served family style

CREAMED SPINACH
220 cal

GARLIC MASHED POTATOES
440 cal

FRESH BROCCOLI
40 cal

SWEET POTATO CASSEROLE
880 cal

GRILLED ASPARAGUS
290 cal



HOUSE-MADE DESSERTS

Host's choice of two

CLASSIC CHEESECAKE
personal sized
1280 cal

CHOCOLATE SIN CAKE
720 cal

WHISKEY BREAD PUDDING
personal sized
720 cal

Soft drinks, tea, and fresh coffee are included

*Please note - Not all menu items available for all group sizes. Please speak with your private dining manager to confirm availability. Please add applicable sales tax and 3% administration charge. Gratuity is not included. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional 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.*

Sizzling DINNER MENU

\$140 PER PERSON

APPETIZERS

served family style

- | | | |
|---|---|-----------------------------|
| SEARED AHI TUNA*
130 cal | ARTISANAL CHEESE & FRUIT
260-310 cal | BARBECUED SHRIMP
400 cal |
| MUSHROOMS STUFFED
WITH CRABMEAT
440 cal | | |



SALADS

Host's choice of two

- | | |
|---|--------------------------|
| STEAK HOUSE SALAD
<i>(calorie count does not include dressing)</i>
50 cal | CAESAR SALAD*
500 cal |
|---|--------------------------|

- LETTUCE WEDGE
220 cal



SIGNATURE STEAKS & SPECIALTIES

Guest's choice of one

- | | | |
|----------------------------|-----------------------------------|--|
| 11 oz FILET*
500 cal | 16 oz RIBEYE*
1470 cal | GARLIC-HERB CHEESE
STUFFED CHICKEN
720 cal |
| NEW YORK STRIP*
770 cal | GARLIC CRUSTED SEABASS
770 cal | |

a vegetarian selection can be added to any menu



ENTRÉE COMPLIMENTS

Guest's choice of one

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



POTATOES & FRESH SIDES

served family style

- | | |
|-----------------------------------|-----------------------------------|
| GARLIC MASHED POTATOES
440 cal | SWEET POTATO CASSEROLE
880 cal |
| CREAMED SPINACH
440 cal | |



HOUSE-MADE DESSERTS

Guest's choice of one

- | | |
|--------------------------------|-------------------------------|
| CLASSIC CHEESECAKE
1280 cal | CHOCOLATE SIN CAKE
720 cal |
|--------------------------------|-------------------------------|

Soft drinks, tea, and fresh coffee are included

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Let The Good Times Roll DINNER MENU

\$165 PER PERSON

PASSED HORS D'OEUVRES

calories listed by piece

BEEF WELLINGTON*
100 cal

SMOKEY CHICKEN
SKEWERS
60 cal

TOMATO & MOZZARELLA
CAPRESE SKEWER
60 cal



APPETIZER

served family style

CHILLED SEAFOOD TOWER

690-1380 cal

selection of shellfish & seafood, cocktail & sriracha-lime sauce



SOUPS & SALADS

Host's choice of two

LOBSTER BISQUE
210 cal

STEAK HOUSE SALAD
50 cal
*(calorie count does not include
dressing)*

CAESAR SALAD*
500 cal

LETTUCE WEDGE
220 cal



SIGNATURE STEAKS & SPECIALTIES

Guest's choice of one

11 oz FILET & LOBSTER TAIL*
550 cal

16 oz RIBEYE*
1470 cal

GARLIC-HERB CHEESE
STUFFED CHICKEN
720 cal

NEW YORK STRIP*
770 cal

GARLIC CRUSTED SEABASS
770 cal

a vegetarian selection can be added to any menu



POTATOES & FRESH SIDES

served family style

CREAMED SPINACH
220 cal

GRILLED ASPARAGUS
290 cal

SWEET POTATO CASSEROLE
880 cal

GARLIC MASHED POTATOES
440 cal



HOUSE-MADE DESSERTS

Guest's choice of one

CLASSIC CHEESECAKE
1280 cal

CHOCOLATE SIN CAKE
720 cal

WHISKEY BREAD PUDDING
720 cal

Soft drinks, tea, and fresh coffee are included

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HOLIDAYS AT RUTH'S

EVENT ENHANCEMENTS

CHEERS TO THE YEAR

Upgrade your event with suggested wine bottle service. Inquire about available selection. Additional fee required.

Veuve Clicquot
Brut, "Yellow Label",
Champagne, France, NV
560 cal

Sonoma Cutrer "Russian River Ranches"
Chardonnay,
Napa Valley, California
620 cal

Robert Mondavi Winery
Cabernet Sauvignon,
Oakville, California
660 cal



CRAVEABLE DISPLAYS

Prices vary by location

ARTISANAL CHEESE & FRUIT

marinated fresh mozzarella, smoked aged gouda, marbled gorgonzola, sharp cheddar, complemented by honey, fresh & dried fruits,
cajun spiced pecans & toast points
Full (serves 25-30) 260-310 cal
Half (serves 10-15) 340-510 cal

CRAFTED CHARCUTERIE

assortment of artisanal cheeses & sliced cured meats- prosciutto, sopressata & capicola, complemented by fresh & dried fruits, honey and house-spiced pecans, complete with
crispy toast points
Full (serves 25-30)
Half (serves 10-15)

CAJUN SEARED AHI-TUNA

sushi-grade tuna accompanied by spicy mustard sauce & our oriental salad & pickled ginger
Full (serves 30-40) 15-25 cal



'TIS THE SEASON

*Substitute an accompaniment choice for an upgraded experience.
Price varies by location*

LOBSTER MAC & CHEESE

tender lobster, three cheese blend, mild green-chiles
930 cal



ENTRÉE COMPLIMENTS

Prices vary by location

LOBSTER TAIL
Market Price
50 cal

OSCAR STYLE
520 cal

TRUFFLE CRUST
140 cal

GRILLED SHRIMP
100 cal

BLEU CHEESE CRUST
200 cal

HORSERADISH CRUST
190 cal



A SWEET ENDING

Substitute a dessert choice for an upgraded experience. Price varies by location

BERRIES & CREAM
seasonal berries & sweet cream
210 cal

CRÈME BRÛLÉE
vanilla bean custard with
raw sugar crust
620 cal

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