

Spectacular LUNCH

\$70 PER PERSON

APPETIZER

served family style

GOAT CHEESE & ARTICHOKE DIP
740 cal



SALADS

Host's choice of one

STEAK HOUSE SALAD

(calorie count does not include dressing)

50 cal

CAESAR SALAD*

500 cal



SIGNATURE STEAKS & SPECIALTIES

Guest's choice of one

8 oz FILET*

340 cal

MARKET FRESH FISH*

330-980 cal

GARLIC-HERB CHEESE
STUFFED CHICKEN

720 cal

a vegetarian selection can be added to any menu:

ROASTED BROCCOLI STEAK
WITH GARLIC HERB CRUST

370 cal

MARKET VEGETABLE
LINGUINE

670 cal



POTATOES & FRESH SIDES

Host's choice of two, served family style

GARLIC MASHED POTATOES

440 cal

SWEET POTATO CASSEROLE

880 cal

CREAMED SPINACH

440 cal

CREMINI MUSHROOMS

360 cal



HOUSE-MADE DESSERT

CHEF'S SEASONAL SELECTION

400-1510 cal



LOOKING TO ADD SOME SIZZLE TO THE SEASON?

Check out our Event Enhancements for available upgrades.

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.*

Legendary LUNCH

\$80 PER PERSON

APPETIZERS

Host's choice of two

SEARED AHI TUNA*
130 cal

MUSHROOMS STUFFED
WITH CRABMEAT
440 cal

BARBECUED SHRIMP
400 cal



SALADS

Host's choice of one

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

CAESAR SALAD*
500 cal



SIGNATURE STEAKS & SPECIALTIES

Guest's choice of one

8 oz FILET*
340 cal

16 oz RIBEYE*
1470 cal

GARLIC-HERB CHEESE
STUFFED CHICKEN
720 cal

MARKET FRESH FISH*
330-980 cal

a vegetarian selection can be added to any menu:

ROASTED BROCCOLI STEAK
WITH GARLIC HERB CRUST
370 cal

MARKET VEGETABLE
LINGUINE
670 cal



POTATOES & FRESH SIDES

Host's choice of three, served family style

GARLIC MASHED POTATOES
440 cal

SWEET POTATO CASSEROLE
880 cal

CREAMED SPINACH
440 cal

CREMINI MUSHROOMS
360 cal



HOUSE-MADE DESSERT

CHEF'S SEASONAL SELECTION
400-1510 cal



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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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