

Private Dining

Dinner & Lunch Menus

Thank you for inquiring about private dining with Ruth's Chris Steak House in downtown Salt Lake City.

Ruth Fertel, our founder, wasn't just a hard-working restaurateur. She was a world-class host. 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.

For groups of fewer than 15 guests at dinner, we encourage you to order from our full a la carte dinner menu. For parties of 15 and more, please find these private dining menus created for your convenience.

We value your consideration and welcome the opportunity to be a part of your private dining plans. If there are any ways we may be of assistance, please don't hesitate to contact us.

Erica L. Sykes, Sales and Events Manager
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"THE RUE AVALON"

\$58 PER PERSON

Private Dining Lunches

Salad

RUTH'S STEAK HOUSE SALAD (50 cal, plus calories in dressing)
iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions tossed in our house vinaigrette

Entrées

(please choose one entrée)

PETITE FILET & SALMON* (340 cal)
tender corn-fed midwestern beef, 4 oz cut paired with 4 oz broiled salmon

PETITE FILET & SHRIMP* (250 cal)
tender corn-fed midwestern beef, 4 oz cut topped with jumbo shrimp

a vegetarian entrée may be added to any menu

Sides

POTATOES AU GRATIN (560 cal) • FRESH BROCCOLI (80 cal)

Dessert

MINI CHOCOLATE SIN CAKE (600 cal)

All menus include fresh hot bread and butter.

This is a sample menu. Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. Please add applicable sales tax and 3% administration charge. Gratuity is not included.

2,000 calories per day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available on request.

*Items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of food-borne illness.





"THE RUE ORLEANS"

\$63 PER PERSON

Private Dining Lunches

Salads

(please choose one salad)

RUTH'S STEAK HOUSE SALAD (50 cal, plus calories in dressing)
iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions tossed in our house vinaigrette

CAESAR SALAD* (500 cal)
fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan and freshly ground pepper

Entrées

(for 15 - 50 guests, select three entrées / 51 - 70 guests, select two entrées / 71 or more guests, select one entrée or pre-selection required)

PETITE FILET* (340 cal)
tender corn-fed midwestern beef, 8 oz cut

STUFFED CHICKEN BREAST (720 cal)
oven-roasted, free-range, double chicken breast, garlic herb cheese, lemon butter

MARKET FRESH FISH*
our seasonal fresh fish selection

a vegetarian selection may be added to any menu

Sides

(please choose two, to be served family style)

POTATOES AU GRATIN (560 cal)
SWEET POTATO CASSEROLE (880 cal)
FRESH BROCCOLI (80 cal)
CREMINI MUSHROOMS (360 cal)

Desserts

(please choose one dessert)

MINI CHOCOLATE SIN CAKE (600 cal)
MINI CHEESECAKE (320 cal)
FRESH BERRIES WITH SWEET CREAM (210 cal)

All menus include fresh hot bread and butter.

This is a sample menu. Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability.

Please add applicable sales tax and 3% administration charge. Gratuity is not included.

2,000 calories per day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available on request.

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"THE ROYAL STREET"

\$73 PER PERSON

Private Dining Lunches

Salads

(please choose one salad)

RUTH'S STEAK HOUSE SALAD (50 cal, plus calories in dressing)
iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions tossed in our house vinaigrette

CAESAR SALAD* (500 cal)
fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan and freshly ground pepper

Entrées

(for 15 - 30 guests, select four entrées / 31 - 50 guests, select three entrées / 51 - 70 guests, select two entrées / 71 or more guests, select one entrée or pre-selection required)

FILET* (500 cal)
tender corn-fed midwestern beef, 8 oz cut

RIBEYE* (1370 cal)
USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy

STUFFED CHICKEN BREAST (720 cal)
oven-roasted, free-range, double chicken breast, garlic herb cheese, lemon butter

MARKET FRESH FISH*
our seasonal fresh fish selection

a vegetarian selection may be added to any menu

Sides

(please choose two, to be served family style)

POTATOES AU GRATIN (560 cal)
SWEET POTATO CASSEROLE (880 cal)
FRESH BROCCOLI (80 cal)
CREMINI MUSHROOMS (360 cal)

Desserts

(please choose one dessert)

CHOCOLATE SIN CAKE (1200 cal)
KEY LIME PIE (1170 cal)
CHEESECAKE WITH FRESH BERRIES (1280 cal)

All menus include fresh hot bread and butter.

This is a sample menu. Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability.

Please add applicable sales tax and 3% administration charge. Gratuity is not included.

2,000 calories per day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available on request.

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