Ruth Fertel, our founder, wasn't just a hard-working restaurateur, she was a world-class host. Whether it be tables for two or large gatherings, it didn't matter. Generous hospitality was her thing and 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, and 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 honour our founder and help you celebrate a perfectly relaxing, elegant event.

Contactour regional sales team to learn more about how private events and catering are done at $\mathcal{R}_{\text {uth }}$ 's.

established in new orleans, 1965

## LUNCH

## \$75 PER GUEST

lunch menu served between 11 am - 2 pm
(OUR LUNCH MENU INCLUDES
COMPLIMENTARY SOFT DRINKS, TEA, AND FRESH COFFEE)

## Salad

HOUSE SALAD baby lettuces, grape tomatoes, red onion, garlic croutons

## Signature Staks $\$$ Spcciatties

PETITE FILET* same incredible cut as the classic, in an 8 ounce filet
STUFFED CHICKEN BREAST oven roasted double breast, garlic-herb cheese, lemon butter CHEF'S FEATURED FISH* chef's seasonal preparation
vegetarian options available upon request
Potatocs $\&$ Fresh Sides

CREAMED SPINACH a ruth's classic
MASHED POTATOES smooth \& creamy, hints of roasted garlic
FRESH BROCCOLI simply steamed

Hosce-Made Dessert
CHEF'S SEASONAL SELECTION

