



PRIVATE DINING

DINNER OPTIONS

Bourbon Street
French Quarter
Mardi Gras
The Big Easy
The Big Easy 2

ENTRÉE COMPLEMENTS

Shrimp (4)
Oscar Style
Lobster Tail
Bleu Cheese
Au Poivre Sauce

BEVERAGES

Soft Drinks, Coffee or Iced Tea
Beers
Cocktails
Wine

Food & beverage minimums will apply.

Sales tax & administration fee (4%) will be applied to all food & beverage charges.

Ruth's Chris Steak House will print a personalized menu for your dinner.
Please indicate the greeting for the menu when you select your menu items.



SALAD

Mixed Green Salad iceberg, baby arugula & baby lettuces with grape tomatoes, garlic croutons & red onions, with house vinaigrette dressing

ENTRÉES

Host to choose three in advance; guests will select one during dinner.

Petite Filet 8oz., the most tender cut of our Midwestern beef, broiled to perfection

New York Strip 16oz., full-bodied texture, slightly firmer than a ribeye

Stuffed Chicken Breast roasted & stuffed with garlic herb cheese

Chef's Catch of the Day chef's seasonal preparation

Crab Cakes jumbo lump crab with Ruth's famous sizzling butter & lemon

SIDE DISHES

Host to choose three in advance, to be served family style.

Cremini Mushrooms pan-roasted, fresh thyme

Creamed Spinach fresh chopped, a Ruth's favorite

Fresh Steamed Broccoli simply steamed

Mashed Potatoes with a hint of roasted garlic

Sweet Potato Casserole with pecan crust

Grilled Asparagus with hollandaise sauce *(add \$2 per person)*

Lobster Mac & Cheese tender lobster, three cheese blend, mild green chiles
(add \$5 per person)

DESSERTS

Host to choose two in advance to be served as mini individual duos.

Cheesecake with Fresh Berries creamy house-made with fresh seasonal berries

Chocolate Mousse Cup light & airy in a dark chocolate shell

White Chocolate Bread Pudding with a spirited crème anglaise

Berries & Cream seasonal fresh berries with Ruth's famous sweet cream

APPETIZERS

Host to choose two in advance, to be served individually.

Shrimp Cocktail chilled jumbo shrimp with our New Orleans-style cocktail sauce

Veal Osso Buco Ravioli saffron-infused pasta with sauteed baby spinach & white wine demi-glace

Mushrooms Stuffed with Crabmeat broiled then sprinkled with Romano cheese

Seared Ahi Tuna complemented by a spirited sauce with hints of mustard & beer

SALADS

Host to choose one in advance.

Mixed Green Salad iceberg, baby arugula & baby lettuces with grape tomatoes, garlic croutons & red onions, with house vinaigrette dressing

Caesar Salad fresh romaine tossed with garlic croutons, Romano cheese & Caesar dressing

ENTRÉES

Host to choose three in advance; guests will select one during dinner.

Petite Filet 8oz., the most tender cut of our corn-fed Midwestern beef, broiled to perfection

New York Strip 16oz., full-bodied texture, slightly firmer than a ribeye

Stuffed Chicken Breast roasted & stuffed with garlic herb cheese

Chef's Catch of the Day chef's seasonal preparation

Crab Cakes jumbo lump crab with Ruth's famous sizzling butter & lemon

Ribeye 16oz., well marbled for peak flavor, deliciously juicy (*add \$13 per order*)

SIDE DISHES

Host to choose three in advance, to be served family style.

Cremini Mushrooms pan-roasted, fresh thyme

Potatoes Au Gratin sliced potatoes with a three-cheese sauce

Creamed Spinach fresh chopped, a Ruth's favorite

Fresh Steamed Broccoli simply steamed

Mashed Potatoes with a hint of roasted garlic

Sweet Potato Casserole with pecan crust

Grilled Asparagus with hollandaise sauce (*add \$2 per person*)

Lobster Mac & Cheese tender lobster, three cheese blend, mild green chiles (*add \$5 per person*)

DESSERTS

Host to choose two in advance to be served as mini individual duos.

Cheesecake with Fresh Berries creamy house-made with fresh seasonal berries

Chocolate Mousse Cup light & airy in a dark chocolate shell

Crème Brûlée classic Creole egg custard, topped with fresh berries

Carrot Cake our special recipe with thick, velvety cream cheese icing & caramel sauce

APPETIZERS

Host to choose two in advance, to be served family style.

Shrimp Cocktail chilled jumbo shrimp with our New Orleans-style cocktail sauce

Mushrooms Stuffed with Crabmeat broiled then sprinkled with Romano cheese

Tomato Bruschetta fresh vine-ripened tomatoes with garlic, basil, oil & vinegar on toasted bread

Veal Osso Buco Ravioli saffron-infused pasta with sauteed baby spinach & white wine demi-glace

Seared Ahi Tuna complemented by a spirited sauce with hints of mustard & beer

SALADS

Host to choose one in advance.

Mixed Green Salad iceberg, baby arugula & baby lettuces with grape tomatoes, garlic croutons & red onions, with house vinaigrette dressing

Caesar Salad fresh romaine tossed with garlic croutons, Romano cheese & Caesar dressing

ENTRÉES

Host to choose three in advance; guests will select one during dinner.

Filet 11oz., the most tender cut of our corn-fed Midwestern beef, broiled to perfection

Ribeye 16oz., well marbled for peak flavor, deliciously juicy

Petite Filet with Shrimp 8oz., filet topped with jumbo shrimp

Stuffed Chicken Breast roasted & stuffed with garlic herb cheese

Chef's Catch of the Day chef's seasonal preparation

Crab Cakes jumbo lump crab with Ruth's famous sizzling butter & lemon

Bone-in Filet incredibly tender 16 oz. bone-in cut at peak flavor *(add \$10 per order)*

SIDE DISHES

Host to choose three in advance, to be served family style.

Cremini Mushrooms pan-roasted, fresh thyme

Potatoes Au Gratin sliced potatoes with a three-cheese sauce

Creamed Spinach fresh chopped, a Ruth's favorite

Mashed Potatoes with a hint of roasted garlic

Sweet Potato Casserole with pecan crust

Grilled Asparagus with hollandaise sauce *(add \$2 per person)*

Lobster Mac & Cheese tender lobster, three cheese blend, mild green chiles *(add \$5 per person)*

DESSERTS

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Crème Brûlée classic Creole egg custard, topped with fresh berries

Carrot Cake our special recipe with thick, velvety cream cheese icing & caramel sauce

STARTER

Cheese Display assorted cheeses & crackers

SALADS

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Mixed Green Salad iceberg, baby arugula & baby lettuces with grape tomatoes, garlic croutons & red onions, with house vinaigrette dressing

Caesar Salad fresh romaine tossed with garlic croutons, Romano cheese & Caesar dressing

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New York Strip 16oz., full-bodied texture, slightly firmer than a ribeye

Stuffed Chicken Breast roasted & stuffed with garlic herb cheese

Chef's Catch of the Day chef's seasonal preparation

SIDE DISHES

Host to choose three in advance to be served family style.

Cremeni Mushrooms pan-roasted, fresh thyme

Creamed Spinach fresh chopped, a Ruth's favorite

Mashed Potatoes with a hint of roasted garlic

Sweet Potato Casserole with pecan crust

Fire-Roasted Corn hand-cut fresh from the cob, diced jalapeño

DESSERTS

Host to choose two in advance to be served as mini individual duos.

Cheesecake with Fresh Berries creamy house-made with fresh seasonal berries

Chocolate Mousse Cup light & airy in a dark chocolate shell

Berries & Cream seasonal fresh berries with Ruth's famous sweet cream

Carrot Cake our special recipe with thick, velvety cream cheese icing & caramel sauce

STARTERS

Served family style.

Mushrooms Stuffed with Crabmeat broiled then sprinkled with Romano cheese
Seared Ahi Tuna complemented by a spirited sauce with hints of mustard & beer

SALADS

Host to choose one in advance.

Mixed Green Salad iceberg, baby arugula & baby lettuces with grape tomatoes, garlic croutons & red onions, with house vinaigrette dressing
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SIDE DISHES

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Cremini Mushrooms pan-roasted, fresh thyme
Creamed Spinach fresh chopped, a Ruth's favorite
Fresh Steamed Broccoli simply steamed
Mashed Potatoes with a hint of roasted garlic
Sweet Potato Casserole with pecan crust
Fire-Roasted Corn hand-cut fresh from the cob, diced jalapeño

DESSERTS

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Cheesecake with Fresh Berries creamy house-made with fresh seasonal berries
White Chocolate Bread Pudding with a spirited crème anglaise
Crème Brûlée classic Creole egg custard, topped with fresh berries
Carrot Cake our special recipe with thick, velvety cream cheese icing & caramel sauce