

PRIVATE DINING

DINNER MENU

Ruth Fertel, our founder, wasn't just a hard-working restaurateur. She was a world-class host. Tables for two. Large gatherings. Didn't matter. 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. The experience itself will be unforgettable. Just how Ruth would have wanted it. Whether it's an intimate dinner in one of our private dining rooms or a grand reception for hundreds of guests, there will be no compromises. It's how we honor our founder and help you celebrate a perfectly relaxing, elegant event.

Contact our sales manager to learn more about how private dining and catering are done at Ruth's.



CONTACT

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314 South 4th Avenue. Ann Arbor, MI

ANN ARBOR

1879 ROOM*

Beautiful room located on our 2nd floor offers natural lighting with elevated ceilings and high windows.

Maximum Capacity: 12

ALUMNI ROOM*

Located on our 2nd Floor, this dynamic space is perfect for any occasion. Expansive window in the front of the room provides great natural lighting. Dining space offers flexibility for table and seating arrangements.

Maximum Capacity: 25

BIG TEN ROOM*

Our most requested space. Spacious and well-lit room located on our 2nd floor. It is a great spot for business presentations and group dinners. Table and seating arrangements can be personalized to meet your needs.

Maximum Capacity: 36

VICTORS/WOLVERINE

Located on our main level, this is the largest of our private dining spaces. Dark wood doors, stunning wine display cabinets and elegant décor offer a sophisticated setting for all occasions. This multi-functional room can accommodate up to 70 guests or can be divided for smaller groups. Once divided, the Victors capacity is 40 and the Wolverine 15.

Maximum Capacity of full room: 70

Maximum Capacity of split room: 56 Victors/ 15 Wolverine

All of our private dining rooms are equipped with 60" HD TVs with AV capabilities for your presentation needs. Wireless Internet and Satellite Broadcasting also available.

**Our upstairs facilities are not handicap accessible*



THE HAPPY JACK

85 PER PERSON

Happy Jack, Louisiana: the birthplace of Ruth Fertel, our founder. This menu is a perfect introduction to the uncompromising way Ruth did things.

PLATED APPETIZER

(please choose one, to be served family style)

SPICY SHRIMP* 350 cal
MUSHROOMS STUFFED WITH CRABMEAT 440 cal
TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal

ENTRÉE CHOICES

(guest's choice of the following, prepared to order)

PETITE FILET* 340 cal
tender corn-fed midwestern beef, 8 oz cut
11 oz filet* 500 cal, upgrade available, add \$7

STUFFED CHICKEN BREAST 720 cal
oven roasted double chicken breast,
garlic herb cheese, lemon butter

vegetarian selection available upon request

ENTRÉE COMPLEMENTS

LOBSTER TAIL 50 cal MKT
OSCAR STYLE 520 cal \$19
SIX LARGE SHRIMP 100 cal \$18
BLEU CHEESE CRUST 200 cal \$8

DESSERT

(please choose one)

CHEESECAKE WITH FRESH BERRIES 1280 cal
SEASONAL MINI DESSERT DUO 360 – 590 cal

STARTER

STEAK HOUSE SALAD 220 – 460 cal

NEW YORK STRIP 1390 cal
usda prime, full bodies 16 oz cut,
slightly firmer than a ribeye

KING SALMON FILET* 380 – 980 cal
with our chef's seasonal preparation

ACCOMPANIMENTS

CREAMED SPINACH 440 cal
GARLIC MASHED POTATOES 440 cal



*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 included. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.
*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.

THE 1965

95 PER PERSON

The year Ruth, our founder, took a big gamble. She mortgaged her home and bought the popular Chris' Steak House. Experience a menu that celebrates the best of Ruth's classic dishes – the ones that started it all.

PLATED APPETIZER

(please choose two, to be served family style)

MUSHROOMS STUFFED WITH CRABMEAT 440 cal
SHRIMP COCKTAIL 190 – 350 cal
TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal
SIZZLING CRAB CAKES 320 cal

ENTRÉE CHOICES

(guest's choice of the following, prepared to order)

PETITE FILET* 340 cal
tender corn-fed midwestern beef, 8 oz cut
11 oz filet* 500 cal, upgrade available, add \$4

STUFFED CHICKEN BREAST 720 cal
oven roasted double chicken breast,
garlic herb cheese, lemon butter

vegetarian selection available upon request

ENTRÉE COMPLEMENTS

LOBSTER TAIL 50 cal MKT
OSCAR STYLE 520 cal \$19
SIX LARGE SHRIMP 100 cal \$18
BLEU CHEESE CRUST 200 cal \$8

DESSERT

(please choose one)

CHEESECAKE WITH FRESH BERRIES 1280 cal
CHOCOLATE ESPRESSO SIN CAKE 720 cal
SEASONAL MINI DESSERT DUO 360 – 590 cal

STARTER

STEAK HOUSE SALAD 220 – 460 cal
CAESAR SALAD* 500 cal

MARKET FISH* 330 – 980 cal
our seasonal fish selection with signature sauces

RIBEYE* 1370 cal
usda prime 16 oz cut, well-marbled for peak flavor,
deliciously juicy

ACCOMPANIMENTS

(please choose two, to be served family style)

CREAMED SPINACH 440 cal
GARLIC MASHED POTATOES 440 cal
CREMINI MUSHROOMS 360 cal
OASTED BRUSSEL SPROUTS 570 cal



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THE ORLEANS

109 PER PERSON

First established at the corner of Broad St. & Orleans Ave. in New Orleans, the Ruth's Chris hallmark was to fuse the classic American steak house with Southern hospitality. Taste a wider variety of the dishes and the traditions that made the beef and the legend sizzle.

PLATED APPETIZER

(please choose two, to be served family style)

SHRIMP COCKTAIL 190 – 350 cal
GOAT CHEESE ARTICHOKE DIP 740 cal
SPICY SHRIMP 350 cal
SEARED AHI TUNA 130 cal
TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal

ENTRÉE CHOICES

(guest's choice of the following, prepared to order)

6 OZ FILET* & LOBSTER TAIL 310 cal
tender corn-fed midwestern beef paired
with a cold-water lobster tail

MARKET FISH* 330 – 980 cal
our seasonal fish selection with signature sauces

FILET* 500 cal
tender corn-fed midwestern beef, 11 oz cut

vegetarian selection available upon request

ENTRÉE COMPLEMENTS

LOBSTER TAIL 50 cal MKT • OSCAR STYLE 520 cal \$19 • SIX LARGE SHRIMP 100 cal \$18
BLEU CHEESE CRUST 200 cal \$8

ACCOMPANIMENTS

(Please choose three, to be served family style)

CREAMED SPINACH 440 cal
GARLIC MASHED POTATOES 440 cal
CREMINI MUSHROOMS 360 cal
GRILLED ASPARAGUS 100 – 390 cal
POTATOES AU GRATIN 560 cal
FRESH STEAMED BROCCOLI 80 cal

STARTER

(please choose two)

STEAK HOUSE SALAD 220 – 460 cal
CAESAR SALAD* 500 cal
LETTUCE WEDGE SALAD 390 – 630 cal
CHEF'S SEASONAL SOUP 50 – 390 cal

STUFFED CHICKEN BREAST 720 cal
oven roasted double chicken breast,
garlic herb cheese, lemon butter

RIBEYE* 1370 cal
USDA Prime 16 oz cut, well-marbled for
peak flavor, deliciously juicy
22 oz cowboy ribeye* 1690 cal,
upgrade available, add \$10

DESSERT

(Please choose two)

CHOCOLATE ESPRESSO SIN CAKE 720 cal
CHEESECAKE WITH FRESH BERRIES 1280 cal
FRESH BERRIES WITH SWEET CREAM 400 cal
SEASONAL MINI DESSERT DUO 360 – 590 cal



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THE RUTH

125 PER PERSON

The woman. The name. The icon. Affectionately known as “The First Lady Of Steak.” Pull out all the stops and experience the finest of what Ruth’s has to offer. Ruth herself wouldn’t do it any other way.

RECEPTION

(please choose one display. calorie range based on portion size.)

ARTISANAL CHEESE & FRUIT 260 – 310 cal • MEDITERRANEAN ROASTED VEGETABLES & DIPS 70 – 90 cal
SCOTTISH SMOKED SALMON 190 – 230 cal

PLATED APPETIZER

(please choose three, to be served family style)

SHRIMP COCKTAIL 190 – 350 cal
SIZZLING CRAB CAKES 320 cal
SPICY SHRIMP 350 cal
TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal
BEEF CARPACCIO* 710 cal

ENTRÉE CHOICES

(guest's choice of the following, prepared to order)

FILET* 500 cal
tender corn-fed midwestern beef, 11 oz cut

6 OZ FILET* & LOBSTER TAIL 360 cal
tender corn-fed midwestern beef paired
with one cold-water lobster tails

NEW YORK STRIP* 1390 cal
USDA Prime, full bodied 16 oz cut,
slightly firmer than a ribeye

Vegetarian selection available upon request

ENTRÉE COMPLEMENTS

LOBSTER TAIL 50 cal MKT • OSCAR STYLE 520 cal \$19 • SIX LARGE SHRIMP 100 cal \$15 • BLEU CHEESE CRUST 200 cal \$5

ACCOMPANIMENTS

(please choose three, to be served family style)

CREAMED SPINACH 440 cal
CREMINI MUSHROOMS 360 cal
GRILLED ASPARAGUS 100 – 390 cal
GARLIC MASHED POTATOES 440 cal
POTATOES AU GRATIN 560 cal
SWEET POTATO CASSEROLE 880 cal
FRESH STEAMED BROCCOLI 80 cal

STARTER

(please choose three)

STEAK HOUSE SALAD 220 – 460 cal
LETTUCE WEDGE SALAD 390 – 630 cal
CAESAR SALAD* 500 cal
HARVEST SALAD 360 cal
CHICKEN & ANDOUILLE SAUSAGE GUMBO 210 cal

COWBOY RIBEYE* 1690 cal
bone-in 22 oz USDA Prime cut

MARKET FISH* 330 – 980 cal
our seasonal fish selection
with signature sauces

STUFFED CHICKEN BREAST 720 cal
oven roasted double chicken breast,
garlic herb cheese, lemon butter

DESSERT

(please choose two)

CRÈME BRÛLÉE 620 cal
CHOCOLATE ESPRESSO SIN CAKE 720 cal
CHEESECAKE WITH FRESH BERRIES 1280 cal
FRESH BERRIES WITH SWEET CREAM 400 cal
SEASONAL MINI DESSERT DUO 360 – 590 cal



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