

Private Dining Dinner Menus

Ruth Fertel, our founder, wasn't just a hard-working restaurateur. She was a world-class host. Tables for two. Large gatherings. It 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 or a celebratory gathering, there will be no compromises. It's how we honor our founder and help you celebrate a perfectly relaxing, elegant event.

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





SIGNATURE

\$80 PER GUEST

(OUR SIGNATURE MENU INCLUDES COMPLIMENTARY
SOFT DRINKS, TEA, AND FRESH COFFEE)

Salad

STEAK HOUSE SALAD baby lettuces, grape tomatoes, garlic croutons 50-460 cal

Signature Steaks & Specialties

(Guest's choice of one)

PETITE FILET* an 8 oz cut, corn-fed midwestern beef 340 cal

NEW YORK STRIP* 16 oz USDA Prime, richly flavored, our founder's favorite 1390 cal

GARLIC-HERB CHEESE STUFFED CHICKEN oven roasted double breast, lemon butter 720 cal

CHEF'S SEASONAL FRESH FISH SELECTION* ask your server for the chef's preparation

vegetarian and vegan options available upon request

Enhancements- give your guests a little extra *(price may vary by location)*

LOBSTER TAIL 50 cal | BLEU CHEESE CRUST 200 cal | GRILLED SHRIMP 100 cal

Potatoes & Fresh Sides

(Served family style)

RUTH'S CREAMED SPINACH an original classic 220 cal

GARLIC MASHED POTATOES hints of roasted garlic, smooth and creamy 220 cal

House-Made Dessert

BREAD PUDDING personal size with vanilla, raisins & jack daniel's sauce 310 cal

Menu item availability varies depending on party size; please speak with your event specialist to confirm availability. Printed menus can be personalized. Gratuity is not included. Sales tax and a 3% administration fee will be added. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition 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.





PRIME

\$90 PER GUEST

*(OUR PRIME MENU INCLUDES COMPLIMENTARY
SOFT DRINKS, TEA, AND FRESH COFFEE)*

Appetizers

(Host's choice of one)

VEAL OSSO BUCO RAVIOLI saffron pasta, baby spinach, veal demi-glace 460 cal
SEARED AHI TUNA* english cucumber salad, mustard-beer sauce drizzle 130 cal

Salads

(Host's choice of one)

STEAK HOUSE SALAD baby lettuces, grape tomatoes, garlic croutons 50-460 cal
CAESAR SALAD* romaine hearts, parmesan & romano, creamy caesar 500 cal

Signature Steaks & Specialties

(Guest's choice of one)

CLASSIC FILET* tender 11 oz cut, finished with fresh parsley & butter 500 cal
RIBEYE* 16 oz USDA Prime cut, well marbled & deliciously juicy 1370 cal
NEW YORK STRIP* 16 oz USDA Prime, richly flavored, our founder's favorite 1390 cal
GARLIC-HERB CHEESE STUFFED CHICKEN oven roasted double breast, lemon butter 720 cal
CHEF'S SEASONAL FRESH FISH SELECTION* ask your server for the chef's preparation
vegetarian and vegan options available upon request

Enhancements - give your guests a little extra (price may vary by location)

LOBSTER TAIL 50 cal | BLEU CHEESE CRUST 200 cal | GRILLED SHRIMP 100 cal

Potatoes & Fresh Sides

(Host's choice of two, served family style)

RUTH'S CREAMED SPINACH an original classic 220 cal
GARLIC MASHED POTATOES hints of roasted garlic, smooth and creamy 220 cal
FRESH BROCCOLI simply steamed 40 cal
GRILLED ASPARAGUS hollandaise sauce 290 cal

House-Made Desserts

(Host's choice of one)

CHOCOLATE SIN CAKE chocolate ganache covered flourless cake, raspberry sauce 720 cal
WHISKEY BREAD PUDDING personal size with vanilla, raisins, jack daniel's sauce 310 cal

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PREMIER

\$115 PER GUEST

*(OUR PREMIER MENU INCLUDES COMPLIMENTARY
SOFT DRINKS, TEA, AND FRESH COFFEE)*

Appetizers

(Host's choice of two, served family style)

VEAL OSSO BUCO RAVIOLI saffron pasta, baby spinach, veal demi-glace 460 cal
SEARED AHI TUNA* english cucumber salad, mustard-beer sauce drizzle 130 cal
SHRIMP COCKTAIL new orleans cocktail sauce 190 cal
CRAB STUFFED MUSHROOMS a new orleans classic topped with romano cheese 440 cal

Salads

(Host's choice of two)

STEAK HOUSE SALAD baby lettuces, grape tomatoes, garlic croutons 50-460 cal
CAESAR SALAD* romaine hearts, parmesan & romano, creamy caesar 500 cal
LETTUCE WEDGE crisp iceberg lettuce, topped with bacon & bleu cheese 220 cal

Signature Steaks & Specialties

(Guest's choice of one)

CLASSIC FILET* tender 11 oz cut, finished with fresh parsley & butter 500 cal
RIBEYE* 16 oz USDA Prime cut, well marbled & deliciously juicy 1370 cal
NEW YORK STRIP* 16 oz USDA Prime, richly flavored, our founder's favorite 1390 cal
GARLIC-HERB CHEESE STUFFED CHICKEN oven roasted double breast, lemon butter 720 cal
CHEF'S SEASONAL FRESH FISH SELECTION* ask your server for the chef's preparation
vegetarian and vegan options available upon request

Enhancements- give your guests a little extra *(price may vary by location)*

LOBSTER TAIL 50 cal | BLEU CHEESE CRUST 200 cal | GRILLED SHRIMP 100 cal

Potatoes & Fresh Sides

(Host's choice of three, served family style)

RUTH'S CREAMED SPINACH an original classic 220 cal FRESH BROCCOLI simply steamed 40 cal
SWEET POTATO CASSEROLE brown sugar & pecan crust 880 cal GRILLED ASPARAGUS hollandaise sauce 290 cal
GARLIC MASHED POTATOES hints of roasted garlic, smooth and creamy 220 cal

House-Made Desserts

(Guest's choice of one)

CHOCOLATE SIN CAKE chocolate ganache covered flourless cake, raspberry sauce 720 cal
WHISKEY BREAD PUDDING personal size with vanilla, raisins, jack daniel's sauce 310 cal

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FOUNDER'S

\$130 PER GUEST

Our Founder's menu includes two bottles of beer, or two 6oz glasses of wine from our award-winning cellar

Appetizers

(Host's choice of two, served family style)

VEAL OSSO BUCO RAVIOLI saffron pasta, baby spinach, veal demi-glace 460 cal
SEARED AHI TUNA* english cucumber salad, mustard-beer sauce drizzle 130 cal
SHRIMP COCKTAIL new orleans cocktail sauce 190 cal
JUMBO LUMP CRAB CAKES sizzling cakes finished with lemon butter 320 cal

Salads

(Host's choice of two)

STEAK HOUSE SALAD baby lettuces, grape tomatoes, garlic croutons 50-460 cal
CAESAR SALAD* romaine hearts, parmesan & romano, creamy caesar 500 cal
LETTUCE WEDGE crisp iceberg lettuce, topped with bacon & bleu cheese 220 cal

Signature Steaks & Specialties

(Guest's choice of one)

CLASSIC FILET* tender 11 oz cut, finished with fresh parsley & butter 500 cal
RIBEYE* 16 oz USDA Prime cut, well marbled & deliciously juicy 1370 cal
NEW YORK STRIP* 16 oz USDA Prime, richly flavored, our founder's favorite 1390 cal
GARLIC-HERB CHEESE STUFFED CHICKEN oven roasted double breast, lemon butter 720 cal
CHEF'S SEASONAL FRESH FISH SELECTION* ask your server for the chef's preparation
vegetarian and vegan options available upon request

Entrée Complements

(Guest's choice of one)

LOBSTER TAIL 50 cal | BLEU CHEESE CRUST 200 cal | GRILLED SHRIMP 100 cal

Potatoes & Fresh Sides

(Host's choice of three, served family style)

RUTH'S CREAMED SPINACH an original classic 220 cal FRESH BROCCOLI simply steamed 40 cal
SWEET POTATO CASSEROLE brown sugar & pecan crust 880 cal GRILLED ASPARAGUS hollandaise sauce 290 cal
GARLIC MASHED POTATOES hints of roasted garlic, smooth and creamy 220 cal

House-Made Desserts

(Guest's choice of one)

CHOCOLATE SIN CAKE chocolate ganache covered flourless cake, raspberry sauce 720 cal
WHISKEY BREAD PUDDING personal size with vanilla, raisins, jack daniel's sauce 310 cal

Soft drinks, tea, and fresh coffee are included. Menu item availability varies depending on party size; please speak with your event specialist to confirm availability. Printed menus can be personalized. Gratuity is not included. Sales tax and a 3% administration fee will be added. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition 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.

