

PRIVATE DINING

DINNER MENUS

Ruth Fertel, our founder, wasn't just a hard-working restaurateur. She was a world-class host. Tables for two or large gatherings. Didn't matter. Generous hospitality was her passion.

When you book a private party at RUTH'S CHRIS, rest assured 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 over one hundred 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 our private dining rooms at Ruth's.





THE DUO

\$90 PER PERSON

Our DUO menu is designed for dinners for over 65 people, as well as for those hosts seeking a paired entree for their guests.

Pricing & Menus subject to change.



APPETIZERS

(Host to pre-select one, to be passed during cocktails or served family style at table)

SHRIMP & GRITS CRISPS • TUNA TARTARE CANAPES* • TOMATO & MOZZARELLA CAPRESE SKEWERS

SALAD

RUTH'S STEAK HOUSE MIXED GREENS SALAD balsamic vinaigrette

ENTREES

(Host to pre-select one)

STEAK & CHICKEN*

6 oz tender filet paired with half of a boneless chicken breast stuffed with herb cheese

STEAK & SHRIMP*

6 oz tender filet paired with 3 seasoned, large grilled shrimp

STEAK & SALMON*

6 oz tender filet paired with a 4 oz broiled salmon fillet

MIXED GRILL*, *upgrade available (additional \$9)*

6 oz tender filet, half of a boneless stuffed chicken breast and a jumbo lump crabcake with broiled tomato

POTATOES & FRESH SIDES

(Host to pre-select two, to be served family style; Additional side selection - \$4 per person)

CREAMED SPINACH • GARLIC MASHED POTATOES • STEAMED BROCCOLI

HOUSE-MADE DESSERTS

(Host to pre-select one)

CHEESECAKE WITH FRESH BERRIES • BREAD PUDDING WITH WHISKEY SAUCE

CHOCOLATE MOUSSE CHEESECAKE

All menus include fresh hot bread & butter and coffee service.

Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. All DUO steaks are cooked to a temperature of MEDIUM. Please add applicable sales tax and 3% administration charge. Gratuity is not included.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



THE TRIO

\$85 PER PERSON

This classic TRIO menu is a perfect introduction to many of Ruth's signature dishes.

Pricing & Menus subject to change.



APPETIZERS

(Host to pre-select one, to be served family style; Additional appetizer choices - \$8 per person per selection)

SEARED AHI TUNA* • MUSHROOMS STUFFED WITH CRABMEAT
TOMATO & MOZZARELLA CAPRESE SKEWERS • BARBECUED SHRIMP

SALAD

RUTH'S STEAK HOUSE MIXED GREENS SALAD balsamic vinaigrette

ENTREES

(Your guests will choose one of the following three entrees)

PETITE FILET*

tender corn-fed midwestern beef, 8 oz cut
11 oz filet* upgrade available (additional \$8)

SALMON FILLET*

broiled with lemon, butter & parsley
Garlic Crusted Sea Bass* upgrade available (additional \$8)

STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast,
garlic herb cheese, lemon butter

Vegetarian selection available upon request

ENTREE ENHANCEMENTS *(additional charge)*

LOBSTER TAIL \$24 • OSCAR \$22 • SIX LARGE SHRIMP \$18 • BLUE CHEESE CRUST \$6

POTATOES & FRESH SIDES

(Host to pre-select two, to be served family style; Additional side selection - \$4 per person)

CREAMED SPINACH • GARLIC MASHED POTATOES • STEAMED BROCCOLI

HOUSE-MADE DESSERTS

(Host to pre-select one)

CHEESECAKE WITH FRESH BERRIES

BREAD PUDDING WITH WHISKEY SAUCE

CHOCOLATE MOUSSE CHEESECAKE

All menus include fresh hot bread & butter and coffee service.

Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. Maximum number of 65 guests for a selection of entrees. Please add applicable sales tax and 3% administration charge. Gratuity is not included.

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RUTH'S DINNER LAGNIAPPE

\$95 PER PERSON

Experience a menu that celebrates the best of Ruth's classic dishes – the ones that started it all. Reflecting our New Orleans heritage, it's a menu that delivers "lagniappe" (Creole for "a little something extra").

Pricing & Menus subject to change.



APPETIZERS

(Host to pre-select two, to be served family style)

MUSHROOMS STUFFED WITH CRABMEAT • JUMBO SHRIMP COCKTAIL • BARBECUED SHRIMP
TOMATO & MOZZARELLA CAPRESE SKEWERS • VEAL OSSO BUCO RAVIOLI

SALADS

(Host to pre-select one)

RUTH'S STEAK HOUSE MIXED GREENS SALAD
pre-select your dressing: balsamic vinaigrette, ranch or house remoulade
CAESAR SALAD*

SIGNATURE STEAKS & SPECIALTIES

(Your guests will choose one of the following four entrees) Vegetarian selection available upon request.

PETITE FILET*
tender corn-fed midwestern beef, 8 oz cut
11 oz filet* upgrade available (additional \$8)

NEW YORK STRIP*
16 oz USDA Prime, full-flavored

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

SALMON FILLET*
broiled with lemon, butter & parsley
Garlic Crusted Sea Bass* upgrade available (additional \$8)

ENTREE ENHANCEMENTS *(additional charge)*

LOBSTER TAIL \$24 • OSCAR \$22 • SIX LARGE SHRIMP \$18 • BLUE CHEESE CRUST \$6

SIDES

(Host to pre-select three, to be served family style)

CREAMED SPINACH
GARLIC MASHED POTATOES
CREMINI MUSHROOMS
SAUTEED GREEN BEANS
STEAMED BROCCOLI

HOUSE-MADE DESSERTS

(Host to pre-select one)

CHEESECAKE WITH FRESH BERRIES
BREAD PUDDING WITH WHISKEY SAUCE
CHOCOLATE SIN CAKE
CHOCOLATE MOUSSE CHEESECAKE

All menus include fresh hot bread & butter and coffee service.

Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. Maximum number of 65 guests for a selection of entrees. Please add applicable sales tax and 3% administration charge. Gratuity is not included.

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ROYAL STREET MENU

\$115 PER PERSON

Treat your guests to a wider variety of the dishes and traditions that make the Ruth's Chris legend sizzle.

Pricing & Menus subject to change.



APPETIZERS

(Host to pre-select three, to be served family style)

JUMBO SHRIMP REMOULADE • CRAB CAKES • SEARED AHI TUNA • BARBECUED SHRIMP MUSHROOMS STUFFED WITH CRABMEAT • VEAL OSSO BUCO RAVIOLI

SALADS

(Host to pre-select one)

RUTH'S STEAK HOUSE MIXED GREENS SALAD balsamic vinaigrette or house remoulade
HARVEST SALAD corn, cherries, bacon, white balsamic vinaigrette, goat cheese, pecans, crispy onions
CAESAR SALAD*

SIGNATURE STEAKS & SPECIALTIES

(Your guests will choose one of the following entrees) Vegetarian selection available upon request.

FILET*
tender corn-fed midwestern beef, 11 oz cut
PETITE FILET* & SHRIMP
a tender 8 oz filet topped with large shrimp
GARLIC-CRUSTED SEA BASS
chilean sea bass, panko-garlic crust, lemon butter, spinach

RIBEYE*
USDA Prime 16 oz cut, well-marbled for peak flavor, deliciously juicy
STUFFED CHICKEN BREAST
oven roasted free-range double chicken breast, garlic herb cheese, lemon butter

ENTREE ENHANCEMENTS *(additional charge)*

LOBSTER TAIL \$24 • OSCAR \$22 • SIX LARGE SHRIMP \$18 • BLUE CHEESE CRUST \$6

SIDES

(Host to pre-select three, to be served family style)

CREAMED SPINACH • CREMINI MUSHROOMS • GRILLED ASPARAGUS • GARLIC MASHED POTATOES
POTATOES AU GRATIN • SWEET POTATO CASSEROLE • STEAMED BROCCOLI

HOUSE-MADE DESSERTS

(Host to pre-select two from which your guests will choose)

CHOCOLATE SIN CAKE • CHEESECAKE WITH FRESH BERRIES • BREAD PUDDING WITH WHISKEY SAUCE
CHOCOLATE MOUSSE CHEESECAKE • OR DESSERT SAMPLING PLATTER *(1 platter for every 4 guests)*

All menus include fresh hot bread & butter and coffee service.

Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. Maximum number of 65 guests for a selection of entrees. Please add applicable sales tax and 3% administration charge. Gratuity is not included.

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FOUNDER'S MENU

\$145 PER PERSON

Our Founder's Menu includes two 6 oz. glasses of wine from our award-winning cellar. Pull out all the stops and experience the best of what Ruth's has to offer. Ruth wouldn't have it any other way!

Pricing & Menus subject to change.



APPETIZERS

(Host to pre-select two from which your guests will choose)

JUMBO SHRIMP COCKTAIL • SEARED AHI TUNA • VEAL OSSO BUCO RAVIOLI
MUSHROOMS STUFFED WITH CRABMEAT • BARBECUED SHRIMP

SALADS

(Host to pre-select one)

RUTH'S STEAK HOUSE MIXED GREENS SALAD balsamic vinaigrette or house remoulade
HARVEST SALAD corn, cherries, bacon, white balsamic vinaigrette, goat cheese, pecans, crispy onions
CLASSIC WEDGE SALAD blue cheese dressing

SIGNATURE STEAKS & SPECIALTIES

(Your guests will choose one of the following entrees) Vegetarian selection available upon request.

FILET* an 11 oz cut of tender corn-fed midwestern beef
TOURNEDOS & SHRIMP* two 4 oz filet medallions, cajun-dusted large shrimp
NEW YORK STRIP* c16 oz USDA Prime, full-bodied & richly flavored
STUFFED CHICKEN BREAST roasted double breast, garlic-herb cheese, lemon butter
SALMON OSCAR* salmon fillet topped with lump crabmeat, asparagus & bearnaise sauce

ENTREE ENHANCEMENTS

(Your guests will have the option of choosing one of the following add-ons to any steak)

BERNAISE SAUCE • HOLLANDAISE SAUCE • BLUE CHEESE CRUST

POTATOES & FRESH SIDES

(To be served family style)

CREAMED SPINACH • GARLIC MASHED POTATOES • STEAMED BROCCOLI

HOUSE-MADE DESSERTS

(Host to pre-select two from which your guests will choose)

CHOCOLATE SIN CAKE • CHEESECAKE WITH FRESH BERRIES
BREAD PUDDING WITH WHISKEY SAUCE • CHOCOLATE MOUSSE CHEESECAKE

All menus include fresh hot bread & butter and coffee service.

Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. Maximum number of 65 guests for a selection of entrees. Please add applicable sales tax and 3% administration charge. Gratuity is not included.

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DESIGN YOUR OWN DINNER

APPETIZER ENHANCEMENTS

(additional per-person charges apply)

BARBECUED SHRIMP • TOMATO & MOZZARELLA CAPRESE SKEWERS

VEAL OSSO BUCO RAVIOLI • SEARED AHI TUNA

(Host pre-selects one - \$8; two - \$16; three - \$23)

STARTERS

(Host to pre-select one)

RUTH'S MIXED GREENS SALAD balsamic vinaigrette or house remoulade

CLASSIC WEDGE SALAD blue cheese dressing

CAESAR SALAD* • LOUISIANA SEAFOOD GUMBO

Pricing & Menus subject to change.

SIGNATURE STEAKS & SPECIALTIES

(Host to pre-select up to three entrees for your guests to choose from the day of your event. If over 65 people, one entree must be pre-specified.) Vegetarian selection available upon request.

FILET*	\$96
tender corn-fed midwestern beef, 11 oz cut	
PETITE FILET*	\$89
tender corn-fed midwestern beef, 8 oz cut	
NEW YORK STRIP*	\$95
16 oz. USDA prime, full-flavored	
RIBEYE*	\$103
USDA Prime 16 oz cut, well-marbled for peak flavor, deliciously juicy	
TOURNEDOS AND SHRIMP*	\$94
two 4 oz. medallions with large, seasoned shrimp	
PORK CHOP*	\$78
center-cut chop with sliced, cinnamon apples	

LAMB CHOPS	\$98
extra thick chops, fresh mint	
SALMON FILLET*	\$74
broiled with lemon, butter & parsley	
GARLIC CRUSTED SEA BASS*	\$84
served over sauteed spinach	
SIZZLING CRAB CAKES (3)	\$82
served with lemon-butter	
STUFFED CHICKEN BREAST	\$77
oven roasted free-range double chicken breast, garlic herb cheese, lemon butter	
BARBECUED SHRIMP ENTREE	\$76
white wine, garlic butter & spices; served over mashed potatoes	

ENTREE ENHANCEMENTS

(additional charge)

LOBSTER TAIL \$24 • OSCAR \$22 • SIX LARGE SHRIMP \$18 • BLUE CHEESE CRUST \$6

SIDES

(Host to pre-select three, to be served family style)

CREAMED SPINACH

CREMINI MUSHROOMS

POTATOES AU GRATIN

GARLIC MASHED POTATOES

SWEET POTATO CASSEROLE

ROASTED BRUSSELS SPROUTS

STEAMED BROCCOLI

HOUSE-MADE DESSERTS

(Host to pre-select two from which your guests will choose)

CHOCOLATE SIN CAKE

CHEESECAKE WITH FRESH BERRIES

BREAD PUDDING WITH WHISKEY SAUCE

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