

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





SIGNATURE

\$85 PER GUEST

Complimentary Iced Tea and Coffee

Bottled Water Selections

San Pellegrino \$6

Aqua Panna \$6

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

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

KING SALMON FILET king salmon, garlic sautéed spinach, lemon butter 380 cal

Potatoes & Fresh Sides

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

CREAMED SPINACH a ruth's classic 220 cal

GARLIC MASHED POTATOES smooth and creamy 220 cal

CREMINI MUSHROOMS pan seared 360 cal + \$5

Gratuity is not included. Please add applicable sales tax.

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

\$95 PER GUEST

Complimentary Iced Tea and Coffee

Bottled Water Selections

San Pellegrino \$6

Aqua Panna \$6

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

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

KING SALMON FILET* king salmon, garlic sautéed spinach, lemon butter 380 cal

Potatoes & Fresh Sides

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

CREAMED SPINACH a ruth's classic 220 cal

GARLIC MASHED POTATOES smooth and creamy 220 cal

CREMINI MUSHROOMS pan seared 360 cal + \$5

House-Made Desserts

(Host's choice of one)

CHOCOLATE SIN CAKE rich flourless cake, ganache, raspberry sauce 720 cal

CLASSIC CHEESECAKE personal size with fresh berries & mint 320 cal

Gratuity is not included. Please add applicable sales tax.

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.





PREMIER

\$125 PER GUEST

Complimentary Iced Tea and Coffee

Bottled Water Selections

San Pellegrino \$6

Aqua Panna \$6

Appetizers

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

STUFFED MUSHROOM crabmeat, seasonings, romano cheese 460 cal

SHRIMP COCKTAIL chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 350 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* an 11 oz cut of tender, corn-fed midwestern beef 500 cal

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

KING SALMON FILET* king salmon, garlic sautéed spinach, lemon butter 380 cal

Potatoes & Fresh Sides

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

CREAMED SPINACH a ruth's classic 220 cal

GARLIC MASHED POTATOES smooth and creamy 220 cal

CREMINI MUSHROOMS pan seared 360 cal + \$5

House-Made Desserts

(Host's choice of one)

CHOCOLATE SIN CAKE rich flourless cake, ganache, raspberry sauce 720 cal

CLASSIC CHEESECAKE personal size with fresh berries & mint 320 cal

Gratuity is not included. Please add applicable sales tax.

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.





FOUNDER'S

\$145 PER GUEST

Complimentary Iced Tea and Coffee

Bottled Water Selections

San Pellegrino \$6

Aqua Panna \$6

Appetizers

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

STUFFED MUSHROOM crabmeat, seasonings, romano cheese 460 cal

SHRIMP COCKTAIL chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 350 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* an 11 oz cut of tender, corn-fed midwestern beef 500 cal

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

KING SALMON FILET* king salmon, garlic sautéed spinach, lemon butter 380 cal

Entrée Complements

(Guest's choice of one)

GRILLED SHRIMP 100 cal

LOBSTER TAIL 50 cal

Potatoes & Fresh Sides

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

CREAMED SPINACH a ruth's classic 220 cal

GARLIC MASHED POTATOES smooth and creamy 220 cal

CREMINI MUSHROOMS pan seared 360 cal + \$5

House-Made Desserts

(Host's choice of one)

CHOCOLATE SIN CAKE rich flourless cake, ganache, raspberry sauce 720 cal

CLASSIC CHEESECAKE personal size with fresh berries & mint 320 cal

Gratuity is not included. Please add applicable sales tax.

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.





RECEPTION SELECTIONS

Craveable Displays

ARTISAN CHEESE & FRUIT DISPLAY

marinated fresh mozzarella, smoked aged Gouda, marbled Gorgonzola, sharp cheddar, complemented by honey, fresh dried fruits, cajun spiced pecans & toast points

FULL (serves 25-30) \$200

HALF (serves 10-15) \$100

MEDITERRANEAN ROASTED VEGETABLES & DIPS

a medley of farm-fresh roasted vegetables & antipasto skewers, served with a trio of house made dips – red pepper hummus, chunky bleu cheese, and creamy ranch

FULL (serves 25-30) \$140

HALF (serves 10-15) \$70

Hors d'Oeuvres (Priced by the Piece)

STEAK

Beef Tenderloin Skewer \$6.50

Steak Sandwich \$6.00

Beef Wellington \$5.00

Prime Beef Slider \$5.00

CHICKEN

Smokey Chicken Skewer \$4.50

Chicken & Cheese Popover \$3.75

FISH & SHELLFISH

Seared Ahi Tuna and Cucumber \$4.75

Mini Crab Cakes \$5.50

Rosemary Shrimp Skewer \$5.50

Jumbo Shrimp Cocktail \$6.00

Bacon Wrapped Scallop \$5.50

VEGETARIAN

Tomato & Mozzarella Caprese Skewer \$5.25

Tomato Bruschetta \$4.25

Sweet Potato Casserole \$3.25