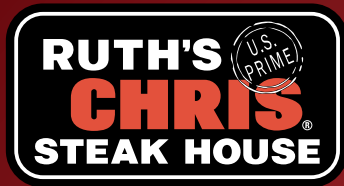




## PRIVATE EVENT MENUS

# SIZZLE IS SERVED



## Founders DINNER

**\$155\*** PER  
GUEST

Our Founder's menu includes two bottles of domestic beer, or two 6oz glasses of wine in addition to complimentary soft drinks, tea and fresh coffee.

Bottled Water Selections  
San Pellegrino \$6.50  
Aqua Panna \$6.50

\*All private dining menu prices are per person, based on prevailing market costs. We reserve the right to adjust prices without prior notice, should market conditions change beyond our control.

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

#### GOAT CHEESE & ARTICHOKE DIP

artichoke hearts, sun-dried tomatoes, finished with goat cheese 740 cal

#### SEARED AHI TUNA\*

english cucumber salad, mustard-beer sauce drizzle 130 cal

#### SHRIMP COCKTAIL

new orleans cocktail sauce 90 cal

#### JUMBO LUMP CRAB CAKES

sizzling cakes finished with lemon butter 320 cal

### salad (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

#### LETTUCE WEDGE

crisp iceberg lettuce, topped with bacon & bleu cheese 220 cal

### entrée (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

#### GARLIC CRUSTED SEABASS\*

succulent fillet over garlic sautéed spinach, lemon butter 380 cal

Vegetarian and vegan options available upon request

### entrée complements (Guest's choice of one)

#### LOBSTER TAIL

+ 24 50 cal

#### GRILLED SHRIMP

+18 100 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 80 cal

#### CREMINI MUSHROOMS

pan roasted, veal demi-glace,  
fresh thyme 360 cal

#### GARLIC MASHED POTATOES

hints of roasted garlic, smooth  
and creamy 220 cal

### house-made dessert (Host's choice of one)

#### CLASSIC CHEESECAKE

personal size with fresh berries & mint 320 cal

#### CHOCOLATE SIN CAKE

chocolate ganache covered flourless cake, raspberry sauce 720 cal

#### WHISKEY BREAD PUDDING

personal size with vanilla, raisins, jack daniel's sauce 320 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 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.



## Premier DINNER

**\$125\*** PER  
GUEST

Our Premier Menu includes  
complimentary soft drinks, tea,  
and fresh coffee.

Bottled Water Selections  
San Pellegrino \$6.50  
Aqua Panna \$6.50

\*All private dining menu prices  
are per person, based on  
prevailing market costs. We  
reserve the right to adjust prices  
without prior notice, should  
market conditions change  
beyond our control.

# Premier DINNER

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 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.

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

#### GOAT CHEESE & ARTICHOKE DIP

artichoke hearts, sun-dried tomatoes, finished with goat cheese 740 cal

#### SEARED AHI TUNA\*

english cucumber salad, mustard-beer sauce drizzle 130 cal

#### SHRIMP COCKTAIL

new orleans cocktail sauce 90 cal

#### CRAB STUFFED MUSHROOMS

a new orleans classic topped with romano cheese 440 cal

### salad (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

#### LETTUCE WEDGE

crisp iceberg lettuce, topped with bacon & bleu cheese 220 cal

### entrée (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

#### GARLIC CRUSTED SEABASS\*

succulent fillet over garlic sautéed spinach, lemon butter 380 cal

Vegetarian and vegan options available upon request

### enhancements (Give your guests a little extra)

<b>LOBSTER TAIL</b>	<b>  GRILLED SHRIMP</b>
+24 50 cal	+18 100 cal

### potatoes & fresh sides (Host's choice of two, served family style)

#### RUTH'S CREAMED SPINACH

an original classic 220 cal

#### FRESH BROCCOLI

simply steamed 80 cal

#### CREMINI MUSHROOMS

pan roasted, veal demi-glace  
fresh thyme 360 cal

#### GARLIC MASHED

POTATOES hints of roasted garlic,  
smooth  
and creamy 220 cal

### house-made dessert (Host's choice of one)

#### CLASSIC CHEESECAKE

personal size with fresh berries & mint 320 cal

#### CHOCOLATE SIN CAKE

chocolate ganache covered flourless cake, raspberry sauce 720 cal

#### WHISKEY BREAD PUDDING

personal size with vanilla, raisins, jack daniel's sauce 320 cal



Prime  
DINNER

**\$95\*** PER

GUEST

Our Prime Menu includes complimentary soft drinks, tea, and fresh coffee.

Bottled Water Selections

San Pellegrino \$6.50

Aqua Panna \$6.50

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Prime  
DINNER

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 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.

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

### GOAT CHEESE & ARTICHOKE DIP

artichoke hearts, sun-dried tomatoes, finished with goat cheese 740 cal

### SEARED AHI TUNA\*

english cucumber salad, mustard-beer sauce drizzle 130 cal

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## salad (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

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## entrée (Guest's choice of one)

### CLASSIC FILET\*

tender 8 oz cut, finished with fresh parsley & butter 500 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 FEATURED FISH

lightly seasoned over garlic sautéed spinach 380 cal

Vegetarian and vegan options available upon request

## enhancements (Give your guests a little extra)

LOBSTER TAIL | GRILLED SHRIMP  
+24 50 cal | +18 100 cal

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## 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 BROCOLLI

simply steamed 80 cal

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## house-made dessert (Host's choice of one)

### CLASSIC CHEESECAKE

personal size with fresh berries & mint 320 cal

### CHOCOLATE SIN CAKE

chocolate ganache covered flourless cake, raspberry sauce 720 cal





## Signature DINNER

**\$85\*** PER

GUEST

Our Signature Menu includes complimentary soft drinks, tea, and fresh coffee.

Bottled Water Selections

San Pellegrino \$6.50

Aqua Panna \$6.50

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# Signature DINNER

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 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.

### salad

#### STEAK HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons 50-460 cal

### entrée (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 FEATURED FISH

lightly seasoned over garlic sautéed spinach 380 cal

Vegetarian and vegan options available upon request

### enhancements (Give your guests a little extra)

#### LOBSTER TAIL

+24 50 cal

#### GRILLED SHRIMP

+18 100 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 80 cal

### house-made dessert

#### CLASSIC CHEESECAKE

personal size with fresh berries & mint 320 cal



Elite  
DINNER

**\$125\*** PER  
GUEST

Our All-Inclusive Elite Menu includes complimentary soft drinks, tea, and fresh coffee.

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Elite

DINNER

Menu item availability varies depending on party size; please speak with your event specialist to confirm availability. Printed menus can be personalized. Tax and gratuity are included in the menu price. 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.

## salad (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

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## entrée (Guest's choice of one)

### CLASSIC FILET\*

tender 8 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 FEATURED FISH

lightly seasoned over garlic sautéed spinach 380 cal

Vegetarian and vegan options available upon request

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## 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 BROCOLLI

simply steamed 80 cal

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## house-made dessert (Host's choice of one)

### CLASSIC CHEESECAKE

personal size with fresh berries & mint 320 cal

### CHOCOLATE SIN CAKE

chocolate ganache covered flourless cake, raspberry sauce 1720 cal



## Reception DISPLAYS & DESSERTS

All private dining menu prices are per person, based on prevailing market costs. We reserve the right to adjust prices without prior notice, should market conditions change beyond our control.

# Reception MENU

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### craveable displays (Full serves 25-30, Half serves 10-15)

#### MEDITERRANEAN ROASTED VEGETABLES & DIPS

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

**Full \$140 | Half \$70**

#### ARTISANAL CHEESE & FRUIT

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

**Full \$200 | Half \$100**

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### chef's carving stations (serves 15-20)

(Offered only for cocktail events. calories based on portion size)

**WHOLE ROASTED TENDERLOIN OF BEEF\*** 50 cal | \$260

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### signature mini desserts

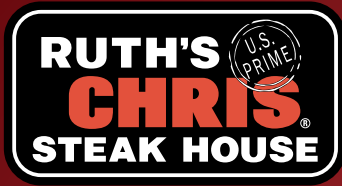
**CHEESECAKE WITH BERRIES** 320 cal | \$4.50

**CHOCOLATE MOUSSE CHEESECAKE** 270 cal | \$4.50

**CHOCOLATE SIN CAKE** 600 cal | \$5.50

**FRESH SEASONAL BERRIES SERVED**

**WITH SWEET CREAM** 210 cal | \$5.50



## Reception HORS D'OEUVRES

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# Reception MENU

### individual hors d'oeuvres (Minimum order of 10 pieces per item)

#### steak

BEEF TENDERLOIN SKEWER\* 70 cal | \$6.50

BEEF WELLINGTON\* 110 cal | \$5.00 **PRIME**

BEEF SLIDER\* 360 cal | \$5.00

STEAK SANDWICH\* 120 cal | \$6.00

#### chicken

CHICKEN & CHEESE POPOVER 70 cal | \$3.75

SMOKY CHICKEN SKEWER 90 cal | \$4.50

#### fish & shellfish

SEARED AHI TUNA\* 10 cal | \$4.75

BACON WRAPPED SCALLOP 40 cal | \$5.50

MINI CRAB CAKE 40 cal | \$5.50

ROSEMARY SHRIMP SKEWER 20 cal | \$5.50

SHRIMP COCKTAIL 50 cal | \$6.00

#### vegetarian

TOMATO & MOZZARELLA CAPRESE SKEWER 60 cal | \$5.25

TOMATO BRUSCHETTA 40 cal | \$4.25

SWEET POTATO CASSEROLE 70 cal | \$3.25

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