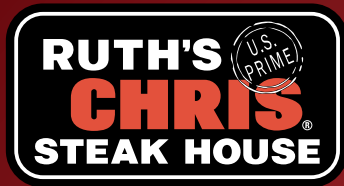




PRIVATE EVENT MENUS

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)

LOBSTER TAIL	 GRILLED SHRIMP
+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

*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.

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

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

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

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

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

*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.

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.

*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.

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

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

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

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

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.

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

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

signature mini desserts

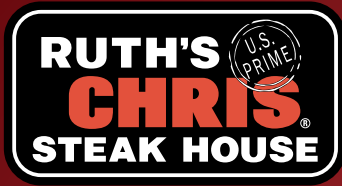
CHEESECAKE WITH BERRIES 320 cal | \$4.50

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

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

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

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.