

# 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 in one of our private dining rooms or a grand reception for hundreds of 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 how private dining and catering are done at Ruth's.*





## THE HAPPY JACK

\$70 PER PERSON

Happy Jack, Louisiana: the birthplace of Ruth Fertel, our founder. This menu is a perfect introduction to the uncompromising way Ruth did things.

### Plated Appetizers

*(Please choose one, to be served family style)*

SEARED AHI TUNA • MUSHROOMS STUFFED WITH CRABMEAT

### Starter

RUTH'S STEAK HOUSE SALAD

### Entrée Choices

*(Guest's choice of the following, prepared to order)*

#### PETITE FILET

Tender corn-fed Midwestern beef,  
8 oz cut

#### SCOTTISH SALMON

Hand-cut, featuring one of our signature  
preparations

#### SIZZLIN' BLUE CRAB CAKES

Three jumbo lump crab cakes  
drizzled with sizzling lemon butter

#### STUFFED CHICKEN BREAST

A roasted chicken breast stuffed with garlic herb  
cheese and served with lemon thyme butter

*A vegetarian selection can be added to any menu*

ROASTED VEGETABLE NAPOLEON or MARKET  
VEGETABLE LINGUINE

### Entrée Complements

LOBSTER TAIL \$17 • OSCAR STYLE \$15 • SIX LARGE SHRIMP \$13 •  
BLUE CHEESE CRUST \$5 • AU POIVRE \$4

### Accompaniments

*(Please choose two, to be served family style)*

CREAMED SPINACH • MASHED POTATOES • SAUTÉED MUSHROOMS

### Dessert

CHEESECAKE WITH FRESH BERRIES

*All menus include fresh hot bread and butter, soft drinks, tea, and coffee service*

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





## THE 1965

\$80 PER PERSON

The year Ruth, our founder, took a big gamble. She mortgaged her home and bought the popular Chris' Steak House. Experience a menu that celebrates the best of Ruth's classic dishes – the ones that started it all.

### Plated Appetizers

*(Please choose two, to be served family style)*

MUSHROOMS STUFFED WITH CRABMEAT • SEARED AHI TUNA • JUMBO SHRIMP COCKTAIL • CRAB CAKES

### Starters

RUTH'S STEAK HOUSE SALAD • CAESAR SALAD

### Entrée Choices

*(Guest's choice of the following, prepared to order)*

#### PETITE FILET

Tender corn-fed Midwestern beef, 8 oz cut

#### PETITE RIBEYE

USDA Prime 12 oz cut, well-marbled for peak flavor, deliciously juicy

#### MARKET FRESH FISH

Our seasonal fresh fish selection with signature sauces

#### STUFFED CHICKEN BREAST

A roasted chicken breast stuffed with garlic herb cheese and served with lemon thyme butter

*A vegetarian selection can be added to any menu*

ROASTED VEGETABLE NAPOLEON or MARKET VEGETABLE LINGUINE

### Entrée Complements

LOBSTER TAIL \$17 • OSCAR STYLE \$15 • SIX LARGE SHRIMP \$13  
BLUE CHEESE CRUST \$5 • AU POIVRE \$4

### Accompaniments

*(Please choose two, to be served family style)*

CREAMED SPINACH • MASHED POTATOES • SAUTÉED MUSHROOMS • CHEF'S SEASONAL SELECTION

### Dessert

*(Please choose one)*

CHEESECAKE WITH FRESH BERRIES  
CHOCOLATE SIN CAKE

*All menus include fresh hot bread and butter, soft drinks, tea, and coffee service*

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





## THE ORLEANS

\$95 PER PERSON

First established at the corner of Broad St. & Orleans Ave. in New Orleans, the Ruth's Chris hallmark was to fuse the classic American steak house with Southern hospitality. Taste a wider variety of the dishes and the traditions that made the beef and the legend sizzle.

### Plated Appetizers

*(Please choose three, to be served family style)*

JUMBO SHRIMP COCKTAIL • CRAB CAKES • SEARED AHI TUNA • SPICY LOBSTER • BARBECUED SHRIMP • MUSHROOMS STUFFED WITH CRABMEAT

### Starters

*(Please choose three)*

RUTH'S STEAK HOUSE SALAD • LETTUCE WEDGE • CHEF'S SEASONAL SOUP • HARVEST SALAD • CAESAR SALAD

### Entrée Choices

*(Guest's choice of the following, prepared to order)*

#### FILET

Tender corn-fed Midwestern beef, 11oz cut

#### FILET & LOBSTER TAIL

A tender 6oz filet, paired with coldwater lobster tail

#### RIBEYE

USDA Prime 16 oz cut, well-marbled for peak flavor, deliciously juicy

#### MARKET FRESH FISH

Our seasonal fresh fish selection with signature sauces

#### STUFFED CHICKEN BREAST

A roasted chicken breast stuffed with garlic herb cheese and served with lemon thyme butter

*A vegetarian selection can be added to any menu*

ROASTED VEGETABLE NAPOLEON or MARKET VEGETABLE LINGUINE

### Entrée Complements

LOBSTER TAIL \$17 • OSCAR STYLE \$15 • SIX LARGE SHRIMP \$13  
BLUE CHEESE CRUST \$5 • AU POIVRE \$4

### Accompaniments

*(Please choose three, to be served family style)*

CREAMED SPINACH • MASHED POTATOES • SAUTÉED MUSHROOMS • POTATOES AU GRATIN • CHEF'S SEASONAL SELECTION • ASPARAGUS

### Dessert

*(Please choose two)*

CHOCOLATE SIN CAKE • FRESH BERRIES WITH SWEET CREAM • CHEESECAKE WITH FRESH BERRIES • CRÈME BRÛLÉE

*All menus include fresh hot bread and butter, soft drinks, tea, and coffee service*

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## THE RUTH

\$109 PER PERSON

The woman. The name. The icon. Affectionately known as “The First Lady Of Steak.” Pull out all the stops and experience the finest of what Ruth’s has to offer. Ruth herself wouldn’t do it any other way.

### Reception

*(Please choose one display)*

ARTISANAL CHEESE & FRUIT • MEDITERRANEAN ROASTED VEGETABLES • SMOKED SALMON • SEARED AHI TUNA

### Plated Appetizers

*(Please choose three, to be served family style)*

JUMBO SHRIMP COCKTAIL • BARBECUED SHRIMP • SPICY LOBSTER • CRAB CAKES • MUSHROOMS STUFFED WITH CRABMEAT • SEARED AHI TUNA

### Starters

*(Please choose three)*

RUTH'S STEAK HOUSE SALAD • HARVEST SALAD • CAESAR SALAD • LOBSTER BISQUE • LETTUCE WEDGE WITH BACON & BLEU CHEESE

### Entrée Choices

*(Guest's choice of the following, prepared to order)*

#### FILET

The most tender cut of corn-fed Midwestern beef, broiled to perfection

#### FILET & TWIN LOBSTER TAILS

A tender 6oz filet, paired with two cold water lobster tails

#### COWBOY RIBEYE

A 22 oz bone-in version of our classic ribeye

#### NEW YORK STRIP

This 16 oz USDA prime cut has a firm, full-bodied texture

#### MARKET FRESH FISH

Our seasonal fresh fish selection with signature sauces

#### STUFFED CHICKEN BREAST

A roasted chicken breast stuffed with garlic herb cheese and served with lemon thyme butter

*A vegetarian selection can be added to any menu*

ROASTED VEGETABLE NAPOLEON or

MARKET VEGETABLE LINGUINE

### Entrée Complements

LOBSTER TAIL \$17 • OSCAR STYLE \$15 • SIX LARGE SHRIMP \$13  
BLUE CHEESE CRUST \$5 • AU POIVRE \$4

### Accompaniments

*(Please choose four, to be served family style)*

BROCCOLI AU GRATIN • MASHED POTATOES • SAUTÉED MUSHROOMS • CHEF'S SEASONAL SELECTION • ASPARAGUS • SWEET POTATO CASSEROLE • CREAMED SPINACH

### Dessert

*(Please choose three)*

CHOCOLATE SIN CAKE • FRESH BERRIES WITH SWEET CREAM • CHEESECAKE WITH FRESH BERRIES • CRÈME BRÛLÉE

*All menus include fresh hot bread and butter, soft drinks, tea, and coffee service*

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





## RECEPTION SELECTIONS

Begin the evening by selecting one of our hand-passed hors d'oeuvre packages. These are best suited for 10 or more guests to enjoy thirty to forty-five minutes prior to your meal.

## Hand Passed Hors D'oeuvres Packages

### PACKAGE 1 (\$10/person)

*(Your choice of two selections)*

BARBECUED CHICKEN SATAY  
BROCCOLI TURNOVERS

MASHED POTATO CAKES  
TOMATO BRUSCHETTA

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### PACKAGE 2 (\$15/person)

*(Your choice of two selections)*

MUSHROOMS STUFFED WITH CRABMEAT  
SEARED AHI TUNA ON CUCUMBER

SWEET POTATO CASSEROLE  
SEARED BEEF WITH BLEU CHEESE

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### PACKAGE 3 (\$20/person)

*(Your choice of three selections)*

BARBECUE SHRIMP CROSTINI  
MINI CRAB CAKES  
ROSEMARY SHRIMP

MINI STEAK SANDWICHES  
TOMATO MOZZARELLA CROSTINI  
PRIME BEEF SLIDERS

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### PACKAGE 4 (\$25/person)

*(Your choice of three selections)*

BACON WRAPPED SCALLOPS  
BEEF WELLINGTON  
LAMB LOLLIPOP

SEARED SCALLOP WITH PARSLEY PESTO  
THAI BEEF SKEWERS  
JUMBO SHRIMP COCKTAIL





## RECEPTION SELECTIONS CONTINUES

### Craveable Displays

ARTISANAL CHEESE & FRUIT (serves 25-30)	100
1/2 ARTISANAL CHEESE & FRUIT (serves 10-15)	60
Marinated fresh mozzarella, smoked aged gouda, marbled gorgonzola, sharp cheddar, complemented by honey, fresh and dried fruits, Cajun spiced pecans and garlic toast points	
MEDITERRANEAN ROASTED VEGETABLES & DIPS (serves 25-30)	85
1/2 MEDITERRANEAN ROASTED VEGETABLES & DIPS (serves 10-15)	45
Medley of farm-fresh roasted vegetables and antipasto skewers, Served with a trio of house made dips – red pepper hummus, chunky bleu cheese and creamy ranch	
SCOTTISH SMOKED SALMON (serves 25-30)	140
1/2 SCOTTISH SMOKED SALMON (serves 10-15)	70
Smoked salmon served with lemon crème fraiche, freshly diced tomatoes, sliced red onion and herbed flatbread crisp	
CAJUN SEARED AHI-TUNA	115
Sushi-grade tuna accompanied by spicy mustard sauce and our oriental salad and pickled ginger	

### Chef's Carving Stations

*(Offered Only for Cocktail Events)*

WHOLE ROASTED TURKEY (serves 15-30)	80
Hand carved, served with a citrus marmalade sauce	
WHOLE ROASTED TENDERLOIN OF BEEF (serves 15-30)	240
Served with horseradish cream and fresh baked rolls	

### Signature Mini Desserts

*(Priced by the Piece)*

APPLE CRUMB TART	4.50	BANANA CRÈME PIE	4.50
BAKED CHEESECAKE	4.50	FRESH SEASONAL BERRIES	5.50
NEW ORLEANS-STYLE CHEESECAKE	4.50	Served with sweet cream	
CHOCOLATE MOUSSE CHEESECAKE	4.50	PECAN PIE	4.50
CHOCOLATE SIN CAKE	5.50	KEY LIME PIE	4.50