

# 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.*



Melissa Walrod

**REGIONAL SALES MANAGER**

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**SCOTTSDALE**

*Camelback Room*

The Camelback Room accommodates 20-50 guests. Large oak and glass doors that may be closed to ensure a completely private event. This room features a ceiling mounted LCD Projector with drop down screen. Windows facing the Arizona sunset give this room an incredible view.

*Opus Room*

Featuring large oak doors with frosted glass panels that can be closed to create the perfect private space, the Opus Room accommodates 15 to 30 guests. The space offers a ceiling mounted LCD projector and drop down screen, as well as hard-wired internet and phone line.

*Bordeaux Room*

Also featuring large oak doors with frosted glass, the Bordeaux Room accommodates 12 to 24 guests and features a flat screen TV and hard-wired internet.

*Ruth's Room*

The Ruth's Room accommodates up to 10 guests. Large oak doors with frosted glass can be closed for private dining. This large round table is perfect for an intimate get together or small business meeting.





## 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 \$15 •  
BLEU CHEESE CRUST \$5

### Accompaniments

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

CREAMED SPINACH • MASHED POTATOES • CREMINI MUSHROOMS

### Dessert

*(Please choose one)*

CHEESECAKE WITH FRESH BERRIES  
SEASONAL DESSERT DUO

*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 \$15 •  
BLEU CHEESE CRUST \$5

### Accompaniments

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

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

### Dessert

*(Please choose one)*

CHEESECAKE WITH FRESH BERRIES  
CHOCOLATE SIN CAKE  
SEASONAL DESSERT DUO

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

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## 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 SHRIMP • BARBECUED SHRIMP • MUSHROOMS STUFFED WITH CRABMEAT

### Starters

*(Please choose three)*

RUTH'S STEAK HOUSE SALAD • CLASSIC WEDGE SALAD • 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, 11 oz cut

#### FILET & LOBSTER TAIL

A tender 6 oz 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 \$15 • BLEU CHEESE CRUST \$5

### Accompaniments

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

CREAMED SPINACH • MASHED POTATOES • CREMINI 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 • SEASONAL DESSERT DUO

*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 & DIPS • SMOKED SALMON • SEARED AHI TUNA

### Plated Appetizers

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

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

### Starters

*(Please choose three)*

RUTH'S STEAK HOUSE SALAD • HARVEST SALAD • CAESAR SALAD • LOBSTER BISQUE • CLASSIC WEDGE SALAD

### Entrée Choices

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

FILET

Tender corn-fed Midwestern beef, 11 oz cut

FILET & TWIN LOBSTER TAILS

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

COWBOY RIBEYE

A 22 oz bone-in version of our classic ribeye

NEW YORK STRIP

USDA Prime, full bodied 16 oz cut, slightly firmer than a ribeye

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 \$15 • BLEU CHEESE CRUST \$5

### Accompaniments

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

POTATOES AU GRATIN • MASHED POTATOES • CREMINI 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 • SEASONAL DESSERT DUO

*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'Oeuvres packages. These are best suited for ten 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)*

SEARED AHI TUNA  
SMOKEY CHICKEN SKEWER

TOMATO BRUSCHETTA  
SWEET POTATO CASSEROLE

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

*(Your choice of two selections)*

PRIME BEEF EMPANADA  
AHI TUNA POKE

CHIPOTLE CHICKEN TOSTADA  
SPINACH & ARTICHOKE CANAPÉ

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

*(Your choice of three selections)*

BEEF TENDERLOIN SKEWER  
PRIME BEEF SLIDERS  
ROSEMARY SHRIMP

CHICKEN & CHEESE POPOVER  
TOMATO & MOZZARELLA CAPRESE  
SKEWERS

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

*(Your choice of three selections)*

BEEF WELLINGTON  
STEAK SANDWICH  
LAMB LOLLIPOP

JUMBO SHRIMP COCKTAIL  
MINI CRAB CAKES  
BACON WRAPPED SCALLOPS





## RECEPTION SELECTIONS

### Craveable Displays

ARTISANAL CHEESE & FRUIT <i>(serves 25-30)</i>	100
1/2 ARTISANAL CHEESE & FRUIT <i>(serves 10-15)</i>	60
Marinated fresh mozzarella, smoked aged gouda, marbled gorgonzola, sharp cheddar, complemented by honey, fresh and dried fruits, Cajun spiced pecans and toast points	
MEDITERRANEAN ROASTED VEGETABLES & DIPS <i>(serves 25-30)</i>	85
1/2 MEDITERRANEAN ROASTED VEGETABLES & DIPS <i>(serves 10-15)</i>	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 <i>(serves 25-30)</i>	140
1/2 SCOTTISH SMOKED SALMON <i>(serves 10-15)</i>	70
Smoked salmon served with lemon crème fraiche, freshly diced tomatoes, sliced red onion and herbed flatbread crisp	
CAJUN SEARED AHI-TUNA <i>(serves 25-30)</i>	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 <i>(serves 15-20)</i>	80
Hand carved, served with a citrus marmalade sauce	
WHOLE ROASTED TENDERLOIN OF BEEF <i>(serves 15-30)</i>	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
CHEESECAKE WITH BERRIES	4.50	FRESH SEASONAL BERRIES	5.50
CHOCOLATE MOUSSE CHEESECAKE	4.50	<i>Served with sweet cream</i>	
CHOCOLATE SIN CAKE	5.50	KEY LIME PIE	4.50







## RECEPTION SELECTIONS

### *Passed Hors d'Oeuvres* (Priced by the Piece)

#### STEAK & LAMB

BEEF TENDERLOIN SKEWER	4.00
BEEF WELLINGTON	5.00
LAMB LOLLIPOPS	6.00
PRIME BEEF SLIDERS	4.00
PRIME BEEF EMPANADA	3.75
STEAK SANDWICHES	5.00

#### CHICKEN

CHICKEN & CHEESE POPOVER	3.75
CHIPOTLE CHICKEN TOSTADA	3.75
SMOKEY CHICKEN SKEWERS	3.50

#### FISH & SHELLFISH

SEARED AHI TUNA	3.75
AHI TUNA POKE	3.75
BACON WRAPPED SCALLOPS	4.50
MINI CRAB CAKES	4.50
ROSEMARY SHRIMP SKEWERS	4.50
JUMBO SHRIMP COCKTAIL	5.50

#### VEGETARIAN

CAPRESE SKEWERS	4.25
TOMATO BRUSCHETTA	3.25
SPINACH & ARTICHOKE CANAPÉ	3.75
MINI SWEET POTATO CASSEROLE	3.25

