

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.



Haley M. Wagner

SALES & CATERING MANAGER

559.490.0358 • M 559.365.4109
salesfresno@ruthschris.com
7844 N. Blackstone Ave. • Fresno

FRESNO

Zinfandel Room

The Zinfandel room featuring original artwork and rich wood detail, the Zinfandel room accommodates up to 28 guests seated or 25 guests for a presentation. It is elegant yet unpretentious and has a fully equipped A/V suite.

Cabernet Room

The Cabernet Room showcases stunning mosaics, high ceilings, and private access to our patio. It is the perfect space for larger events, accommodating up to 60 guests and featuring a full A/V suite.

Meritage Room

The Meritage room is the ideal fit for the grandest of celebrations, accommodates up to 90 guests seated or 150 for a cocktail reception. A full A/V suite is also available.





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
TOMATO & MOZZARELLA CAPRESE SKEWERS

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
11 oz filet* upgrade available \$7

SIZZLING BLUE CRAB CAKES
three jumbo lump crab cakes
with sizzling lemon butter

STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast,
garlic herb cheese, lemon butter

SCOTTISH SALMON
hand-cut featuring one of our
signature preparations

Vegetarian selection available upon request

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 MINI 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.

*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.





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 • JUMBO SHRIMP COCKTAIL
TOMATO & MOZZARELLA CAPRESE SKEWERS • 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

11 oz filet* upgrade available \$4

PETITE RIBEYE*

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

16 oz ribeye* upgrade available \$5

MARKET FRESH FISH

our seasonal fresh fish selection with signature sauces

STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast,

garlic herb cheese, lemon butter

Vegetarian selection available upon request

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

CHEF'S CHOCOLATE SELECTION

SEASONAL MINI 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.

*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.



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 • BEEF CARPACCIO* • TOMATO & MOZZARELLA CAPRESE SKEWERS

Starters

(Please choose three)

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

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
a cold-water lobster tail

MARKET FRESH FISH

our seasonal fresh fish selection with
signature sauces

RIBEYE*

USDA Prime 16 oz cut, well-marbled for
peak flavor, deliciously juicy
22 oz cowboy ribeye* upgrade available \$8

STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast,
garlic herb cheese, lemon butter

Vegetarian selection available upon request

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

GRILLED ASPARAGUS

POTATOES AU GRATIN

CHEF'S SEASONAL SELECTION

Dessert

(Please choose two)

CRÈME BRÛLÉE

CHEF'S CHOCOLATE SELECTION

CHEESECAKE WITH FRESH BERRIES

FRESH BERRIES WITH SWEET CREAM

SEASONAL MINI 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.

*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.



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
SCOTTISH SMOKED SALMON • CAJUN SEARED AHI TUNA*

Plated Appetizers

(Please choose three, to be served family style)

JUMBO SHRIMP COCKTAIL • CRAB CAKES
SPICY SHRIMP • SEARED AHI TUNA*
TOMATO & MOZZARELLA CAPRESE SKEWERS
BEEF CARPACCIO*

Starters

(Please choose three)

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

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*
bone-in 22 oz USDA Prime cut

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
oven roasted free-range double chicken breast,
garlic herb cheese, lemon butter

Vegetarian selection available upon request
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 • GRILLED ASPARAGUS
SWEET POTATO CASSEROLE • CREAMED SPINACH
CHEF'S SEASONAL SELECTION

Dessert

(Please choose three)

CRÈME BRÛLÉE
CHEF'S CHOCOLATE SELECTION
CHEESECAKE WITH FRESH BERRIES
FRESH BERRIES WITH SWEET CREAM
SEASONAL MINI 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.

*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

Begin the evening by selecting one of our handpassed 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

PACKAGE 2 (\$15/person)

(Your choice of two selections)

PRIME BEEF EMPANADA

AHI TUNA POKE*

CHIPOTLE CHICKEN TOSTADA

SPINACH & ARTICHOKE CANAPÉ

PACKAGE 3 (\$20/person)

(Your choice of three selections)

BEEF TENDERLOIN SKEWER*

PRIME BEEF SLIDERS*

ROSEMARY SHRIMP

CHICKEN & CHEESE POPOVER

TOMATO & MOZZARELLA CAPRESE SKEWERS

PACKAGE 4 (\$25/person)

(Your choice of three selections)

BEEF WELLINGTON*

STEAK SANDWICH*

LAMB LOLLIPOPS*

JUMBO SHRIMP COCKTAIL

MINI CRAB CAKES

BACON WRAPPED SCALLOPS

*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

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 (serves 25-30) 100

HALF (serves 10-15) 60

SCOTTISH SMOKED SALMON

smoked salmon served with lemon crème fraiche, freshly diced tomatoes, sliced red onion & herbed flatbread crisp

FULL (serves 25-30) 140

HALF (serves 10-15) 70

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 (serves 25-30) 85

HALF (serves 10-15) 45

CAJUN SEARED AHI-TUNA*

sushi-grade tuna accompanied by spicy mustard sauce & our oriental salad & pickled ginger

FULL (serves 30-40) 115

Chef's Carving Stations

(Offered Only for Cocktail Events)

WHOLE ROASTED TURKEY

hand carved, served with a citrus marmalade sauce

(serves 15-20) 80

WHOLE ROASTED TENDERLOIN OF BEEF*

served with horseradish cream & fresh baked rolls

(serves 15-30) 240

Signature Mini Desserts

(Priced by the Piece)

APPLE CRUMB TART	4.50	BANANA CREAM 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

*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

Passed Hors d'Oeuvres

(Price listed 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

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

*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.

