

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.



Maya Camara

REGIONAL SALE & CATERING MANAGER

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WOODLAND HILLS

Canyon Room

Accommodates up to 30 guests.

Mountain Room

Accommodates up to 35 guests.

Malibu Room

Accommodates up to 65 guests.





THE HAPPY JACK

\$75 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* 130 cal • MUSHROOMS STUFFED WITH CRABMEAT 440 cal
TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal

Starter

STEAK HOUSE SALAD 50 cal (calorie count does not include dressing)

Entrée Choices

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

PETITE FILET* 340 cal
tender corn-fed midwestern beef, 8 oz cut
11 oz filet* upgrade available, add \$7 500 cal

SIZZLING BLUE CRAB CAKES 480 cal
three jumbo lump crab cakes with
sizzling lemon butter

STUFFED CHICKEN BREAST 720 cal
oven roasted free-range double chicken breast,
garlic herb cheese, lemon butter

KING SALMON FILET* 380-980 cal
new zealand king salmon with our
chef's seasonal preparation

Vegetarian selection available upon request

ROASTED VEGETABLE NAPOLEON 260 cal or MARKET VEGETABLE LINGUINE 670 cal

Entrée Complements

LOBSTER TAIL 50 cal \$17 • OSCAR STYLE 520 cal \$15 • SIX LARGE SHRIMP 100 cal \$15
BLEU CHEESE CRUST 200 cal \$5

Accompaniments

(Please choose two, to be served family style)

CREAMED SPINACH 440 cal • GARLIC MASHED POTATOES 440 cal • CREMINI MUSHROOMS 360 cal

Dessert

(Please choose one)

CHEESECAKE WITH FRESH BERRIES 1280 cal
SEASONAL MINI DESSERT DUO 360-590 cal

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.

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.





THE 1965

\$85 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 440 cal • SHRIMP COCKTAIL 190-350 cal
TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal • SIZZLING BLUE CRAB CAKES 320 cal

Starters

STEAK HOUSE SALAD 50 cal (calorie count does not include dressing)
CAESAR SALAD* 500 cal

Entrée Choices

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

PETITE FILET* 340 cal
tender corn-fed midwestern beef, 8 oz cut
11 oz filet* upgrade available, add \$4 500 cal

PETITE RIBEYE* 1030 cal
USDA Prime 12 oz cut, well-marbled for peak flavor, deliciously juicy
16 oz ribeye* upgrade available, add \$5 1370 cal

MARKET FRESH FISH 330-980 cal
our seasonal fresh fish selection with signature sauces

STUFFED CHICKEN BREAST 720 cal
oven roasted free-range double chicken breast,
garlic herb cheese, lemon butter

Vegetarian selection available upon request

ROASTED VEGETABLE NAPOLEON 260 cal or MARKET VEGETABLE LINGUINE 670 cal

Entrée Complements

LOBSTER TAIL 50 cal \$17 • OSCAR STYLE 520 cal \$15 • SIX LARGE SHRIMP 100 cal \$15
BLEU CHEESE CRUST 200 cal \$5

Accompaniments

(Please choose two, to be served family style)

CREAMED SPINACH 440 cal
GARLIC MASHED POTATOES 440 cal
CREMINI MUSHROOMS 360 cal
CHEF'S SEASONAL SELECTION 80-770 cal

Dessert

(Please choose one)

CHEESECAKE WITH FRESH BERRIES 1280 cal
CHEF'S CHOCOLATE SELECTION 720-1150 cal
SEASONAL MINI DESSERT DUO 360-590 cal

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THE ORLEANS

\$99 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)

SHRIMP COCKTAIL 190-350 cal • SIZZLING BLUE CRAB CAKES 320 cal • SEARED AHI-TUNA* 130 cal
SPICY SHRIMP 350 cal • BEEF CARPACCIO* 710 cal • TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal

Starters

(Please choose three)

STEAK HOUSE SALAD 50 cal (calorie count does not include dressing) • CAESAR SALAD* 500 cal
LETTUCE WEDGE SALAD 220 cal (calorie count does not include dressing) • HARVEST SALAD 360 cal
CHEF'S SEASONAL SOUP 50-390 cal

Entrée Choices

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

FILET* & LOBSTER TAIL 310 cal
a tender 6 oz filet, paired with
a cold-water lobster tail

RIBEYE* 1370 cal
USDA Prime 16 oz cut, well-marbled for
peak flavor, deliciously juicy
22 oz cowboy ribeye* upgrade available,
add \$8 1690 cal

FILET* 500 cal
tender corn-fed midwestern beef, 11 oz cut

MARKET FRESH FISH 330-980 cal
our seasonal fresh fish selection
with signature sauces

STUFFED CHICKEN BREAST 720 cal
oven roasted free-range double chicken breast,
garlic herb cheese, lemon butter

Vegetarian selection available upon request

ROASTED VEGETABLE NAPOLEON 260 cal or MARKET VEGETABLE LINGUINE 670 cal

Entrée Complements

LOBSTER TAIL 50 cal \$17 • OSCAR STYLE 520 cal \$15 • SIX LARGE SHRIMP 100 cal \$15
BLEU CHEESE CRUST 200 cal \$5

Accompaniments

(Please choose three, to be served family style)

CREAMED SPINACH 440 cal
GARLIC MASHED POTATOES 440 cal
CREMINI MUSHROOMS 360 cal
GRILLED ASPARAGUS 100-390 cal
POTATOES AU GRATIN 560 cal
CHEF'S SEASONAL SELECTION 80-770 cal

Dessert

(Please choose two)

CRÈME BRÛLÉE 620 cal
CHEF'S CHOCOLATE SELECTION 720-1150 cal
CHEESECAKE WITH FRESH BERRIES 1280 cal
FRESH BERRIES WITH SWEET CREAM 400 cal
SEASONAL MINI DESSERT DUO 360-590 cal

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THE RUTH

\$115 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. Calorie range based on portion size.)

ARTISANAL CHEESE & FRUIT 260-310 cal • MEDITERRANEAN ROASTED VEGETABLES & DIPS 70-90 cal
SCOTTISH SMOKED SALMON 190-230 cal • CAJUN SEARED AHI-TUNA* 15-25 cal

Plated Appetizers

(Please choose three, to be served family style)

SHRIMP COCKTAIL 190-350 cal
SIZZLING BLUE CRAB CAKES 320 cal
SPICY SHRIMP 350 cal
SEARED AHI-TUNA* 130 cal
TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal
BEEF CARPACCIO* 710 cal

Entrée Choices

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

FILET* 500 cal
tender corn-fed midwestern beef, 11 oz cut

FILET* & TWIN LOBSTER TAILS 360 cal
a tender 6 oz filet, paired with
two cold-water lobster tails

COWBOY RIBEYE* 1690 cal
bone-in 22 oz USDA Prime cut

NEW YORK STRIP* 1390 cal
USDA Prime, full bodied 16 oz cut,
slightly firmer than a ribeye

Entrée Complements

LOBSTER TAIL 50 cal \$17 • OSCAR STYLE 520 cal \$15 • SIX LARGE SHRIMP 100 cal \$15
BLEU CHEESE CRUST 200 cal \$5

Accompaniments

(Please choose four, to be served family style)

CREAMED SPINACH 440 cal
CREMINI MUSHROOMS 360 cal
GRILLED ASPARAGUS 100-390 cal
GARLIC MASHED POTATOES 440 cal
POTATOES AU GRATIN 560 cal
SWEET POTATO CASSEROLE 880 cal
CHEF'S SEASONAL SELECTION 80-770 cal

Starters

(Please choose three)

STEAK HOUSE SALAD 50 cal
(cal count does not include dressing)
LETTUCE WEDGE SALAD 220 cal
(cal count does not include dressing)
CAESAR SALAD* 500 cal • HARVEST SALAD 360 cal
LOBSTER BISQUE 210 cal

MARKET FRESH FISH 330-980 cal
our seasonal fresh fish selection
with signature sauces

STUFFED CHICKEN BREAST 720 cal
oven roasted free-range double chicken breast,
garlic herb cheese, lemon butter

Vegetarian selection available upon request
ROASTED VEGETABLE NAPOLEON 260 cal or
MARKET VEGETABLE LINGUINE 670 cal

Dessert

(Please choose three)

CRÈME BRÛLÉE 620 cal
CHEF'S CHOCOLATE SELECTION 720-1150 cal
CHEESECAKE WITH FRESH BERRIES 1280 cal
FRESH BERRIES WITH SWEET CREAM 400 cal
SEASONAL MINI DESSERT DUO 360-590 cal

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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

(Calories are listed by piece)

PACKAGE 1 (\$10/person)

(Your choice of two selections)

SEARED AHI-TUNA* 10 cal

SMOKEY CHICKEN SKEWER 90 cal

TOMATO BRUSCHETTA 40 cal

SWEET POTATO CASSEROLE 70 cal

PACKAGE 2 (\$15/person)

(Your choice of two selections)

PRIME BEEF EMPANADA 100 cal

AHI-TUNA POKE* 40 cal

CHIPOTLE CHICKEN TOSTADA 40 cal

SPINACH & ARTICHOKE CANAPÉ 60 cal

PACKAGE 3 (\$20/person)

(Your choice of three selections)

BEEF TENDERLOIN SKEWER* 70 cal

PRIME BEEF SLIDER* 360 cal

ROSEMARY SHRIMP 20 cal

CHICKEN & CHEESE POPOVER 70 cal

TOMATO & MOZZARELLA CAPRESE SKEWER 60 cal

PACKAGE 4 (\$25/person)

(Your choice of three selections)

BEEF WELLINGTON* 110 cal

LAMB LOLLIPOP* 70 cal

STEAK SANDWICH* 120 cal

SHRIMP COCKTAIL 50 cal

MINI CRAB CAKE 40 cal

BACON WRAPPED SCALLOP 40 cal

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RECEPTION SELECTIONS

Craveable Displays

(Calorie range based on portion size)

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*) \$100 260-310 cal

Half (*serves 10-15*) \$60 340-510 cal

SCOTTISH SMOKED SALMON

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

Full (*serves 25-30*) \$140 190-230 cal

Half (*serves 10-15*) \$70 190-290 cal

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 70-90 cal

Half (*serves 10-15*) \$45 60-100 cal

CAJUN SEARED AHI-TUNA*

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

Full (*serves 30-40*) \$115 15-25 cal

Chef's Carving Stations

(Offered Only for Cocktail Events. Calories based on portion size)

WHOLE ROASTED TURKEY

(serves 15-20) \$80 80 cal

WHOLE ROASTED TENDERLOIN OF BEEF*

(serves 15-30) \$240 150 cal

Signature Mini Desserts

(Prices and calories listed by piece)

APPLE CRUMB TART 320 cal \$4.50

CHEESECAKE WITH BERRIES 320 cal \$4.50

CHOCOLATE MOUSSE CHEESECAKE 270 cal \$4.50

CHOCOLATE SIN CAKE 600 cal \$5.50

BANANA CREAM PIE 270 cal \$4.50

FRESH SEASONAL BERRIES 210 cal \$5.50
served with sweet cream

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RECEPTION SELECTIONS

Passed Hors d'Oeuvres

(Price and calories listed by the piece)

STEAK & LAMB

BEEF TENDERLOIN SKEWER* 70 cal	\$4.00
BEEF WELLINGTON* 110 cal	\$5.00
LAMB LOLLIPOP* 70 cal	\$6.00
PRIME BEEF SLIDER* 360 cal	\$4.00
PRIME BEEF EMPANADA 100 cal	\$3.75
STEAK SANDWICH* 120 cal	\$5.00

CHICKEN

CHICKEN & CHEESE POPOVER 70 cal	\$3.75
CHIPOTLE CHICKEN TOSTADA 40 cal	\$3.75
SMOKEY CHICKEN SKEWER 90 cal	\$3.50

FISH & SHELLFISH

SEARED AHI-TUNA* 10 cal	\$3.75
AHI-TUNA POKE* 40 cal	\$3.75
BACON WRAPPED SCALLOP 40 cal	\$4.50
MINI CRAB CAKE 40 cal	\$4.50
ROSEMARY SHRIMP 20 cal	\$4.50
SHRIMP COCKTAIL 50 cal	\$5.50

VEGETARIAN

TOMATO & MOZZARELLA CAPRESE SKEWER 60 cal	\$4.25
TOMATO BRUSCHETTA 40 cal	\$3.25
SPINACH & ARTICHOKE CANAPÉ 60 cal	\$3.75
SWEET POTATO CASSEROLE 70 cal	\$3.25

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