

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 or a celebratory gathering there will be no compromises. It's how we honor our founder and help you celebrate a perfectly relaxing, elegant event.

Contact our events manager to learn more about how private dining and catering are done at Ruth's.





SIGNATURE

\$55 PER GUEST

Salads

(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

Signature Steaks & Specialties

(Guest's choice of one)

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

RIBEYE* 16 oz USDA Prime, marbled for flavor & deliciously juicy 1370 cal

NEW YORK STRIP* 16 oz USDA Prime, richly flavored, slightly firmer 1390 cal

STUFFED CHICKEN BREAST roasted double breast, garlic-herb cheese, lemon butter 720 cal

KING SALMON FILET* king salmon, garlic sautéed spinach, lemon butter 380 cal

Potatoes & Fresh Sides

(Guest's choice of one)

CREAMED SPINACH a ruth's classic 220 cal

GARLIC MASHED POTATOES smooth and creamy 220 cal

FRESH BROCCOLI simply steamed 40 cal

Not all menu items are available for all party sizes; please speak with your event 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.





PRIME

\$65 PER GUEST

Salads

(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

Signature Steaks & Specialties

(Guest's choice of one)

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

RIBEYE* 16 oz USDA Prime, marbled for flavor & deliciously juicy 1370 cal

NEW YORK STRIP* 16 oz USDA Prime, richly flavored, slightly firmer 1390 cal

STUFFED CHICKEN BREAST roasted double breast, garlic-herb cheese, lemon butter 720 cal

KING SALMON FILET* king salmon, garlic sautéed spinach, lemon butter 380 cal

Potatoes & Fresh Sides

(Guest's choice of one)

CREAMED SPINACH a ruth's classic 220 cal

GARLIC MASHED POTATOES smooth and creamy 220 cal

FRESH BROCCOLI simply steamed 40 cal

House-Made Desserts

(Host's Choice of One)

CHOCOLATE SIN CAKE rich flourless cake, ganache, raspberry sauce 720 cal

CLASSIC CHEESECAKE personal size with fresh berries & mint 320 cal

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

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PREMIER

\$75 PER GUEST

Appetizers

(Host's Choice of One)

VEAL OSSO BUCO RAVIOLI saffron pasta, baby spinach, veal demi-glace 460 cal

SIZZLING CRAB CAKES jumbo lump crab cake, lemon butter 320 cal

SEARED AHI TUNA* english cucumber, mustard-beer sauce 130 cal

Salads

(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

Signature Steaks & Specialties

(Guest's choice of one)

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

RIBEYE* 16 oz USDA Prime, marbled for flavor & deliciously juicy 1370 cal

NEW YORK STRIP* 16 oz USDA Prime, richly flavored, slightly firmer 1390 cal

STUFFED CHICKEN BREAST roasted double breast, garlic-herb cheese, lemon butter 720 cal

KING SALMON FILET* king salmon, garlic sautéed spinach, lemon butter 380 cal

Potatoes & Fresh Sides

(Guest's choice of one)

CREAMED SPINACH a ruth's classic 220 cal

GARLIC MASHED POTATOES smooth and creamy 220 cal

FRESH BROCCOLI simply steamed 40 cal

House-Made Desserts

(Host's Choice of One)

CHOCOLATE SIN CAKE rich flourless cake, ganache, raspberry sauce 720 cal

CLASSIC CHEESECAKE personal size with fresh berries & mint 320 cal

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2,000 calories a day is used for general nutrition advice, but calorie needs vary.

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FOUNDER'S

\$105 PER GUEST

Our Founder's menu includes two 6oz glasses of wine from our award winning cellar.

Appetizers

(Host's Choice of One)

VEAL OSSO BUCO RAVIOLI saffron pasta, baby spinach, veal demi-glace 460 cal
SIZZLING CRAB CAKES jumbo lump crab cake, lemon butter 320 cal
SEARED AHI TUNA* english cucumber, mustard-beer sauce 130 cal

Salads

(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

Signature Steaks & Specialties

(Guest's choice of one)

CLASSIC FILET* an 11 oz cut of tender, corn-fed midwestern beef 500 cal
RIBEYE* 16 oz USDA Prime, marbled for flavor & deliciously juicy 1370 cal
NEW YORK STRIP* 16 oz USDA Prime, richly flavored, slightly firmer 1390 cal
STUFFED CHICKEN BREAST roasted double breast, garlic-herb cheese, lemon butter 720 cal
KING SALMON FILET* king salmon, garlic sautéed spinach, lemon butter 380 cal

Entrée Complements

(Guest's choice of one)

GRILLED SHRIMP 100 cal
OSCAR STYLE 520 cal
BLEU CHEESE CRUST 200 cal
LOBSTER TAIL 50 cal

Potatoes & Fresh Sides

(Guest's choice of one)

CREAMED SPINACH a ruth's classic 220 cal
GARLIC MASHED POTATOES smooth and creamy 220 cal
FRESH BROCCOLI simply steamed 40 cal

House-Made Desserts

(Host's Choice of One)

CHOCOLATE SIN CAKE rich flourless cake, ganache, raspberry sauce 720 cal
CLASSIC CHEESECAKE personal size with fresh berries & mint 320 cal

Not all menu items are available for all party sizes; please speak with your event 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.

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ELITE

\$125 PER GUEST

(ALL INCLUSIVE)

Our All-Inclusive Elite menu includes two 6oz glasses of wine from our award winning cellar. Price includes tax, gratuity and admin fee.

Appetizers

(Host's Choice of One)

VEAL OSSO BUCO RAVIOLI saffron pasta, baby spinach, veal demi-glace 460 cal
SIZZLING CRAB CAKES jumbo lump crab cake, lemon butter 320 cal
SEARED AHI TUNA* english cucumber, mustard-beer sauce 130 cal

Salads

(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

Signature Steaks & Specialties

(Guest's choice of one)

CLASSIC FILET* an 11 oz cut of tender, corn-fed midwestern beef 500 cal
RIBEYE* 16 oz USDA Prime, marbled for flavor & deliciously juicy 1370 cal
NEW YORK STRIP* 16 oz USDA Prime, richly flavored, slightly firmer 1390 cal
STUFFED CHICKEN BREAST roasted double breast, garlic-herb cheese, lemon butter 720 cal
KING SALMON FILET* king salmon, garlic sautéed spinach, lemon butter 380 cal

Potatoes & Fresh Sides

(Guest's choice of one)

CREAMED SPINACH a ruth's classic 220 cal
GARLIC MASHED POTATOES smooth and creamy 220 cal
FRESH BROCCOLI simply steamed 40 cal

House-Made Desserts

(Host's Choice of One)

CHOCOLATE SIN CAKE rich flourless cake, ganache, raspberry sauce 720 cal
CLASSIC CHEESECAKE personal size with fresh berries & mint 320 cal

Not all menu items are available for all party sizes; please speak with your event manager to confirm availability. Inclusive of Applicable Sales Tax, 17% Suggested Service Charge and 3% Administration Fee. Gratuity may be modified based on service at the discretion of the guest, but if modified will affect the total price quoted. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

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