

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, 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 is done at Ruth's.





THE HAPPY JACK

\$80 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

Entree Choices

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

PETIT FILET

Tender corn-fed Midwestern beef, 8 oz. cut
11 oz. filet* upgrade available \$7

SIZZLIN' BLUE CRAB CAKES

Three jumbo lump crab cakes drizzled
with sizzling lemon butter

*A vegetarian selection can be added
to any menu*

ORGANIC IRISH SALMON

Organic Irish Salmon on a bed of
wilted spinach and roasted garlic
grape tomatoes, drizzled with lemon
butter

STUFFED CHICKEN BREAST

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

Entree Complements

LOBSTER TAIL \$28 • OSCAR STYLE \$15 • SIX LARGE SHRIMP \$15
BLEU CHEESE CRUST \$5•

Accompaniments

(Please choose two, to be served family style)

CREAMED SPINACH • MASHED POTATOES • FRESH BROCCOLI

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 Brianna to confirm
availability.

Please add applicable 6% sales tax and 22% service charge.





THE 1965

\$90 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)

JUMBO SHRIMP COCKTAIL • CRAB CAKES
TOMATO & MOZZARELLA CAPRESE SKEWERS

Starter

RUTH'S STEAK HOUSE SALAD • CAESAR SALAD

Entree Choices

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

PETIT FILET

Tender corn-fed Midwestern beef, 8 oz. cut
11 oz. filet* upgrade available \$7

NY STRIP

This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye

A vegetarian selection can be added to any menu

ORGANIC IRISH SALMON

Organic Irish Salmon on a bed of wilted spinach and roasted garlic grape tomatoes, drizzled with lemon butter

STUFFED CHICKEN BREAST

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

Entree Complements

LOBSTER TAIL \$28 • OSCAR STYLE \$15 • SIX LARGE SHRIMP \$15
BLEU CHEESE CRUST \$5 •

Accompaniments

(Please choose two, to be served family style)

CREAMED SPINACH • MASHED POTATOES • FRESH BROCCOLI • CHEF'S SEASONAL

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 Brianna to confirm availability.

Please add applicable 6% sales tax and 22% service charge.





THE ORLEANS

\$105 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 • BARBECUED SHRIMP
SEARED AHI TUNA • TOMATO & MOZZARELLA CAPRESE SKEWERS

Starter

(Please choose three)

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

Entree Choices

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

FILET

Tender corn-fed Midwestern beef, 11 oz. cut

MEDALLIONS & SHRIMP

Two four ounce medallions
with six large shrimp

RIBEYE

USDA Prime 16 oz. cut, well-marbled
for peak flavor, deliciously juicy
22 oz. cowboy ribeye* upgrade available \$9

ORGANIC IRISH SALMON

Organic Irish Salmon on a bed of
wilted spinach and roasted garlic
grape tomatoes, drizzled with lemon
butter

STUFFED CHICKEN BREAST

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

*A vegetarian selection can be added
to any menu*

Entree Complements

LOBSTER TAIL \$28 • OSCAR STYLE \$15 • SIX LARGE SHRIMP \$15
BLEU CHEESE CRUST \$5 •

Accompaniments

(Please choose three, to be served family style)

CREAMED SPINACH • MASHED POTATOES
FRESH BROCCOLI • GRILLED ASPARAGUS
POTATOES AU GRATIN •
CHEF'S SEASONAL SELECTION •

Dessert

(Please choose two)

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

*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 Brianna to confirm
availability.
Please add applicable 6% sales tax and 22% service charge.*





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.

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 Brianna to confirm availability. Please add applicable 6% sales tax and 22% service charge.

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 • BARBECUED SHRIMP • SEARED AHI TUNA • SPICY SHRIMP • TOMATO & MOZZARELLA CAPRESE SKEWERS

Starter

(Please choose three)

RUTH’S STEAK HOUSE SALAD • CAESAR SALAD • LOBSTER BISQUE • LETTUCE WEDGE SALAD • HARVEST SALAD

Entree Choices

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

FILET

Tender corn-fed Midwestern beef, 11 oz. cut

MEDALLIONS & SHRIMP

Two four ounce medallions with six large shrimp

RIBEYE

USDA Prime 16 oz. cut, well-marbled for peak flavor, deliciously juicy 22 oz. cowboy ribeye* upgrade available \$9

NEW YORK STRIP

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

ORGANIC IRISH SALMON

Organic Irish Salmon on a bed of wilted spinach and roasted garlic grape tomatoes, drizzled with lemon butter

STUFFED CHICKEN BREAST

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

A vegetarian selection can be added to any menu

Entree Complements

TWIN LOBSTER TAILS \$28 • OSCAR STYLE \$15 • SIX LARGE SHRIMP \$15 BLEU CHEESE CRUST \$5 •

Accompaniments

(Please choose four, to be served family style)

MASHED POTATOES • CREMINI MUSHROOMS • GRILLED ASPARAGUS • CREAMED SPINACH POTATOES AU GRATIN • CHEF’S SEASONAL SELECTION • SWEET POTATO CASSEROLE •

Dessert

(Please choose three)

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



Hors D'oeuvres Per Piece

RECEPTION SELECTIONS

Hand-Passed Hors D'Oeuvres | Steak & Lamb

(Priced by the Piece)

Beef Tenderloin Skewers	4.00
Prime Sliders	6.00
New Zealand Lamb Lollipops	8.00
Mini Steak Sandwiches	5.00

Hand-Passed Hors D'Oeuvres | Fish & Shellfish

(Priced by the Piece)

Oysters on the Half Shell	4.75
Oysters Rockefeller Canapés	4.50
Ahi Tuna Poke	4.00
Large Cocktail Shrimp	5.50
Rosemary Shrimp	4.50
Mini Crab Cakes	4.50
Bacon Wrapped Scallops	6.00
Seared Ahi Tuna on Cucumber	3.75

Hand-Passed Hors D'Oeuvres | Chicken

(Priced by the Piece)

Chipotle Chicken Tostada	4.25
Smokey Chicken Skewers	4.00

Hand-Passed Hors D'Oeuvres | Vegetarian

(Priced by the Piece)

Caprese Skewers	4.50
Tomato Bruschetta	3.50
Sweet Potato with Pecan Crust	4.00



**RECEPTION SELECTIONS
CONTINUED**

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 crackers	
Mediterranean Vegetables & Dips (serves 25 - 30)	85
1/2 Mediterranean 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 Station	120
Sushi-grade tuna accompanied by spicy mustard sauce and our oriental salad and pickled ginger	
Small Chilled Seafood Tower (serves 2-4)	59
Large Chilled Seafood Tower (serves 4-6)	118
Maine Lobster, Alaskan king crab legs, jumbo shrimp and colossal lump blue crab	

Chef's Carving Stations

(Serves 15 to 30 Guests | Offered Only for Cocktail Events)

*Please note, an additional chef carving fee will be applied for \$100

Whole Roasted Turkey	80
Hand carved, served with a citrus marmalade sauce	
Whole Roasted Tenderloin of Beef	240
Served with horseradish cream and fresh baked rolls	

Signature Mini Desserts

(Priced by the Piece)

*Please note, minimum order is 15 pieces

Apple Crumb Tart	5.00
Baked Cheesecake	5.00
Chocolate Sin Cake	6.00
Banana Crème Pie	5.00
Fresh Seasonal Berries	6.00
Served with sweet cream	
Pecan Pie	5.00
Key Lime Pie	5.00

