

Private Dining Lunch 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 BOURBON STREET

\$50 PER PERSON

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

Starter

RUTH'S STEAK HOUSE SALAD

Entree Choices

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

6 OZ FILET & SHRIMP

Tender corn-fed Midwestern beef, topped with large shrimp.

LUNCHEON CRAB CAKES

Two jumbo lump crab cakes with sizzling lemon butter

STUFFED CHICKEN BREAST

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

Accompaniments

(Served family style)

CREAMED SPINACH • MASHED POTATOES

Dessert

RUTH'S SYMPHONY DESSERT DUO

Not all menu items are available for all party sizes; please speak with Kylene to confirm availability.

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





THE MARDI GRAS
\$60 PER PERSON

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

Starter

(Please choose one)
RUTH'S STEAK HOUSE SALAD
CAESAR SALAD

Entree Choices

(Guest's choice of the following, prepared to order)
8 OZ FILET
Tender corn-fed Midwestern beef

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

Accompaniments

(Served family style)
CREAMED SPINACH • MASHED POTATOES • FRESH BROCCOLI

Dessert

RUTH'S SYMPHONY DESSERT DUO

Not all menu items are available for all party sizes; please speak with Kylene to confirm availability.

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



Hors D'oeuvres Per Piece

RECEPTION SELECTIONS

Receptions prior to dinner
select 2 to 3 pieces per person

For Receptions only select
6 to 8 pieces per person

Hand-Passed Hors D'Oeuvres | Steak & Lamb

(Priced by the Piece)

Beef Tenderloin Skewers	4.00
Prime Sliders	4.00
New Zealand Lamb Lollipops	6.00
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	3.75
Ahi Tuna Poke	3.75
Large Cocktail Shrimp	5.50
Rosemary Shrimp	4.50
Mini Crab Cakes	4.50
Bacon Wrapped Scallops	4.50
Seared Ahi Tuna on Cucumber	3.75

Hand-Passed Hors D'Oeuvres | Chicken

(Priced by the Piece)

Chipotle Chicken Tostada	3.75
Smokey Chicken Skewers	3.50

Hand-Passed Hors D'Oeuvres | Vegetarian

(Priced by the Piece)

Caprese Skewers	4.25
Tomato Bruschetta	3.25
Sweet Potato with Pecan Crust	3.25



**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, marinated gorgonzola, sharp cheddar, complemented by honey, fresh and dried fruits, Cajun spiced pecans and garlic toast points	
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	140
Smoked salmon served with lemon crème fraiche, freshly diced tomatoes, sliced red onion and herbed flatbread crisp	
Cajun Seared Ahi-Tuna Station	115
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)	115
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	4.50
Baked Cheesecake	4.50
Chocolate Sin Cake	5.50
Banana Crème Pie	4.50
Fresh Seasonal Berries	5.50
Served with sweet cream	
Pecan Pie	4.50
Kev Lime Pie	4.50

