

# PRIVATE DINING

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## DINNER MENU

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.*



## CONTACT

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# GRAND RAPIDS

## ENTIRE PRIVATE SPACE

Located within Ruth's Chris Steak House Grand Rapids, this elegant and fully private room features natural light, a fireplace, and a private entrance. With seating for up to 80 guests, the space includes two large plasma TVs, integrated sound capabilities, and a private bar—perfect for unforgettable events and high-impact meetings.

## MERITAGE

An upscale space with elegant styling and natural light from expansive windows. Ideal for special occasions or corporate dinners, this flexible room accommodates a range of dining setups and presentation needs.

## CABERNET

This intimate, boardroom-style space is perfect for meetings and social events. This space offers an elegant setting with a customizable layout, Wi-Fi, and a quiet atmosphere for productive gatherings.

## MERLOT

A private and refined space designed for smaller gatherings with AV capabilities. With its elegant and intimate feel, Merlot is perfect for private dining or exclusive celebrations.



# 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 APPETIZER

(please choose one, to be served family style)

SEARED AHI TUNA  
TOMATO & MOZZARELLA CAPRESE SKEWERS

## STARTER

STEAK HOUSE SALAD

## ENTRÉE CHOICES

(guest's choice of the following, prepared medium)

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

SIZZLIN' BLUE CRAB CAKES  
three jumbo lump crab cakes drizzled  
with sizzling lemon butter

*vegetarian selection available upon request*

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

ORGANIC IRISH SALMON  
organic irish salmon on a bed of wilted  
spinach & roasted garlic grape tomatoes,  
drizzled with lemon butter

## ENTRÉE COMPLEMENTS

SIX LARGE SHRIMP \$17  
BLEU CHEESE CRUST \$6

## ACCOMPANIMENTS

CREAMED SPINACH  
GARLIC MASHED POTATOES

## DESSERT

(please choose one)

CHEESECAKE WITH FRESH BERRIES  
CHOCOLATE SIN CAKE



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

\*Not all menu items are available for all party sizes; please speak with your Sales Manager to confirm availability. Please add applicable 6% sales tax and 22% service charge. Gratuity is included. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.

\*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

**\$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 APPETIZER

(please choose two, to be served family style)

TOMATO & MOZZARELLA CAPRESE SKEWERS  
JUMBO SHRIMP COCKTAIL  
CRAB CAKES

### STARTER

STEAK HOUSE SALAD

### ENTRÉE CHOICES

(guest's choice of the following, prepared medium)

PETITE FILET\*

tender corn-fed midwestern beef, 8 oz cut  
11 oz filet\*, upgrade available, add \$7

NY STRIP

this usda prime cut has a full-bodied texture  
that is slightly firmer than a ribeye

*vegetarian selection available upon request*

STUFFED CHICKEN BREAST

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

ORGANIC IRISH SALMON

organic irish salmon on a bed of wilted spinach  
& roasted garlic grape tomatoes, drizzled  
with lemon butter

### ENTRÉE COMPLEMENTS

SIX LARGE SHRIMP \$17  
BLEU CHEESE CRUST \$6

### ACCOMPANIMENTS

(please choose two, to be served family style)

CREAMED SPINACH  
GARLIC MASHED POTATOES  
CREMINI MUSHROOMS

### DESSERT

CHEESECAKE WITH FRESH BERRIES  
CHOCOLATE SIN CAKE



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# 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 APPETIZER

(please choose three, to be served family style)

SEARED AHI TUNA  
TOMATO & MOZZARELLA CAPRESE SKEWERS  
JUMBO SHRIMP COCKTAIL  
CRAB CAKES

## STARTER

(please choose two)

STEAK HOUSE SALAD  
CAESAR SALAD\*  
LETTUCE WEDGE SALAD

## ENTRÉE CHOICES

(guest's choice of the following, prepared medium)

FILET\*

tender corn-fed midwestern beef, 11 oz cut

NY STRIP

this usda prime cut has a full-bodied texture  
that is slightly firmer than a ribeye

RIBEYE\*

usda prime 16 oz cut, well-marbled for  
peak flavor, deliciously juicy  
22 oz cowboy ribeye\* ,  
upgrade available, add \$20

*vegetarian selection available upon request*

STUFFED CHICKEN BREAST

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

ORGANIC IRISH SALMON

organic irish salmon on a bed of wilted spinach  
& roasted garlic grape tomatoes, drizzled  
with lemon butter

## ENTRÉE COMPLEMENTS

SIX LARGE SHRIMP \$17 • BLEU CHEESE CRUST \$6 • OSCAR STYLE \$18

## ACCOMPANIMENTS

(Please choose three, to be served family style)

CREAMED SPINACH  
GARLIC MASHED POTATOES  
CREMINI MUSHROOMS  
POTATOES AU GRATIN

## DESSERT

(alternating)

CHEESECAKE WITH FRESH BERRIES  
CHOCOLATE SIN CAKE



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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 two displays)

ARTISANAL CHEESE & FRUIT • MEDITERRANEAN ROASTED VEGETABLES & DIPS • SCOTTISH SMOKED SALMON • CAJUN SEARED AHI TUNA

## PLATED APPETIZER

(please choose three, to be served family style)

SEARED AHI TUNA  
TOMATO & MOZZARELLA CAPRESE SKEWERS  
JUMBO SHRIMP COCKTAIL  
CRAB CAKES  
SPICY SHRIMP

## STARTER

STEAK HOUSE SALAD  
CAESAR SALAD\*  
LETTUCE WEDGE SALAD

## ENTRÉE CHOICES

(guest's choice of the following, prepared medium)

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

RIBEYE\*  
usda prime 16 oz cut, well-marbled for peak flavor, deliciously juicy  
22 oz cowboy ribeye\*, upgrade available, add \$20

NY STRIP\*  
this usda prime cut has a full-bodied texture that is slightly firmer than a ribeye

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

ORGANIC IRISH SALMON  
organic irish salmon on a bed of wilted spinach & roasted garlic grape tomatoes, drizzled with lemon butter

*Vegetarian selection available upon request*

## ENTRÉE COMPLEMENTS

SIX LARGE SHRIMP \$17 • BLEU CHEESE CRUST \$6 • OSCAR STYLE \$18 • LOBSTER TAIL \$19

## ACCOMPANIMENTS

(please choose four, to be served family style)

CREAMED SPINACH  
GARLIC MASHED POTATOES  
CREMINI MUSHROOMS  
POTATOES AU GRATIN  
SWEET POTATO WITH PECAN CRUST

## DESSERT

(please choose two)

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



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## RECEPTION SELECTIONS

### Hand Passed Hors d'Oeuvres

(price are listed by the piece)

#### STEAK & LAMB

BEEF TENDERLOIN SKEWER*	\$4
PRIME BEEF SLIDER*	\$6
MINI STEAK SANDWICH	\$5
NEW ZEALAND LAMB LOLLIPOP	\$8

#### CHICKEN

CHIPOTLE CHICKEN TOSTADA	\$4.25
SMOKY CHICKEN SKEWER	\$4

#### FISH & SHELLFISH

OYSTER ON THE HALF SHELL	\$4.75
OYSTER ROCKEFELLER CANAPÉ	\$4.50
AHI TUNA POKE	\$4
LARGE COCKTAIL SHRIMP	\$5.50
ROSEMARY SHRIMP	\$4.50
MINI CRAB CAKE	\$4.50
BACON WRAPPED SCALLOP	\$6
SEARED AHI TUNA ON CUCUMBER	\$3.75

#### VEGETARIAN

TOMATO & MOZZARELLA CAPRESE SKEWER	\$4.50
TOMATO BRUSCHETTA	\$3.50
SWEET POTATO WITH PECAN CRUST	\$4



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## RECEPTION SELECTIONS

### CRAVEABLE DISPLAYS

#### ARTISANAL CHEESE & FRUIT

marinated fresh mozzarella, smoked aged gouda, marbled gorgonzola, sharp cheddar, complemented by honey, fresh & dried fruits, cajun spiced pecans & crackers

*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 STATION \$120

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

### CHEF'S CARVING STATIONS

(offered only for cocktail events. a chef carving fee of \$100 will apply for the first 2 hours then \$50 per hour after.)

#### WHOLE ROASTED TURKEY

*(serves 15 – 20) \$80*

#### WHOLE ROASTED TENDERLOIN OF BEEF\*

*(serves 15 – 30) \$240*

### SIGNATURE MINI DESSERTS

(prices are listed by piece)

APPLE CRUMB TART \$6

CHEESECAKE WITH FRESH BERRIES \$5

CHOCOLATE SIN CAKE \$6

FRESH SEASONAL BERRIES \$6

served with sweet cream



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