



SIZZLE IS SERVED

Private Event Menus





CLICK TITLE TO NAVIGATE

Holiday Menus

Dinner Menus

Lunch Menus

Reception Menus

Bar Packages



Holiday Menus

RUTH'S CHRIS
**PRIVATE
DINING**

**Let the
Good Times
Roll**

\$170
**PER
GUEST**

**INCLUDES
COMPLIMENTARY
SOFT DRINKS, TEA,
AND FRESH COFFEE**

Passed Hors D'oeuvres

BEEF WELLINGTON*
110 cal

TOMATO & MOZZARELLA CAPRESE SKEWER
60 cal

SMOKY CHICKEN SKEWER
90 cal

Appetizer **SERVED FAMILY STYLE**

CHILLED SEAFOOD TOWER*
selection of shellfish & seafood, cocktail & sriracha-lime sauce. 690-1380 cal

Salads & Soup **HOST'S CHOICE OF TWO**

STEAK HOUSE SALAD
baby lettuce, grape tomatoes, red onion & house-made garlic croutons. 50 cal

CAESAR SALAD
crisp romaine hearts topped with parmesan, romano & house-made garlic croutons. 500 cal

LETTUCE WEDGE
crisp iceberg lettuce with applewood-smoked bacon, grape tomatoes & bleu cheese crumbles. 220 cal

FRENCH ONION SOUP
caramelized onions simmered in beef broth, topped with a crisp crouton and melted swiss cheese. 340 cal

Entrées **GUEST'S CHOICE OF ONE**

**11 OZ CENTER-CUT FILET*
& LOBSTER TAIL**
500 cal

16 OZ RIBEYE*
1370 cal

16 OZ NEW YORK STRIP*
1390 cal

STUFFED CHICKEN BREAST
juicy oven-roasted double breasted chicken, filled with creamy garlic-herb cheese. 740 cal

GARLIC CRUSTED SEA BASS*
succulent fillet over garlic sauteed spinach, lemon butter. 770 cal

Potatoes & Fresh Sides **SERVED FAMILY STYLE**

GARLIC MASHED POTATOES **GRILLED ASPARAGUS**
220 cal with hollandaise. 145 cal

CREAMED SPINACH **SWEET POTATO CASSEROLE**
220 cal with a buttery pecan crust. 440 cal

House-Made Desserts **PERSONAL SIZE. GUEST'S CHOICE OF ONE.**

CLASSIC CHEESECAKE
creamy cheesecake topped with fresh seasonal berries and a hint of mint. 320 cal

CHOCOLATE SIN CAKE
chocolate ganache covered flourless cake, raspberry sauce. 720 cal

BREAD PUDDING
warm vanilla bread pudding with golden raisins, soaked in a rich Jack Daniel's whiskey sauce. 320 cal

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RUTH'S CHRIS
**PRIVATE
DINING**

**Legendary
Lunch**

\$85

**PER
GUEST**

**INCLUDES
COMPLIMENTARY
SOFT DRINKS, TEA,
AND FRESH COFFEE**

Appetizers **HOST'S CHOICE OF TWO**

SEARED AHI TUNA*

sushi-grade yellowfin tuna, blackened and seared, served on tangy sauce. 130 cal

MUSHROOMS STUFFED WITH CRABMEAT

broiled mushroom caps stuffed with house-made blue crab stuffing & topped with romano cheese. 440 cal

BARBECUED SHRIMP

jumbo shrimp sautéed in white wine, garlic butter and savory barbecue spices, served sizzling. 950 cal

Salads **HOST'S CHOICE OF ONE**

STEAK HOUSE SALAD

baby lettuce, grape tomatoes, red onion & house-made garlic croutons. 50 cal

CAESAR SALAD

crisp romaine hearts topped with parmesan, romano & house-made garlic croutons. 500 cal

Entrées **GUEST'S CHOICE OF ONE**

8 OZ CENTER-CUT PETITE FILET*

340 cal

16 OZ RIBEYE*

1370 cal

STUFFED CHICKEN BREAST

juicy oven-roasted double breasted chicken, filled with creamy garlic-herb cheese. 740 cal

SALMON

8 oz norwegian salmon, lightly blackened and finished with new orleans barbecue butter. 380 cal

Potatoes & Fresh Sides **HOST'S CHOICE OF THREE. SERVED FAMILY STYLE.**

GARLIC MASHED POTATOES

220 cal

CREMINI MUSHROOMS

15 cal

CREAMED SPINACH

220 cal

SWEET POTATO CASSEROLE

with a buttery pecan crust. 440 cal

House-Made Dessert **PERSONAL SIZE**

CLASSIC CHEESECAKE

creamy cheesecake topped with fresh seasonal berries and a hint of mint. 320 cal

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Dinner Menus

RUTH'S CHRIS
**PRIVATE
DINING**

Founder's Dinner

\$145
PER
GUEST

INCLUDES TWO
6 OUNCE GLASSES
OF HOUSE WINE OR
TWO BOTTLED
BEERS PER GUEST

Vegetarian and vegan
options available
upon request.

Appetizers HOST'S CHOICE OF TWO, SERVED FAMILY STYLE

GOAT CHEESE & ARTICHOKE DIP

a blend of artichoke hearts and sun-dried tomatoes, topped with goat cheese & served with warm, crispy garlic bread toast points. 740 cal

SEARED AHI TUNA*

sushi-grade yellowfin tuna, blackened and seared, served on tangy sauce. 130 cal

SHRIMP COCKTAIL

chilled jumbo shrimp served with your choice of house-made cocktail sauce or remoulade. 90 cal

SIZZLING CRAB CAKES

jumbo lump crab cakes served sizzling in rich lemon butter. 320 cal

Salads HOST'S CHOICE OF TWO

STEAK HOUSE SALAD

baby lettuce, grape tomatoes, red onion & house-made garlic croutons. 50 cal

CAESAR SALAD

crisp romaine hearts topped with parmesan, romano & house-made garlic croutons. 500 cal

LETTUCE WEDGE

crisp iceberg lettuce with applewood-smoked bacon, grape tomatoes & bleu cheese crumbles. 220 cal

Entrées GUEST'S CHOICE OF ONE

11 OZ CENTER-CUT FILET*

500 cal

16 OZ RIBEYE*

1370 cal

16 OZ NEW YORK STRIP*

1390 cal

STUFFED CHICKEN BREAST

juicy oven-roasted double breasted chicken, filled with creamy garlic-herb cheese. 740 cal

GARLIC CRUSTED SEA BASS*

succulent fillet over garlic sauteed spinach, lemon butter. 770 cal

ENTRÉE COMPLEMENTS GUEST'S CHOICE OF ONE

SIZZLING LOBSTER TAIL

590 cal

BLEU CHEESE CRUST

200 cal

GRILLED SHRIMP

100 cal

Potatoes & Fresh Sides HOST'S CHOICE OF THREE, SERVED FAMILY STYLE

CREAMED SPINACH

220 cal

STEAMED BROCCOLI

40 cal

SWEET POTATO CASSEROLE

with a buttery pecan crust. 440 cal

GARLIC MASHED POTATOES

220 cal

GRILLED ASPARAGUS

with hollandaise. 145 cal

House-Made Desserts PERSONAL SIZE. HOST'S CHOICE OF TWO.

CLASSIC CHEESECAKE

creamy cheesecake topped with fresh seasonal berries and a hint of mint. 320 cal

CHOCOLATE SIN CAKE

chocolate ganache covered flourless cake, raspberry sauce. 720 cal

BREAD PUDDING

warm vanilla bread pudding with golden raisins, soaked in a rich Jack Daniel's whiskey sauce. 320 cal

RUTH'S CHRIS
**PRIVATE
DINING**

Premier Dinner

\$115
PER
GUEST

INCLUDES
SOFT DRINKS,
TEA, AND FRESH
COFFEE

Vegetarian and vegan
options available
upon request.

Appetizers **HOST'S CHOICE OF TWO, SERVED FAMILY STYLE**

GOAT CHEESE & ARTICHOKE DIP

a blend of artichoke hearts and sun-dried tomatoes, topped with goat cheese & served with warm, crispy garlic bread toast points. 740 cal

SEARED AHI TUNA*

sushi-grade yellowfin tuna, blackened and seared, served on tangy sauce. 130 cal

SHRIMP COCKTAIL

chilled jumbo shrimp served with your choice of house-made cocktail sauce or remoulade. 90 cal

MUSHROOMS STUFFED WITH CRABMEAT

broiled mushroom caps stuffed with house-made blue crab stuffing & topped with romano cheese. 440 cal

Salads **HOST'S CHOICE OF TWO**

STEAK HOUSE SALAD

baby lettuce, grape tomatoes, red onion & house-made garlic croutons. 50 cal

CAESAR SALAD

crisp romaine hearts topped with parmesan, romano & house-made garlic croutons. 500 cal

LETTUCE WEDGE

crisp iceberg lettuce with applewood-smoked bacon, grape tomatoes & bleu cheese crumbles. 220 cal

Entrées **GUEST'S CHOICE OF ONE**

11 OZ CENTER-CUT FILET*

500 cal

16 OZ RIBEYE*

1370 cal

16 OZ NEW YORK STRIP*

1390 cal

STUFFED CHICKEN BREAST

juicy oven-roasted double breasted chicken, filled with creamy garlic-herb cheese. 740 cal

GARLIC CRUSTED SEA BASS*

succulent fillet over garlic sauteed spinach, lemon butter. 770 cal

ENHANCEMENTS **GIVE YOUR GUESTS A LITTLE EXTRA. PRICE VARIES BY LOCATION.**

SIZZLING LOBSTER TAIL

590 cal

BLEU CHEESE CRUST

200 cal

GRILLED SHRIMP

100 cal

Potatoes & Fresh Sides **HOST'S CHOICE OF THREE, SERVED FAMILY STYLE**

CREAMED SPINACH

220 cal

STEAMED BROCCOLI

40 cal

SWEET POTATO CASSEROLE

with a buttery pecan
crust. 440 cal

GARLIC MASHED POTATOES

220 cal

GRILLED ASPARAGUS

with hollandaise. 145 cal

House-Made Desserts **PERSONAL SIZE. HOST'S CHOICE OF TWO.**

CLASSIC CHEESECAKE

creamy cheesecake topped with fresh seasonal berries and a hint of mint. 320 cal

CHOCOLATE SIN CAKE

chocolate ganache covered flourless cake, raspberry sauce. 720 cal

BREAD PUDDING

warm vanilla bread pudding with golden raisins, soaked in a rich Jack Daniel's whiskey sauce. 320 cal

RUTH'S CHRIS
**PRIVATE
DINING**

Prime Dinner

\$105
PER
GUEST

INCLUDES
SOFT DRINKS,
TEA, AND FRESH
COFFEE

Vegetarian and vegan
options available
upon request.

Appetizers HOST'S CHOICE OF ONE, SERVED FAMILY STYLE

GOAT CHEESE & ARTICHOKE DIP

a blend of artichoke hearts and sun-dried tomatoes, topped with goat cheese & served with warm, crispy garlic bread toast points. 740 cal

SEARED AHI TUNA*

sushi-grade yellowfin tuna, blackened and seared, served on tangy sauce. 130 cal

Salads HOST'S CHOICE OF ONE

STEAK HOUSE SALAD

baby lettuce, grape tomatoes, red onion & house-made garlic croutons. 50 cal

CAESAR SALAD

crisp romaine hearts topped with parmesan, romano & house-made garlic croutons. 500 cal

Entrées GUEST'S CHOICE OF ONE

11 OZ CENTER-CUT FILET*

500 cal

16 OZ RIBEYE*

1370 cal

16 OZ NEW YORK STRIP*

1390 cal

STUFFED CHICKEN BREAST

juicy oven-roasted double breasted chicken, filled with creamy garlic-herb cheese. 740 cal

SALMON*

7 oz norwegian salmon, lightly blackened and finished with new orleans barbecue butter. 380 cal

ENHANCEMENTS GIVE YOUR GUESTS A LITTLE EXTRA. PRICE VARIES BY LOCATION.

SIZZLING LOBSTER TAIL

590 cal

BLEU CHEESE CRUST

200 cal

GRILLED SHRIMP

100 cal

Potatoes & Fresh Sides HOST'S CHOICE OF TWO, SERVED FAMILY STYLE

CREAMED SPINACH

220 cal

STEAMED BROCCOLI

40 cal

GRILLED ASPARAGUS

with hollandaise.
145 cal

GARLIC MASHED POTATOES

220 cal

House-Made Desserts PERSONAL SIZE. HOST'S CHOICE OF ONE.

CLASSIC CHEESECAKE

creamy cheesecake topped with fresh seasonal berries and a hint of mint. 320 cal

CHOCOLATE SIN CAKE

chocolate ganache covered flourless cake, raspberry sauce. 720 cal

RUTH'S CHRIS
**PRIVATE
DINING**

Signature Dinner

\$95
PER
GUEST

INCLUDES
SOFT DRINKS,
TEA, AND FRESH
COFFEE

Vegetarian and vegan
options available
upon request.

Salad

STEAK HOUSE SALAD

baby lettuce, grape tomatoes, red onion & house-made garlic croutons. 50 cal

Entrées GUEST'S CHOICE OF ONE

8 OZ CENTER-CUT PETITE FILET*

340 cal

16 OZ NEW YORK STRIP*

1390 cal

STUFFED CHICKEN BREAST

juicy oven-roasted double breasted chicken, filled with creamy garlic-herb cheese.
740 cal

SALMON*

7 oz norwegian salmon, lightly blackened and finished with new orleans barbecue butter. 380 cal

ENHANCEMENTS

GIVE YOUR GUESTS A LITTLE EXTRA. PRICE VARIES BY LOCATION.

SIZZLING LOBSTER TAIL

590 cal

BLEU CHEESE CRUST

200 cal

GRILLED SHRIMP

100 cal

Potatoes & Fresh Sides SERVED FAMILY STYLE

CREAMED SPINACH

220 cal

GARLIC MASHED POTATOES

220 cal

House-Made Dessert PERSONAL SIZE

CLASSIC CHEESECAKE

creamy cheesecake topped with fresh seasonal berries and a hint of mint.
320 cal



Lunch Menus

Available for events ending prior to 3 p.m.

RUTH'S CHRIS
**PRIVATE
DINING**

Partner's Lunch

\$72
PER
GUEST

INCLUDES
SOFT DRINKS,
TEA, AND FRESH
COFFEE

Vegetarian and vegan
options available
upon request.

Salad

STEAK HOUSE SALAD

baby lettuce, grape tomatoes, red onion & house-made garlic croutons. 50 cal

Entrées GUEST'S CHOICE OF ONE

6 OZ CENTER-CUT FILET* & SHRIMP

490 cal

8 OZ CENTER-CUT PETITE FILET*

340 cal

STUFFED CHICKEN BREAST

juicy oven-roasted double breasted chicken, filled with creamy garlic-herb cheese.
274 cal

SALMON*

7 oz norwegian salmon, lightly blackened and finished with new orleans barbecue
butter. 380 cal

ENHANCEMENTS

GIVE YOUR GUESTS A LITTLE EXTRA. PRICE VARIES BY LOCATION.

SIZZLING LOBSTER TAIL

590 cal

BLEU CHEESE CRUST

200 cal

GRILLED SHRIMP

100 cal

Potatoes & Fresh Sides HOST'S CHOICE OF TWO, SERVED FAMILY STYLE

CREAMED SPINACH

220 cal

GARLIC MASHED POTATOES

220 cal

STEAMED BROCCOLI

40 cal

House-Made Dessert PERSONAL SIZE

CLASSIC CHEESECAKE

creamy cheesecake topped with fresh seasonal berries and a hint of mint.
320 cal

RUTH'S CHRIS
**PRIVATE
DINING**

Executive Lunch

\$62
PER
GUEST

INCLUDES
SOFT DRINKS,
TEA, AND FRESH
COFFEE

Vegetarian and vegan
options available
upon request.

Salad

STEAK HOUSE SALAD

baby lettuce, grape tomatoes, red onion & house-made garlic croutons. 50 cal

Entrées GUEST'S CHOICE OF ONE

6 OZ CENTER-CUT FILET* & SHRIMP

490 cal

STUFFED CHICKEN BREAST

juicy oven-roasted double breasted chicken, filled with creamy garlic-herb cheese.
740 cal

SALMON*

7 oz norwegian salmon, lightly blackened and finished with new orleans barbecue
butter. 380 cal

ENHANCEMENTS

GIVE YOUR GUESTS A LITTLE EXTRA. PRICE VARIES BY LOCATION.

SIZZLING LOBSTER TAIL

590 cal

BLEU CHEESE CRUST

200 cal

GRILLED SHRIMP

100 cal

Potatoes & Fresh Sides

CREAMED SPINACH

220 cal

GARLIC MASHED POTATOES

220 cal



Reception Menus

RUTH'S CHRIS
**PRIVATE
DINING**

Reception

Hors d'Oeuvres Packages

CHOOSE BETWEEN
PLATED OR
HAND-PASSED
HORS D'OEUVRES
PACKAGES

BEST SUITED
FOR 10 OR
MORE GUESTS

Vegetarian and vegan
options available
upon request.

Package 1 HOST'S CHOICE OF TWO SELECTIONS

\$18 PER PERSON

SEARED AHI TUNA*

10 cal

SMOKY CHICKEN SKEWER

90 cal

TOMATO BRUSCHETTA

40 cal

SWEET POTATO CASSEROLE

70 cal

Package 2 HOST'S CHOICE OF TWO SELECTIONS

\$23 PER PERSON

PRIME BEEF EMPANADA

100 cal

AHI TUNA POKE*

40 cal

CHIPOTLE CHICKEN TOSTADA

40 cal

SPINACH & ARTICHOKE CANAPÉ

60 cal

Package 3 HOST'S CHOICE OF THREE SELECTIONS

\$29 PER PERSON

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 HOST'S CHOICE OF THREE SELECTIONS

\$34 PER PERSON

BEEF WELLINGTON*

110 cal

STEAK SANDWICH*

120 cal

SHRIMP COCKTAIL

50 cal

MINI CRAB CAKE

40 cal

BACON-WRAPPED SCALLOP

40 cal

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Reception

Individual
Hors d'Oeuvres

PRICE SHOWN
IS PER PIECE.
MINIMUM ORDER
OF 10 PIECES
PER ITEM.

Vegetarian and vegan
options available
upon request.

Steak

BEEF TENDERLOIN SKEWER*	\$5
70 cal	
BEEF WELLINGTON*	\$6
110 cal	
PRIME BEEF SLIDER*	\$5
360 cal	
PRIME BEEF EMPANADA	\$4.75
100 cal	
STEAK SANDWICH*	\$7
120 cal	

Chicken

CHICKEN & CHEESE POPOVER	\$4.75
70 cal	
CHIPOTLE CHICKEN TOSTADA	\$4.75
40 cal	
SMOKY CHICKEN SKEWER	\$4.50
90 cal	

Fish & Shellfish

SEARED AHI TUNA*	\$4.75
10 cal	
AHI TUNA POKE*	\$4.75
40 cal	
BACON-WRAPPED SCALLOP	\$5.50
40 cal	
MINI CRAB CAKE	\$5.50
40 cal	
ROSEMARY SHRIMP	\$5.50
20 cal	
SHRIMP COCKTAIL	\$6.50
50 cal	

Vegetarian

TOMATO & MOZZARELLA CAPRESE SKEWER	\$5.25
60 cal	
TOMATO BRUSCHETTA	\$4.25
40 cal	
SWEET POTATO CASSEROLE	\$4.25
70 cal	
SPINACH & ARTICHOKE CANAPÉ	\$4.75
60 cal	

Craveable Displays

FULL SERVES 25-30, HALF SERVES 10-15

CRAFTED CHARCUTERIE

Full \$268 | Half \$138

assortment of artisanal cheeses & sliced cured meats - prosciutto, soppressata & capicola complemented by fresh & dried fruits, honey and house-spiced pecans, complete with crispy toast points.

MEDITERRANEAN ROASTED VEGETABLES & DIPS

Full \$128 | Half \$68

medley of farm-fresh roasted vegetables & antipasto skewers, served with a trio of house-made dips- red pepper hummus, chunky bleu cheese & creamy ranch.

ARTISANAL CHEESE & FRUIT

Full \$188 | Half \$98

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

CHILLED SEAFOOD TOWER

Prices Vary

selection of shellfish & seafood, cocktail & sriracha-lime sauce.

Chef's Carving Stations

SERVES 15-30

Offered only for cocktail events. Calories based on portion size.

WHOLE ROASTED TURKEY

80 cal

\$100

WHOLE ROASTED TENDERLOIN OF BEEF*

150 cal

\$260

Signature Mini Desserts

CLASSIC CHEESECAKE

320 cal

\$5

CHOCOLATE MOUSSE CHEESECAKE

270 cal

\$5

CHOCOLATE SIN CAKE

600 cal

\$6

FRESH SEASONAL BERRIES SERVED WITH SWEET CREAM

210 cal

\$6



Bar Packages

RUTH'S CHRIS
**PRIVATE
DINING**

Bar Packages

Standard

PRICE PER GUEST

1 HOUR \$30 | 2 HOURS \$45 | 3 HOURS \$60

COCKTAILS

Classic Lemon Drop
Pomegranate Martini

WINES & SPARKLING

Benvolio Prosecco
Santa Cristina Pinot Grigio
EOS Moscato
House Chardonnay
Sea Sun Pinot Noir
House Cabernet Sauvignon

SPIRITS

Tito's Handmade Vodka
Jim Beam
Jack Daniel's
Bacardi Superior
Tanqueray
Jose Cuervo Silver

CRAFTS & DOMESTICS

Manager's Selection

Deluxe

PRICE PER GUEST

1 HOUR \$35 | 2 HOURS \$55 | 3 HOURS \$70

COCKTAILS

Gambler's Old Fashioned
Dirty Goose Martini
Ruth's Manhattan
Rocks Rita

WINES & SPARKLING

Veuve Clicquot Brut Yellow Label
Dry Creek Sauvignon Blanc
Mer Soleil Chardonnay
Whispering Angel Rosé
Daou Cabernet Sauvignon

SPIRITS

Grey Goose
Woodford Reserve
Casamigos
Hendrick's
Patrón

CRAFTS & DOMESTICS

Manager's Selection



Menu items are subject to availability and may change for events booked in advance. If an item becomes unavailable, a comparable substitute will be offered for approval. Sales tax and gratuity are not included.

Bar Packages

Base

PRICE PER GUEST

1 HOUR \$25 | 2 HOURS \$40 | 3 HOURS \$50

WINES

House Chardonnay

House Cabernet Sauvignon

SPIRITS

Svedka

Jim Beam

Johnnie Walker Red

Bacardi Superior

Jose Cuervo Silver

Bombay

Seagram's 7

CRAFTS & DOMESTICS

Manager's Selection

