



PRIVATE EVENT MENUS

**SIZZLE IS
SERVED**



Founders DINNER

\$140 PER
GUEST

Includes two 6 ounce glasses
of house wine or two bottled
beers per guest.

Founders DINNER

Menu item availability varies depending on party size; please speak with your event specialist to confirm availability. Printed menus can be personalized. Gratuity is not included. Sales tax and a 3% administration fee will be added. 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.

appetizers (Host's choice of two, served family style)

GOAT CHEESE & ARTICHOKE DIP

artichoke hearts, sun-dried tomatoes, finished with goat cheese 740 cal

SEARED AHI TUNA*

english cucumber salad, mustard-beer sauce drizzle 130 cal

SHRIMP COCKTAIL

new orleans cocktail sauce 90 cal

MINI LUMP CRAB CAKES

sizzling cakes finished with lemon butter 320 cal

salad (Host's choice of two)

STEAK HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons 50 cal

CAESAR SALAD*

romaine hearts, parmesan & romano, creamy caesar 500 cal

LETTUCE WEDGE

crisp iceberg lettuce, topped with bacon & bleu cheese 220 cal

entrée (Guest's choice of one)

CLASSIC FILET*

tender 11 ounce cut, finished with fresh parsley & butter 500 cal

RIBEYE*

16 ounce USDA Prime cut, well marbled & deliciously juicy 1370 cal

NEW YORK STRIP*

16 ounce USDA Prime, richly flavored, our founder's favorite 1390 cal

GARLIC-HERB CHEESE STUFFED CHICKEN

oven roasted double breast, lemon butter 720 cal

GARLIC CRUSTED SEABASS*

succulent fillet over garlic sautéed spinach, lemon butter 770 cal

Vegetarian and vegan options available upon request

entrée complements (Guest's choice of one)

LOBSTER TAIL | BLEU CHEESE CRUST | GRILLED SHRIMP

50 cal

200 cal

100 cal

potatoes & fresh sides

(Host's choice of three, served family style)

RUTH'S CREAMED SPINACH

an original classic 220 cal

SWEET POTATO CASSEROLE

brown sugar & pecan crust 440 cal

FRESH BROCCOLI

simply steamed 40 cal

GRILLED ASPARAGUS

hollandaise sauce 145 cal

GARLIC MASHED POTATOES

hints of roasted garlic, smooth
and creamy 220 cal

house-made dessert (Host's choice of two)

CLASSIC CHEESECAKE

personal size with fresh berries & mint 320 cal

CHOCOLATE SIN CAKE

chocolate ganache covered flourless cake, raspberry sauce 720 cal

WHISKEY BREAD PUDDING

personal size with vanilla, raisins, jack daniel's sauce 320 cal



Premier DINNER

\$115 PER
GUEST

Includes soft drinks, tea,
and fresh coffee.

Premier DINNER

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appetizers (Host's choice of two, served family style)

GOAT CHEESE & ARTICHOKE DIP

artichoke hearts, sun-dried tomatoes, finished with goat cheese 740 cal

SEARED AHI TUNA*

english cucumber salad, mustard-beer sauce drizzle 130 cal

SHRIMP COCKTAIL

new orleans cocktail sauce 90 cal

CRAB STUFFED MUSHROOMS

a new orleans classic topped with romano cheese 440 cal

salad (Host's choice of two)

STEAK HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons 50 cal

CAESAR SALAD*

romaine hearts, parmesan & romano, creamy caesar 500 cal

LETTUCE WEDGE

crisp iceberg lettuce, topped with bacon & bleu cheese 220 cal

entrée (Guest's choice of one)

CLASSIC FILET*

tender 11 ounce cut, finished with fresh parsley & butter 500 cal

RIBEYE*

16 ounce USDA Prime cut, well marbled & deliciously juicy 1370 cal

NEW YORK STRIP*

16 ounce USDA Prime, richly flavored, our founder's favorite 1390 cal

GARLIC-HERB CHEESE STUFFED CHICKEN

oven roasted double breast, lemon butter 720 cal

GARLIC CRUSTED SEABASS*

succulent fillet over garlic sautéed spinach, lemon butter 770 cal

Vegetarian and vegan options available upon request

enhancements (Give your guests a little extra. Price varies by location.)

LOBSTER TAIL | BLEU CHEESE CRUST | GRILLED SHRIMP

50 cal

200 cal

100 cal

potatoes & fresh sides

(Host's choice of three, served family style)

RUTH'S CREAMED SPINACH

an original classic 220 cal

SWEET POTATO CASSEROLE

brown sugar & pecan crust 440 cal

FRESH BROCCOLI

simply steamed 40 cal

GRILLED ASPARAGUS

hollandaise sauce 145 cal

GARLIC MASHED POTATOES

hints of roasted garlic, smooth
and creamy 220 cal

house-made dessert (Host's choice of two)

CLASSIC CHEESECAKE

personal size with fresh berries & mint 320 cal

CHOCOLATE SIN CAKE

chocolate ganache covered flourless cake, raspberry sauce 720 cal

WHISKEY BREAD PUDDING

personal size with vanilla, raisins, jack daniel's sauce 320 cal



Prime DINNER

\$100 PER
GUEST

Includes soft drinks, tea,
and fresh coffee.

Prime DINNER

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appetizers (Host's choice of one, served family style)

GOAT CHEESE & ARTICHOKE DIP

artichoke hearts, sun-dried tomatoes, finished with goat cheese 740 cal

SEARED AHI TUNA*

english cucumber salad, mustard-beer sauce drizzle 130 cal

salad (Host's choice of one)

STEAK HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons 50 cal

CAESAR SALAD*

romaine hearts, parmesan & romano, creamy caesar 500 cal

entrée (Guest's choice of one)

CLASSIC FILET*

tender 11 ounce cut, finished with fresh parsley & butter 500 cal

RIBEYE*

16 ounce USDA Prime cut, well marbled & deliciously juicy 1370 cal

NEW YORK STRIP*

16 ounce USDA Prime, richly flavored, our founder's favorite 1390 cal

GARLIC-HERB CHEESE STUFFED CHICKEN

oven roasted double breast, lemon butter 720 cal

SALMON*

lightly blackened, served over garlic sautéed spinach 380 cal

Vegetarian and vegan options available upon request

enhancements (Give your guests a little extra. Price varies by location.)

LOBSTER TAIL | BLEU CHEESE CRUST | GRILLED SHRIMP
50 cal 200 cal 100 cal

potatoes & fresh sides

(Host's choice of two, served family style)

RUTH'S CREAMED SPINACH

an original classic 220 cal

GARLIC MASHED POTATOES

hints of roasted garlic, smooth and creamy 220 cal

FRESH BROCCOLI

simply steamed 40 cal

GRILLED ASPARAGUS

hollandaise sauce 145 cal

house-made dessert (Host's choice of one)

CLASSIC CHEESECAKE

personal size with fresh berries & mint 320 cal

CHOCOLATE SIN CAKE

chocolate ganache covered flourless cake, raspberry sauce 720 cal



hors d'oeuvres packages

PACKAGE 1 (\$16/Person)

(Host's choice of two selections)

SEARED AHI TUNA* 10 cal

SMOKY CHICKEN SKEWER 90 cal

TOMATO BRUSCHETTA 40 cal

SWEET POTATO CASSEROLE 70 cal

PACKAGE 2 (\$21/Person)

(Host's choice of two selections)

PRIME BEEF EMPANADA 100 cal

AHI TUNA POKE* 40 cal

CHIPOTLE CHICKEN TOSTADA 40 cal

SPINACH & ARTICHOKE CANAPÉ 60 cal

PACKAGE 3 (\$27/Person)

(Host's choice of three selections)

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 (\$32/Person)

(Host's choice of three selections)

BEEF WELLINGTON* 110 cal

STEAK SANDWICH* 120 cal

SHRIMP COCKTAIL 50 cal

MINI CRAB CAKE 40 cal

BACON WRAPPED SCALLOP 40 cal

Choose between plated
or hand-passed hors
d'oeuvres packages that
are best suited for 10 or
more guests.

Reception MENU

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Reception HORS D'OEUVRES

individual hors d'oeuvres

(Minimum order of 10 pieces per item)

steak

BEEF TENDERLOIN SKEWER* 70 cal | \$4.50

BEEF WELLINGTON* 110 cal | \$5.50

PRIME BEEF SLIDER* 360 cal | \$4.50

PRIME BEEF EMPANADA 100 cal | \$4.25

STEAK SANDWICH* 120 cal | \$6.50

chicken

CHICKEN & CHEESE POPOVER 70 cal | \$4.25

CHIPOTLE CHICKEN TOSTADA 40 cal | \$4.25

SMOKY CHICKEN SKEWER 90 cal | \$4.00

fish & shellfish

SEARED AHI TUNA* 10 cal | \$4.25

AHI TUNA POKE* 40 cal | \$4.25

BACON WRAPPED SCALLOP 40 cal | \$5.00

MINI CRAB CAKE 40 cal | \$5.00

ROSEMARY SHRIMP 20 cal | \$5.00

SHRIMP COCKTAIL 50 cal | \$6.00

vegetarian

TOMATO & MOZZARELLA CAPRESE
SKEWER 60 cal | \$4.75

TOMATO BRUSCHETTA 40 cal | \$3.75

SPINACH & ARTICHOKE CANAPÉ 60 cal | \$4.25

SWEET POTATO CASSEROLE 70 cal | \$3.75

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Reception DISPLAYS & DESSERTS

craveable displays (Full serves 25-30, Half serves 10-15)

CRAFTED CHARCUTERIE

assortment of artisanal cheeses & sliced cured meats - prosciutto, sopressata & capicola complemented by fresh & dried fruits, honey and house-spiced pecans, complete with crispy toast points
Full \$265 | Half \$135

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 \$125 | Half \$65

ARTISANAL CHEESE & FRUIT

marinated fresh mozzarella, smoked aged gouda, marbled gorgonzola, sharp cheddar, complemented by honey, fresh and dried fruits, cajun spiced pecans & toast points
Full \$185 | Half \$95

CHILLED SEAFOOD TOWER

selection of shellfish & seafood, cocktail & sriracha-lime sauce
Contact your restaurant for pricing

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

CHEESECAKE WITH BERRIES 320 cal | \$5.00

CHOCOLATE MOUSSE CHEESECAKE 270 cal | \$5.00

CHOCOLATE SIN CAKE 600 cal | \$6.00

**FRESH SEASONAL BERRIES SERVED
WITH SWEET CREAM** 210 cal | \$6.00

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Bar PACKAGES

Standard

Deluxe

cocktails

CLASSIC LEMON DROP
POMEGRANATE MARTINI

GAMBLER'S OLD FASHIONED
DIRTY GOOSE MARTINI
RUTH'S MANHATTAN
ROCKS RITA



wine & sparkling

BENVOLIO PROSECCO
SANTA CRISTINA
PINOT GRIGIO
EOS MOSCATO
HOUSE CHARDONNAY
SEA SUN PINOT NOIR
HOUSE CABERNET
SAUVIGNON

VEUVE CLICQUOT
BRUT YELLOW LABEL
DRY CREEK SAUVIGNON BLANC
MER SOLEIL CHARDONNAY
WHISPERING ANGEL ROSÉ
DAOU CABERNET SAUVIGNON

spirits

TITO'S HANDMADE VODKA
JIM BEAM
JACK DANIEL'S
BACARDI SUPERIOR
TANQUERAY
JOSE CUERVO SILVER

GREY GOOSE
WOODFORD RESERVE
CASAMIGOS
HENDRICK'S
PATRÓN

crafts & domestics

MANAGER'S SELECTION

MANAGER'S SELECTION

prices per guest

1 HR | \$30
2 HRS | \$45
3 HRS | \$60

1 HR | \$35
2 HRS | \$55
3 HRS | \$70



Base PACKAGES

Base

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

prices per guest

1 HR	\$25
2 HRS	\$40
3 HRS	\$50

