



Private Dining

Lunch & Dinner Menus

Thank you for inquiring about private dining with Ruth's Chris Steak House in downtown Salt Lake City.

Ruth Fertel, our founder, wasn't just a hard-working restaurateur. She was a world-class host. 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 and request that you and our team plan together will be executed flawlessly.

For lunch events, please find these private dining menus created for your convenience.

We value your consideration and welcome the opportunity to be a part of your private dining plans. If there are any ways we may be of assistance, please don't hesitate to contact us.

Erica L. Sykes, Sales and Events Manager
Ruth's Chris Steak House
275 South West Temple • Salt Lake City • UT • 84101
(801) 363.2000 • Fax: (801) 869.1682
erica@ruthschrisprime.com

Private Dining Lunches



"THE RUE AVALON"

\$62 PER PERSON

Salad

RUTH'S STEAK HOUSE SALAD (350 cal)

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions, tossed in our house vinaigrette

Entrées

(host selects one entrée to be served to each guest)

PETITE FILET & SALMON* (340 cal)

tender corn-fed midwestern beef, 4 oz cut paired with 4 oz broiled salmon

PETITE FILET & SHRIMP* (260 cal)

tender corn-fed midwestern beef, 4 oz cut, topped with jumbo shrimp

a vegetarian entrée may be added to any menu

Sides

POTATOES AU GRATIN (560 cal) • **FRESH BROCCOLI** (80 cal)

Dessert

MINI CHOCOLATE SIN CAKE (360 cal)

All menus include fresh warm bread and whipped butter.

All steaks will be cooked to medium, which is a hot pink center.

Please add applicable sales tax and 3% administration charge. Gratuity is not included.

This is a sample menu. Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability.

2,000 calories per day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available on request.

*Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of food-borne illness.



"THE RUE ORLEANS" \$68 PER PERSON

Private Dining Lunches

Salad

(host selects one salad)

RUTH'S STEAK HOUSE SALAD (350 cal)

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions, tossed in our house vinaigrette

CAESAR SALAD* (500 cal)

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan and freshly ground pepper

Entrées

(for up to 50 guests, host selects three entrées / 51 - 70 guests, host selects two entrées / 71 or more guests, host selects one entrée or entrée pre-selection required)

PETITE FILET* (340 cal)

tender corn-fed midwestern beef, 8 oz cut

STUFFED CHICKEN BREAST (720 cal)

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

MARKET FRESH FISH*

our seasonal fresh fish selection

a vegetarian selection may be added to any menu

Sides

(host selects two, to be served family style)

POTATOES AU GRATIN (560 cal) • **FRESH BROCCOLI** (80 cal)

CREMINI MUSHROOMS (360 cal) • **SWEET POTATO CASSEROLE** (880 cal)

Dessert

(host selects one dessert)

MINI CHOCOLATE SIN CAKE (360 cal) • **MINI CHEESECAKE** (320 cal)

FRESH BERRIES WITH SWEET CREAM (200 cal)

All menus include fresh warm bread and whipped butter.

All steaks will be cooked to medium, which is a hot pink center.

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"THE ROYAL STREET"

\$78 PER PERSON

Private Dining Lunches

Salad

(host selects one salad)

RUTH'S STEAK HOUSE SALAD (350 cal)

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions, tossed in our house vinaigrette

CAESAR SALAD* (500 cal)

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan and freshly ground pepper

Entrées

(for up to 50 guests, host selects three entrées / 51 - 70 guests, host selects two entrées / 71 or more guests, host selects one entrée or entrée pre-selection required)

FILET* (500 cal)

tender corn-fed midwestern beef, 11 oz cut

RIBEYE* (1370 cal)

USDA Prime 16 oz cut, well-marbled for peak flavor

STUFFED CHICKEN BREAST (720 cal)

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

MARKET FRESH FISH*

our seasonal fresh fish selection

a vegetarian selection may be added to any menu

Sides

(host selects two, to be served family style)

POTATOES AU GRATIN (560 cal) • **FRESH BROCCOLI** (80 cal)

CREMINI MUSHROOMS (360 cal) • **SWEET POTATO CASSEROLE** (880 cal)

Dessert

(host selects one dessert)

CHOCOLATE SIN CAKE (720 cal) • **CHEESECAKE WITH FRESH BERRIES** (1280 cal)

FRESH BERRIES WITH SWEET CREAM (400 cal) • **KEY LIME PIE** (1170 cal)

All menus include fresh warm bread and whipped butter.

All steaks will be cooked to medium, which is a hot pink center.

Please add applicable sales tax and 3% administration charge. Gratuity is not included.

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**"THE ST.
CHARLES
AVE."**
\$90 PER PERSON

Private Dining Lunches

Appetizers

(host selects two, to be served buffet or family style)

CHICKEN SKEWERS WITH BARBECUE BUTTER (90 cal) • **SEARED AHI TUNA WITH CUCUMBER*** (10 cal)
TOMATO & MOZZARELLA CAPRESE SKEWERS (60 cal) • **ROSEMARY SHRIMP SKEWERS** (30 cal)
JUMBO GULF SHRIMP (30 cal) • **MINI CRAB CAKES** (80 cal) • **SWEET POTATO TARTS** (80 cal)

Salad

(host selects one salad)

RUTH'S STEAK HOUSE SALAD (350 cal) • **CAESAR SALAD*** (500 cal)

Entrées

(for up to 50 guests, host selects three entrées / 51 - 70 guests, host selects two entrées / 71 or more guests, host selects one entrée or entrée pre-selection required)

FILET* (500 cal)

tender corn-fed midwestern beef, 11 oz cut

RIBEYE* (1370 cal)

USDA Prime 16 oz cut, well-marbled for peak flavor

STUFFED CHICKEN BREAST (720 cal)

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

MARKET FRESH FISH*

our seasonal fresh fish selection

a vegetarian selection may be added to any menu

Sides

(host selects two, to be served family style)

POTATOES AU GRATIN (560 cal) • **FRESH BROCCOLI** (80 cal)

CREMINI MUSHROOMS (360 cal) • **SWEET POTATO CASSEROLE** (880 cal)

Dessert

(host selects one dessert)

CHOCOLATE SIN CAKE (720 cal) • **CHEESECAKE WITH FRESH BERRIES** (1280 cal)

FRESH BERRIES WITH SWEET CREAM (400 cal) • **KEY LIME PIE** (1170 cal)

All menus include fresh warm bread and whipped butter.

All steaks will be cooked to medium, which is a hot pink center.

Please add applicable sales tax and 3% administration charge. Gratuity is not included.

This is a sample menu. Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. 2,000 calories per day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available on request.

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APPETIZERS, PLATTERS & HORS D'OEUVRES

Hors d'Oeuvres

(Hors d'Oeuvres may be served either buffet or family style and are priced by the piece. We recommend the host orders 1 - 3 selections for lunches, 2 - 4 selections for dinners, and 4 - 8 for receptions)

Served Chilled

SEARED AHI TUNA WITH CUCUMBER* (10 cal)	\$5.50
SMOKED SALMON CANAPE min. of 50 pieces (100 cal)	\$6.00
JUMBO GULF SHRIMP WITH COCKTAIL SAUCE (30 cal)	\$5.50
CARPACCIO TENDERLOIN ON GARLIC CRISP* min. of 15 (100 cal)	\$6.50
TOMATO & MOZZARELLA CAPRESE SKEWER (60 cal)	\$5.00
RATATOUILLE CRISP min. of 12 pieces (40 cal)	\$4.50

Served Warm

SWEET POTATO TART (80 cal)	\$5.00
CHICKEN SKEWER WITH BARBECUE BUTTER (90 cal)	\$5.50
TERIYAKI BEEF TENDERLOIN SKEWER* (70 cal)	\$6.50
ROSEMARY SKEWERED SHRIMP (30 cal)	\$5.50
SEARED JUMBO SCALLOP* (30 cal)	\$7.00
BACON WRAPPED SCALLOP* (40 cal)	\$7.50
MINI CRAB CAKE (80 cal)	\$7.00

Buffet Platters

VEGETABLE CRUDITES WITH DIP (60 - 90 cal)	\$100 (up to 49 guests) / \$130 (50+ guests)
WHOLE SIDE OF SMOKED SALMON* (190 - 290 cal)	\$175 (up to 25 guests)
CUSTOM SEASONAL FRUIT AND CHEESE TRAY	\$130 (up to 49 guests) / \$190 (50+ guests)

Appetizers

CALAMARI (990 cal) lightly fried, with a sweet and spicy Asian chili sauce, serves 2 - 4	\$23.00
SPICY LOBSTER (440 cal) lightly fried, with a spicy cream sauce and a tangy cucumber salad, serves 2-4	\$27.00
BARBECUED SHRIMP (400 cal) jumbo shrimp sautéed in reduced white wine, butter, garlic and spices, 4 pieces	\$23.00
SEARED AHI TUNA* (130 cal) complemented by a spirited sauce with hints of mustard and beer, 8 pieces	\$22.00
VEAL OSSO BUCO RAVIOLI (460 cal) saffron-infused pasta with sautéed baby spinach and a white wine demi-glace, 5 pieces	\$21.00
CRAB STUFFED MUSHROOMS (440 cal) broiled, topped with romano cheese, 4 pieces	\$23.00

Please add applicable sales tax and 3% administration charge. Gratuity is not included.

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"THE SIZZLE"

\$88 PER PERSON

Come experience "The Sizzle." This menu is a perfect introduction to the uncompromising vision of Ms. Ruth

Salad

RUTH'S STEAK HOUSE SALAD (350 cal)

Entrées

(for 15 - 50 guests, host selects three entrées / 51 - 70 guests, host selects two entrées / 71 or more guests, host selects one entrée)

PETITE FILET* (340 cal)

tender corn-fed midwestern beef, 8 oz
11 oz Filet upgrade available for \$6

STUFFED CHICKEN BREAST (720 cal)

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

MARKET FRESH FISH*

our seasonal fresh fish selection

SIZZLING CRAB CAKES (480 cal)

three jumbo lump crab cakes with sizzling lemon butter

a vegetarian entrée may be included on any menu

Entrée Complements

(host may add optional entrée accompaniments: for 15 - 30 guests, host selects zero, one or two complements / 31 or more guests, host selects zero or one complement)

Grilled Jumbo Shrimp \$17 (90 cal) • **Lobster Tail \$45** (180 cal)

Bearnaise Sauce \$5 (180 cal)

Sides

CREAMED SPINACH (440 cal)

MASHED POTATOES (440 cal)

Dessert

CHEESECAKE WITH FRESH BERRIES

(1280 cal)

All menus include fresh warm bread and whipped butter.

All steaks will be cooked to medium, which is a hot pink center.

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"THE 1965"

\$104 PER PERSON

In 1965, our founder Ruth Fertel took a big gamble. She mortgaged her home and bought the popular Chris' Steak House in New Orleans. Experience a menu that celebrates the best of Ruth's classic dishes – the ones that started it all.

Appetizer

(host selects one, to be served buffet or family style)

CHICKEN SKEWERS WITH BARBECUE BUTTER (90 cal) • **SEARED AHI TUNA WITH CUCUMBER*** (10 cal)
TOMATO & MOZZARELLA CAPRESE SKEWERS (60 cal) • **RATATOUILLE CRISPS** (40 cal)

Salads

(for 15 - 30 guests, host selects both / 31 or more guests, host selects one)

RUTH'S STEAK HOUSE SALAD (350 cal) • **CAESAR SALAD*** (500 cal)

Entrées

(for 15 - 50 guests, host selects three entrées / 51 - 70 guests, host selects two entrées / 71 or more guests, host selects one entrée)

FILET* (500 cal)

tender corn-fed midwestern beef, 11 oz

STUFFED CHICKEN BREAST (720 cal)

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

a vegetarian entrée may be included on any menu

MARKET FRESH FISH*

our seasonal fresh fish selection

SIZZLING CRAB CAKES (480 cal)

three jumbo lump crab cakes with sizzling lemon butter

Entrée Complements

(host may add optional entrée accompaniments: for 15 - 30 guests, host selects zero, one or two complements / 31 or more guests, host selects zero or one complement)

Grilled Jumbo Shrimp \$17 (90 cal) • **Lobster Tail \$45** (180 cal) • **Bearnaise Sauce \$5** (180 cal)

Sides

(host selects two, to be served family style)

CREMINI MUSHROOMS (360 cal)

CREAMED SPINACH (440 cal)

SWEET POTATO CASSEROLE (880 cal)

MASHED POTATOES (440 cal)

POTATOES AU GRATIN (560 cal)

Desserts

(for 15 - 30 guests, host selects two / for 31+ guests, host selects one)

CHEESECAKE WITH FRESH BERRIES (1280 cal)

CHOCOLATE SIN CAKE (720 cal)

KEY LIME PIE (1170 cal)

All menus include fresh warm bread and whipped butter.

All steaks will be cooked to medium, which is a hot pink center.

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This is a sample menu. Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. 2,000 calories per day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available on request.

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"THE BROAD STREET"

\$118 PER PERSON

First established at the corner of Broad Street and Orleans Avenue in New Orleans, the Ruth's Chris hallmark was to fuse the classic American steak house with Southern hospitality.

Appetizers

(host selects two, to be served buffet or family style)

CHICKEN SKEWERS WITH BARBECUE BUTTER (90 cal) • **SEARED AHI TUNA WITH CUCUMBER*** (10 cal)
TOMATO & MOZZARELLA CAPRESE SKEWERS (60 cal) • **ROSEMARY SHRIMP SKEWERS** (30 cal)
JUMBO GULF SHRIMP (30 cal) • **MINI CRAB CAKES** (80 cal) • **SWEET POTATO TARTS** (80 cal)

Salads

(for 15 - 30 guests, host selects both / 31 or more guests, host selects one)

RUTH'S STEAK HOUSE SALAD (350 cal) • **CAESAR SALAD*** (500 cal)

Entrées

(for 15 - 30 guests, host selects four entrées / 31 - 50 guests, host selects three entrées / 51 - 70 guests, host selects two entrées / 71 or more guests, host selects one entrée)

FILET* (500 cal)

tender corn-fed midwestern beef, 11 oz

STUFFED CHICKEN BREAST (720 cal)

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

a vegetarian entrée may be included on any menu

MARKET FRESH FISH*

our seasonal fresh fish selection

RIBEYE* (1370 cal)

USDA Prime 16 oz cut, well-marbled for peak flavor

Entrée Complements

(host may add optional entrée accompaniments: for 15 - 30 guests, host selects zero, one or two complements / 31 or more guests, host selects zero or one complement)

Grilled Jumbo Shrimp \$17 (90 cal) • **Lobster Tail \$45** (180 cal) • **Bearnaise Sauce \$5** (180 cal)

Sides

(host selects two, to be served family style)

CREMINI MUSHROOMS (360 cal)

CREAMED SPINACH (440 cal)

SWEET POTATO CASSEROLE (880 cal)

FRESH BROCCOLI (80 cal)

MASHED POTATOES (440 cal)

POTATOES AU GRATIN (560 cal)

Desserts

(for 15 - 30 guests, host selects two / for 31+ guests, host selects one)

CHEESECAKE WITH FRESH BERRIES (1280 cal)

CHOCOLATE SIN CAKE (720 cal)

KEY LIME PIE (1170 cal)

All menus include fresh warm bread and whipped butter.

All steaks will be cooked to medium, which is a hot pink center.

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"THE MID CITY"

\$132 PER PERSON

In 1965, Ruth Fertel, a single mom looking for an opportunity, saw a steak house for sale in the classifieds. She didn't know steak, but she soon mastered all the ins and outs of the business herself, from butchering and broiling steaks, to tending bar and serving guests.

Appetizers

(host selects three, to be served buffet or family style)

CHICKEN SKEWERS WITH BARBECUE BUTTER (90 cal) • **ROSEMARY SHRIMP SKEWERS** (30 cal)
SEARED AHI TUNA WITH CUCUMBER* (10 cal) • **TERIYAKI BEEF TENDERLOIN SKEWERS*** (70 cal)
MINI CRAB CAKES (80 cal) • **SEARED JUMBO SCALLOPS** (30 cal) • **TOMATO & MOZZARELLA**
CAPRESE SKEWERS (60 cal) • **JUMBO GULF SHRIMP** (30 cal) • **SWEET POTATO TARTS** (80 cal)

Salads

(for 15 - 30 guests, host selects two / 31 or more guests, host selects one)

RUTH'S STEAK HOUSE SALAD (350 cal)
HARVEST SALAD (360 cal) • **CAESAR SALAD*** (500 cal)

Entrées

(for 15 - 30 guests, host selects four entrées / 31 - 50 guests, host selects three entrées / 51 - 70 guests, host selects two entrées / 71 or more guests, host selects one entrée)

FILET* (500 cal)

tender corn-fed midwestern beef, 11 oz

STUFFED CHICKEN BREAST (720 cal)

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

NEW YORK STRIP* (880 cal)

USDA Prime, full bodied 16 oz cut, slightly firmer than a ribeye

a vegetarian entrée may be included on any menu

MARKET FRESH FISH*

our seasonal fresh fish selection

LAMB CHOPS* (860 cal)

three extra thick chops, marinated overnight, garnished with fresh mint, 15 oz

RIBEYE* (1370 cal)

USDA Prime 16 oz cut, well-marbled for peak flavor

Entrée Complements

(host may add optional entrée accompaniments: for 15 - 30 guests, host selects zero, one or two complements / 31 or more guests, host selects zero or one complement)

Grilled Jumbo Shrimp \$17 (90 cal) • **Lobster Tail \$45** (180 cal) • **Bearnaise Sauce \$5** (180 cal)

Sides

(host selects three, to be served family style)

CREMINI MUSHROOMS (360 cal)

CREAMED SPINACH (440 cal)

SWEET POTATO CASSEROLE (880 cal)

FRESH BROCCOLI (80 cal)

MASHED POTATOES (440 cal)

POTATOES AU GRATIN (560 cal)

BRUSSELS SPROUTS WITH BACON (570 cal)

ASPARAGUS WITH HOLLANDAISE (390 cal)

All menus include fresh warm bread and whipped butter.

All steaks will be cooked to medium, which is a hot pink center.

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Desserts

(for 15 - 30 guests, host selects two / 31+ guests, host selects one)

CHEESECAKE WITH FRESH BERRIES (1280 cal)

CHOCOLATE SIN CAKE (720 cal)

KEY LIME PIE (1170 cal)

FRESH BERRIES WITH SWEET CREAM (400 cal)



"THE RUTH" \$144 PER PERSON

The woman.
The name.
The icon.
Affectionately
known as "The
First Lady of
Steak."

Appetizers

(host selects four, to be served buffet or family style)

ROSEMARY SHRIMP SKEWERS (30 cal) • **SEARED AHI TUNA WITH CUCUMBER*** (10 cal) • **TERIYAKI BEEF TENDERLOIN SKEWERS*** (70 cal) • **MINI CRAB CAKES** (80 cal) • **SEARED JUMBO SCALLOPS** (30 cal) • **TOMATO & MOZZARELLA CAPRESE SKEWERS** (60 cal) • **JUMBO GULF SHRIMP** (30 cal) • **CARPACCIO TENDERLOIN*** (100 cal)

Salads

(for 15 - 30 guests, host selects two / 31 or more guests, host selects one)

RUTH'S STEAK HOUSE SALAD (350 cal)
HARVEST SALAD (360 cal) • **CAESAR SALAD*** (500 cal)

Entrées

(for 15 - 30 guests, host selects four entrées / 31 - 50 guests, host selects three entrées / 51 - 70 guests, host selects two entrées / 71 or more guests, host selects one entrée)

FILET* (500 cal)

tender corn-fed midwestern beef, 11 oz

STUFFED CHICKEN BREAST (720 cal)

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

RIBEYE* (1370 cal)

USDA Prime 16 oz cut, well-marbled for peak flavor

MARKET FRESH FISH*

our seasonal fresh fish selection

NEW YORK STRIP* (880 cal)

USDA Prime, full bodied 16 oz cut, slightly firmer than a ribeye

VENISON* (960 cal)

two New Zealand chops, fresh blackberry demi-glace, 16 oz

a vegetarian entrée may be included on any menu

Entrée Complements

(host may add optional entrée accompaniments: for 15 - 30 guests, host selects zero, one or two complements / 31 or more guests, host selects zero or one complement)

Grilled Jumbo Shrimp \$17 (90 cal) • **Lobster Tail \$45** (180 cal) • **Bearnaise Sauce \$5** (180 cal)

Sides

(host selects three, to be served family style)

CREMINI MUSHROOMS (360 cal)

CREAMED SPINACH (440 cal)

SWEET POTATO CASSEROLE (880 cal)

FRESH BROCCOLI (80 cal)

MASHED POTATOES (440 cal)

POTATOES AU GRATIN (560 cal)

BRUSSELS SPROUTS WITH BACON (570 cal)

ASPARAGUS WITH HOLLANDAISE (390 cal)

Desserts

(for 15 - 30 guests, host selects two / 31+ guests, host selects one)

CHEESECAKE WITH FRESH BERRIES (1280 cal)

CHOCOLATE SIN CAKE (720 cal)

KEY LIME PIE (1170 cal)

FRESH BERRIES WITH SWEET CREAM (400 cal)

All menus include fresh warm bread and whipped butter.

All steaks will be cooked to medium, which is a hot pink center.

Please add applicable sales tax and 3% administration charge. Gratuity is not included.

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"THE HERITAGE" \$156 PER PERSON

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.

Appetizers

(host selects four, to be served buffet or family style)

ROSEMARY SHRIMP SKEWERS (30 cal) • **SEARED AHI TUNA WITH CUCUMBER*** (10 cal) • **TERIYAKI BEEF TENDERLOIN SKEWERS*** (70 cal) • **MINI CRAB CAKES** (80 cal) • **BACON WRAPPED SCALLOPS** (40 cal) • **TOMATO & MOZZARELLA CAPRESE SKEWERS** (60 cal) • **JUMBO GULF SHRIMP** (30 cal) • **CARPACCIO TENDERLOIN*** (100 cal) • **SMOKED SALMON CANAPES** (100 cal) • **SWEET POTATO TARTS** (80 cal)

Salads

(for 15 - 30 guests, host selects two / 31 or more guests, host selects one)

RUTH'S STEAK HOUSE SALAD (350 cal)
HARVEST SALAD (360 cal) • **CAESAR SALAD*** (500 cal)

Entrées

(for 15 - 30 guests, host selects four entrées / 31 - 50 guests, host selects three entrées / 51 - 70 guests, host selects two entrées / 71 or more guests, host selects one entrée)

BONE-IN FILET* (680 cal)

Incredibly tender 16 oz, aged to peak flavor

STUFFED CHICKEN BREAST (720 cal)

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

COWBOY RIBEYE* (1690 cal)

Bone-in 22 oz USDA Prime cut

a vegetarian entrée may be included on any menu

MARKET FRESH FISH*

our seasonal fresh fish selection

BONE-IN NEW YORK STRIP* (1010 cal)

USDA Prime, full bodied 19 oz bone-in cut, Ruth Fertel's favorite steak

VENISON* (960 cal)

two New Zealand chops, fresh blackberry demi-glace. 16 oz

Entrée Complements

(host may add optional entrée accompaniments: for 15 - 30 guests, host selects zero, one or two complements / 31 or more guests, host selects zero or one complement)

Grilled Jumbo Shrimp \$17 (90 cal) • **Lobster Tail \$45** (180 cal) • **Bearnaise Sauce \$5** (180 cal)

Sides

(host selects three, to be served family style)

CREMINI MUSHROOMS (360 cal)

CREAMED SPINACH (440 cal)

SWEET POTATO CASSEROLE (880 cal)

FRESH BROCCOLI (80 cal)

LOBSTER MAC & CHEESE (930 cal)

MASHED POTATOES (440 cal)

POTATOES AU GRATIN (560 cal)

BRUSSELS SPROUTS WITH BACON (570 cal)

ASPARAGUS WITH HOLLANDAISE (390 cal)

Desserts

(for 15 - 30 guests, host selects two / 31+ guests, host selects one)

CHEESECAKE WITH FRESH BERRIES (1280 cal)

CHOCOLATE SIN CAKE (720 cal)

KEY LIME PIE (1170 cal)

FRESH BERRIES WITH SWEET CREAM (400 cal)

All menus include fresh warm bread and whipped butter.

All steaks will be cooked to medium, which is a hot pink center.

Please add applicable sales tax and 3% administration charge. Gratuity is not included.

This is a sample menu. Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. 2,000 calories per day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available on request.

*Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of food-borne illness.