

Private Dining Lunch 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 or a celebratory gathering there will be no compromises. It's how we honor our founder and help you celebrate a perfectly relaxing, elegant event.

Contact our event manager to learn more about how private dining and catering are done at Ruth's.





EXECUTIVE

\$40 PER GUEST

Salads

(Host's choice of one)

STEAK HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons 50-460 cal

CAESAR SALAD

romaine hearts, parmesan & romano, creamy caesar 500 cal

Signature Steak & Specialties

(Guest's choice of one)

PETITE FILET*

8 oz cut of tender, corn-fed midwestern beef 340 cal

STUFFED CHICKEN BREAST

roasted double breast, garlic-herb cheese, lemon butter 720 cal

KING SALMON FILET*

king salmon, garlic sautéed spinach, lemon butter
380 cal

Potatoes & Fresh Sides

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

CREAMED SPINACH

a ruth's classic 220 cal

GARLIC MASHED POTATOES

smooth and creamy 220 cal

FRESH BROCCOLI

simply steamed 40 cal

Not all menu items are available for all party sizes; please speak with your event manager to confirm availability. Please add applicable sales tax and 3% administration charge. Gratuity is not included. 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.

