Thank you for your interest in hosting your upcoming event at Ruth’s Chris Steak House St. Louis. Enclosed are some available options, but please note that these are sample menus subject to change.

A locally owned and operated franchise, Ruth’s Chris St. Louis offers you and your guests a unique array of items, based on the philosophy we have for dining at the restaurant – serving our guests U.S. Prime meats, New-Orleans inspired side dishes and homemade desserts in an elegant, yet relaxed manner.

We can accommodate the simplest of cocktail receptions to the most elaborate dinners and everything in between.

Please review the enclosed information and contact me when you are ready to begin planning an unforgettable event. We specialize in the exceptional touches that will please both you and your guests. I hope we’ll have a chance to work together and I look forward to helping you make your event a success.

Janet Selby - Sales Manager | JSelby@ruthschris.us
Private Dining & Off-Site Catering
Ruth’s Chris Steak House St. Louis
315 Chestnut Street, St. Louis, MO 63102
314.259.3200
## LUNCH OPTIONS

<table>
<thead>
<tr>
<th>Location</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>New Orleans</td>
<td>$38</td>
</tr>
<tr>
<td>Canal Street</td>
<td>$46</td>
</tr>
</tbody>
</table>

## ENTRÉE COMPLEMENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp (4)</td>
<td>$19.5</td>
</tr>
<tr>
<td>Oscar Style</td>
<td>$18</td>
</tr>
<tr>
<td>Lobster Tail</td>
<td>Market</td>
</tr>
<tr>
<td>Bleu Cheese</td>
<td>$5</td>
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</tbody>
</table>

## BEVERAGES

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soft Drinks, Coffee or Iced Tea</td>
<td>$3</td>
</tr>
<tr>
<td>Beers</td>
<td>$5.50 &amp; up</td>
</tr>
<tr>
<td>Cocktails</td>
<td>$8 &amp; up</td>
</tr>
<tr>
<td>Wine</td>
<td>Market</td>
</tr>
</tbody>
</table>

Food & beverage minimums will apply.
Sales tax and administration fee (3%) will be applied to all food & beverage charges.
Ruth’s Chris Steak House will print a personalized menu for your dinner. Please indicate the greeting for the menu when you select your menu items.
NEW ORLEANS LUNCH
private dining

SALAD
Mixed Green Salad iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions, with house vinaigrette dressing

ENTRÉES
Guest will select one during lunch.
Ribeye 12 oz., well marbled for peak flavor and deliciously juicy
Ora King Salmon New Zealand king salmon with our chef’s seasonal preparation
Stuffed Chicken Breast roasted and stuffed with garlic herb cheese

SIDE DISHES
To be served family style.
Creamed Spinach fresh chopped, a Ruth’s favorite
Mashed Potatoes with a hint of roasted garlic

DESSERTS
Host to choose two in advance to be served as mini individual duos.
Cheesecake with Fresh Berries creamy house-made with fresh seasonal berries
Chocolate Mousse Cup light and airy in a dark chocolate shell
White Chocolate Bread Pudding with a spirited creme anglaise
Berries and Cream seasonal fresh berries with Ruth’s famous sweet cream

$38 per person
Coffee, iced tea and soft drinks — additional $3 per person
SALADS
Host to choose one in advance.

Mixed Green Salad  iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions, with house vinaigrette dressing
Caesar Salad  fresh, crisp romaine tossed with garlic croutons, Romano cheese and a creamy Caesar dressing

ENTRÉES
Guest will select one during lunch.

Petite Filet  6 oz., the most tender cut of our corn-fed Midwestern beef, broiled to perfection
Stuffed Chicken Breast  roasted and stuffed with garlic herb cheese
Ora King Salmon  New Zealand king salmon with our chef’s seasonal preparation

SIDE DISHES
Host to choose two, to be served family style.

Cremini Mushrooms  pan-roasted, fresh thyme
Creamed Spinach  fresh chopped, a Ruth’s favorite
Fresh Steamed Broccoli  simply steamed
Mashed Potatoes  with a hint of roasted garlic

DESSERTS
Host to choose two in advance to be served as mini individual duos.

Cheesecake with Fresh Berries  creamy house-made with fresh seasonal berries
Chocolate Mousse Cup  light and airy in a dark chocolate shell
White Chocolate Bread Pudding  with a spirited creme anglaise
Berries and Cream  seasonal fresh berries with Ruth’s famous sweet cream

$46 per person
Coffee, iced tea and soft drinks — additional $3 per person

CANAL STREET LUNCH
private dining

THIS IS HOW IT’S DONE.

INDIANAPOLIS NORTHIDE
2727 E. 86th STREET
317.844.1155

INDIANAPOLIS DOWNTOWN
45 S. ILLINOIS STREET
317.633.1313

ST. LOUIS DOWNTOWN
315 CHESTNUT STREET
314.259.3200

CLAYTON
BRENTWOOD & FORSYTH
314.783.9900

SOUTH BEND
902 E. UNIVERSITY DRIVE
574.968.9700

FORT WAYNE
224 W. WAYNE STREET
260.444.5898
PRIVATE DINING

DINNER OPTIONS

Bourbon Street $62
French Quarter $78
Mardi Gras $89
The Big Easy $100
The Big Easy 2 $125

ENTRÉE COMPLEMENTS

Shrimp (4) $19.5
Oscar Style $18
Lobster Tail Market
Bleu Cheese $5

BEVERAGES

Soft Drinks, Coffee or Iced Tea $3
Beers $5.50 & up
Cocktails $8 & up
Wine Market

Food & beverage minimums will apply.
Sales tax and administration fee (3%) will be applied to all food & beverage charges.

Ruth’s Chris Steak House will print a personalized menu for your dinner. Please indicate the greeting for the menu when you select your menu items.
SALAD

Mixed Green Salad iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions, with house vinaigrette dressing

ENTRÉES

Host to choose three in advance; guests will select one during dinner.

Filet 8 oz, the most tender cut of our Midwestern beef, broiled to perfection
Ribeye 12 oz, well marbled for peak flavor, deliciously juicy
New York Strip 12 oz, full-bodied texture, slightly firmer than a ribeye
Stuffed Chicken Breast roasted and stuffed with garlic herb cheese
Ora King Salmon New Zealand king salmon with our chef’s seasonal preparation
Crab Cakes jumbo lump crab with Ruth’s famous sizzling butter and lemon

SIDE DISHES

Host to choose two in advance, to be served family style.

Cremini Mushrooms pan-roasted, fresh thyme
Creamed Spinach fresh chopped, a Ruth’s favorite
Fresh Steamed Broccoli simply steamed
Mashed Potatoes with a hint of roasted garlic
Sweet Potato Casserole with pecan crust
Grilled Asparagus with hollandaise sauce (add $2.50 per person)
Lobster Mac & Cheese tender lobster, three cheese blend, mild green chiles (add $3.50 per person)

DESSERTS

Host to choose two in advance to be served as mini individual duos.

Cheesecake with Fresh Berries creamy house-made with fresh seasonal berries
Chocolate Mousse Cup light and airy in a dark chocolate shell
White Chocolate Bread Pudding with a spirited creme anglaise
Berries and Cream seasonal fresh berries with Ruth’s famous sweet cream

$62 per person
Includes complimentary coffee, iced tea and soft drinks
APPETIZERS
Host to choose one in advance, to be served individually.
- Shrimp Cocktail chilled jumbo shrimp with our New Orleans-style cocktail sauce
- Veal Osso Buco Ravioli saffron-infused pasta with sautéed baby spinach and white wine demi-glace
- Mushrooms Stuffed with Crabmeat broiled then sprinkled with Romano cheese
- Seared Ahi Tuna complemented by a spirited sauce with hints of mustard & beer

SALADS
Host to choose one in advance.
- Mixed Green Salad iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions, with house vinaigrette dressing
- Caesar Salad fresh romaine tossed with garlic croutons, Romano cheese and Caesar dressing

ENTRÉES
Host to choose three in advance; guests will select one during dinner.
- Filet 8 oz, the most tender cut of our corn-fed Midwestern beef, broiled to perfection
- Ribeye 12 oz, well marbled for peak flavor, deliciously juicy
- New York Strip 12 oz, full-bodied texture, slightly firmer than a ribeye
- Stuffed Chicken Breast roasted and stuffed with garlic herb cheese
- Ora King Salmon New Zealand king salmon with our chef’s seasonal preparation
- Crab Cakes jumbo lump crab with Ruth’s famous sizzling butter and lemon
- Chilean Sea Bass pan roasted, citrus-coconut butter, sweet potato and pineapple hash (add $5 per order)
- Bone-in Filet incredibly tender 16 oz. bone-in cut at peak flavor (add $12 per order)

SIDES
Host to choose two in advance, to be served family style.
- Cremini Mushrooms pan-roasted, fresh thyme
- Potatoes Au Gratin sliced potatoes with a three-cheese sauce
- Creamed Spinach fresh chopped, a Ruth’s favorite
- Fresh Steamed Broccoli simply steamed
- Mashed Potatoes with a hint of roasted garlic
- Sweet Potato Casserole with pecan crust
- Grilled Asparagus with hollandaise sauce (add $2.50 per person)
- Lobster Mac & Cheese tender lobster, three cheese blend, mild green chiles (add $3.50 per person)

DESSERTS
Host to choose two in advance to be served as mini individual duos.
- Cheesecake with Fresh Berries creamy house-made with fresh seasonal berries
- Chocolate Mousse Cup light and airy in a dark chocolate shell
- Crème Brûlée classic Creole egg custard, topped with fresh berries
- Carrot Cake our special recipe with thick, velvety cream cheese icing & caramel sauce

$78 per person
Includes complimentary coffee, iced tea and soft drinks
APPETIZERS
Host to choose two in advance, to be served family style.
Shrimp Cocktail chilled jumbo shrimp with our New Orleans-style cocktail sauce
Mushrooms Stuffed with Crabmeat broiled then sprinkled with Romano cheese
Tomato Bruschetta fresh vine-ripened tomatoes with garlic, basil, oil and vinegar on toasted bread
Veal Osso Buco Ravioli saffron-infused pasta with sauteed baby spinach and white wine demi-glace
Seared Ahi Tuna complemented by a spirited sauce with hints of mustard and beer

SALADS
Host to choose one in advance.
Mixed Green Salad iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions, with house vinaigrette dressing
Caesar Salad fresh romaine tossed with garlic croutons, Romano cheese and Caesar dressing

ENTRÉES
Host to choose three in advance; guests will select one during dinner.
Filet 11 oz, the most tender cut of our corn-fed Midwestern beef, broiled to perfection
Ribeye 16 oz, well marbled for peak flavor, deliciously juicy
Petite Filet with Shrimp or Crab Cake 8 oz. filet topped with jumbo shrimp or a sizzling crab cake with lemon butter
Stuffed Chicken Breast roasted and stuffed with garlic herb cheese
Ora King Salmon New Zealand king salmon with our chef’s seasonal preparation
Crab Cakes jumbo lump crab with Ruth’s famous sizzling butter and lemon
Chilean Sea Bass pan-roasted, citrus-coconut butter, sweet potato and pineapple hash
Bone-in New York Strip USDA Prime, full-bodied 19 oz bone-in cut (add $12 per order)

SIDE DISHES
Host to choose three in advance, to be served family style.
Cremini Mushrooms pan-roasted, fresh thyme
Potatoes Au Gratin sliced potatoes with a three-cheese sauce
Creamed Spinach fresh chopped, a Ruth’s favorite
Roasted Brussels Sprouts bacon, honey butter
Mashed Potatoes with a hint of roasted garlic
Sweet Potato Casserole with pecan crust
Grilled Asparagus with hollandaise sauce (add $2.50 per person)
Lobster Mac & Cheese tender lobster, three cheese blend, mild green chiles (add $3.50 per person)

DESSERTS
Host to choose two in advance to be served as mini individual duos.
Cheesecake with Fresh Berries creamy house-made with fresh seasonal berries
Chocolate Mousse Cup light and airy in a dark chocolate shell
Crème Brulee classic Creole egg custard, topped with fresh berries
Carrot Cake our special recipe with thick, velvety cream cheese icing & caramel sauce

$89 per person
Includes complimentary coffee, iced tea and soft drinks
THE BIG EASY
private dining

STARTER
Cheese Display assorted cheeses and crackers

SALADS
Host to choose one in advance.
Mixed Green Salad iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions, with house vinaigrette dressing
Caesar Salad fresh, crisp romaine tossed with garlic croutons, Romano cheese and a creamy Caesar dressing

ENTRÉES
Host to choose three in advance; guests will select one during dinner.
Filet 8 oz, the most tender cut of our corn-fed Midwestern beef, broiled to perfection
Ribeye 12 oz, well marbled for peak flavor, deliciously juicy
New York Strip 12 oz, full-bodied texture, slightly firmer than a ribeye
Stuffed Chicken Breast roasted and stuffed with garlic herb cheese
Ora King Salmon New Zealand king salmon with our chef’s seasonal preparation

SIDE DISHES
Host to choose two in advance to be served family style.
Cremini Mushrooms pan-roasted, fresh thyme
Creamed Spinach fresh chopped, a Ruth’s favorite
Roasted Brussels Sprouts bacon, honey butter
Mashed Potatoes with a hint of roasted garlic
Sweet Potato Casserole with pecan crust
Fire-Roasted Corn hand-cut fresh from the cob, diced jalapeño

DESSERTS
Host to choose two in advance to be served as mini individual duos.
Cheesecake with Fresh Berries creamy house-made with fresh seasonal berries
Chocolate Mousse Cup light and airy in a dark chocolate shell
Crème Brulee classic Creole egg custard, topped with fresh berries
Carrot Cake our special recipe with thick, velvety cream cheese icing & caramel sauce

$100 per person
Price is inclusive of sales tax and service charge.
Two glasses of beer or house wine per person, coffee, iced tea and soft drinks included.

THIS IS HOW IT’S DONE.

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224 W. WAYNE STREET
260.444.5898
STARTERS
Served family style.
Mushrooms Stuffed with Crabmeat broiled then sprinkled with Romano cheese
Seared Ahi Tuna complemented by a spirited sauce with hints of mustard and beer

SALADS
Host to choose one in advance.
Mixed Green Salad iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions, with house vinaigrette dressing
Caesar Salad fresh, crisp romaine tossed with garlic croutons, Romano cheese and a creamy Caesar dressing

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Stuffed Chicken Breast roasted and stuffed with garlic herb cheese
Chilean Sea Bass pan-roasted, citrus-coconut butter, sweet potato and pineapple hash

SIDE DISHES
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Cremini Mushrooms pan-roasted, fresh thyme
Creamed Spinach fresh chopped, a Ruth’s favorite
Roasted Brussels Sprouts bacon, honey butter
Mashed Potatoes with a hint of roasted garlic
Sweet Potato Casserole with pecan crust
Fire-Roasted Corn hand-cut fresh from the cob, diced jalapeno

DESSERTS
Host to choose two in advance to be served as mini individual duos.
Cheesecake with Fresh Berries creamy house-made with fresh seasonal berries
Chocolate Mousse Cup light and airy in a dark chocolate shell
Berries and Cream fresh seasonal berries with sweet cream
Carrot Cake our special recipe with thick, velvety cream cheese icing & caramel sauce

$125 per person
Price is inclusive of sales tax and service charge.
Two glasses of beer or house wine per person, coffee, iced tea and soft drinks included.
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We can accommodate the simplest of cocktail receptions to the most elaborate dinners and everything in between. Interested in hosting a themed party? We can customize your party to fit any theme. Whether it’s Mardi Gras, Casino Night or a Masquerade party, Ruth’s Chris can help you plan the perfect event!

Please review the enclosed information and contact me when you are ready to begin planning an unforgettable event. We specialize in the exceptional touches that will please both you and your guests. I hope we’ll have a chance to work together and I look forward to helping you make your event a success.

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HORS D’OEUVRES & COCKTAIL RECEPTION

CREATE YOUR OWN COCKTAIL RECEPTION

Minimum 25 people
Order must be placed 10 days in advance.

$26 per person
choose three from any category

$32 per person
choose four from any category

$38 per person
choose five from any category

COLD SELECTIONS

Seared Scallops with Parsley Pesto
Chicken Salad Canapés
Tomato & Mozzarella Crostini
Crabtini

Seared Ahi Tuna on Cucumber
Tomato Bruschetta
Carpaccio Crostini
Ahi Tuna Poké Tartlet

HOT SELECTIONS

Beef Wellington
BBQ Shrimp on a Mini Grit Cake
Mini Crab Cakes
New Zealand Lamb Lollipops
Mushrooms Stuffed with Crabmeat

Sweet Potato Canapés
Spanakopita
Bacon Wrapped Scallops
Beef Skewers
Thai Chicken Satay

MINI DESSERT SELECTIONS

Cheesecake
Banana Cream Pie
Carrot Cake Cupcake
Chocolate Covered Strawberries

Double Chocolate Mousse Cup
Bread Pudding
Berries & Cream
Crème Brûlée
PLATTERS & CARVING STATIONS

ALL SELECTIONS SERVE 30 GUESTS

Chilled Seafood Tower $325
Maine lobster, Alaskan King crab legs, jumbo shrimp, colossal lump blue crab *serves 10-12 guests

Caesar Salad $95
With parmesan cheese & croutons

Ahi Tuna $160
Cajun seared Ahi-tuna complemented by a mustard beer sauce

Hot or Cold Smoked Salmon $135
Crostinis, capers, onions & diced egg

Fruit Display $110
Assorted fresh fruits and berries

Assorted Cheese Display $145
Assorted gourmet cheeses & crackers

Tomato Mozzarella Platter $125
Kumato tomatoes & buffalo mozzarella with fresh basil & balsamic

Spinach and Artichoke Dip $95
Creamy spinach and artichoke dip served with fresh pita chips

Roasted Vegetables $100
An assortment of vegetables seasoned and roasted to perfection with a balsamic glaze. Or substitute for raw vegetables with ranch dressing

Shrimp Cocktail $295
Jumbo shrimp served with cocktail sauce

Prime Steak Sliders $425
2 oz. filet sliders served with pretzel buns

Pork Loin Carving Station $260
With rolls and cranberry chutney. 2-3 oz. per person

Beef Tenderloin Carving Station $425
With rolls and horseradish cream sauce. 2-3 oz. per person

Roasted Turkey Carving Station $245
With rolls and traditional gravy

BBQ Shrimp $245
Shrimp sautéed New Orleans-style served with garlic mashed potatoes

Meatball Station $135
Prime meatballs served with pomodoro sauce

Breakfast Buffet $595
Scrambled eggs, applewood-smoked bacon, potatoes, assorted pastries, fresh-squeezed juice, coffee & tea

Continental Breakfast $325
Assorted muffins and Danishes accompanied with a yogurt parfait station, fresh-squeezed juice, coffee & tea
DESSERTS

ALL DESSERTS SERVE 30 GUESTS

Cheesecake Platter                          $150
New York-style served with fresh berries

Berries & Cream                             $130
Individual martini-filled glasses topped with a sweet cream

Double Chocolate Chip Cookies               $90
Better than grandma’s

Chocolate Covered Strawberries              $180
Jumbo fresh strawberries dipped in callebaut chocolate

White Chocolate Bread Pudding               $160
With a spirited creme anglais

Double Chocolate Mousse Cups               $160
Edible dark chocolate cups filled with a creamy chocolate mousse

Dessert Trio                                $160
Bread Pudding, Double Chocolate Mousse Cups & Cheesecake