

# Private Dining Lunch Menus

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 in one of our private dining rooms or a grand reception for hundreds of guests, there will be no compromises. It's how we honor our founder and help you celebrate a perfectly relaxing, elegant event.

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





## THE FRENCH QUARTER

\$30 PER PERSON

### Entrée Choices

*(Please choose three. All sandwiches served with a choice of hand-cut french fries (370 cal) or steak house salad (25 cal - calorie count does not include dressing))*

STEAK SANDWICH\* 910 cal

sliced filet on garlic bread, prepared with béarnaise sauce,  
served with lettuce, tomato & onion

R BURGER 1010 cal

Ruth's special grind on a brioche bun with crispy onion, lettuce,  
tomato, onion, swiss cheese & smoked onion aioli

CRAB CAKE SANDWICH 880 cal

crab cake topped with remoulade sauce,  
served with lettuce, tomato & onion

SEARED AHI-TUNA SALAD\* 710 cal

fresh field greens, red onions, crunchy vegetables,  
slices of seared ahi-tuna, honey-thai sauce

CAESAR SALAD\* WITH GRILLED CHICKEN 940 cal OR JUMBO SHRIMP 600 cal

fresh romaine hearts, romano cheese, creamy caesar dressing,  
shaved parmesan & fresh ground black pepper

### Dessert

*(Please choose one)*

CHEESECAKE WITH FRESH BERRIES 1280 cal

SEASONAL MINI DESSERT DUO 360-590 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutrition information available upon request.

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

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

\*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.





## THE BOURBON STREET

\$40 PER PERSON

### Starter

STEAK HOUSE SALAD 50 cal  
(calorie count does not include dressing)

### Entrée Choices

*(Guest's choice of the following, prepared to order)*

PETITE FILET\* 260 cal  
tender corn-fed midwestern beef, 6 oz cut

ATLANTIC SALMON FILET 380 cal  
broiled

STUFFED CHICKEN BREAST 720 cal  
oven roasted free-range double chicken breast,  
garlic herb cheese, lemon butter

### Accompaniments

*(Served family style)*

CREAMED SPINACH 440 cal  
GARLIC MASHED POTATOES 440 cal

### Dessert

*(Please choose one)*

CHEESECAKE WITH FRESH BERRIES 1280 cal  
SEASONAL MINI DESSERT DUO 360-590 cal

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## THE MARDI GRAS

\$50 PER PERSON

### Starters

*(Please choose one)*

STEAK HOUSE SALAD 50 cal  
(calorie count does not include dressing)

CAESAR SALAD\* 500 cal

### Entrée Choices

*(Guest's choice of the following, prepared to order)*

6 OZ FILET\* & SHRIMP 310 cal  
tender corn-fed midwestern beef,  
topped with large shrimp

ATLANTIC SALMON FILET 380-980 cal  
atlantic salmon with our chef's seasonal preparation

STUFFED CHICKEN BREAST 720 cal  
oven roasted free-range double chicken breast,  
garlic herb cheese, lemon butter

### Accompaniments

*(Please choose two, to be served family style)*

POTATOES AU GRATIN 560 cal

GARLIC MASHED POTATOES 440 cal

FRESH BROCCOLI 80 cal

CREAMED SPINACH 440 cal

### Dessert

*(Please choose one)*

CHEESECAKE WITH FRESH BERRIES 1280 cal

SEASONAL MINI DESSERT DUO 360-590 cal

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