

Private Dining

Lunch & Dinner Menus

Thank you for inquiring 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, every nuance, every request that you and our team plan together will be executed flawlessly.

For groups of 15 or less, we encourage you to order from our full a la carte dinner menu. For parties of more than 15, 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
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"THE SIZZLE"

\$70 PER PERSON

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

Salad

RUTH'S STEAK HOUSE SALAD

Entrées

(for 15 - 30 guests, select four entrées / 31 - 50 guests, select three entrées / 51 - 70 guests, select two entrées / 71 or more guests, select one entrée or pre-selection required)

PETITE FILET*

tender corn-fed midwestern beef, 8oz

MARKET FRESH FISH*

our seasonal fresh fish selection

SIZZLIN' BLUE CRAB CAKES

three jumbo lump crab cakes with sizzling lemon butter

STUFFED CHICKEN BREAST

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

GRILLED PORTOBELLO MUSHROOMS

marinated portobello mushrooms, mashed potatoes, grilled asparagus, broccoli, tomatoes, and lemon butter

Entrée Complements

(optional accompaniments to any entrée)

Oscar Style \$15 • Six Large Shrimp \$15 • Béarnaise Sauce \$5

Sides

(please choose two, to be served family style)

CREAMED SPINACH • MASHED POTATOES • CREMINI MUSHROOMS

Dessert

CHEESECAKE WITH FRESH BERRIES

All menus include fresh hot bread and butter.

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, shellfish, seafood or eggs may increase your risk of food-borne illness.





"THE BROAD STREET"

\$85 PER PERSON

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

Appetizers

(please choose two, to be served buffet or family style)

MUSHROOMS STUFFED WITH CRABMEAT • SEARED AHI TUNA WITH CUCUMBER* • JUMBO GULF SHRIMP • MINI CRAB CAKES

Salads

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

RUTH'S STEAK HOUSE SALAD • CAESAR SALAD*

Entrées

(for 15 - 30 guests, select four entrées / 31 - 50 guests, select three entrées / 51 - 70 guests, select two entrées / 71 or more guests, select one entrée or pre-selection required)

FILET*

tender corn-fed midwestern beef, 11 oz

RIBEYE*

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

MARKET FRESH FISH*

our seasonal fresh fish selection

STUFFED CHICKEN BREAST

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

GRILLED PORTOBELLO MUSHROOMS
marinated portobello mushrooms, mashed

potatoes, grilled asparagus, broccoli, tomatoes and lemon butter

Entrée Complements

(optional accompaniments to any entrée)

Oscar Style \$15 • Six Large Shrimp \$15 • Béarnaise Sauce \$5

Sides

(please choose two, to be served family style)

MASHED POTATOES
POTATOES AU GRATIN
CREAMED SPINACH
FRESH BROCCOLI
CREMINI MUSHROOMS

Desserts

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

CHEESECAKE WITH FRESH BERRIES
CHOCOLATE SIN CAKE

All menus include fresh hot bread and butter.

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.

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"THE MS. RUTH" \$110 PER PERSON

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

(please choose four, to be served buffet style)

ARTISANAL CHEESE & FRUIT TRAY • VEGETABLE CRUDITES WITH DIP • SMOKED SALMON CANAPES* • CARPACCIO TENDERLOIN* • MINI TENDERLOIN SLIDERS* • TERIYAKI BEEF SKEWERS • SEARED JUMBO SCALLOPS* • ROSEMARY SKEWERED SHRIMP

Salads

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

RUTH'S STEAK HOUSE SALAD • LETTUCE WEDGE WITH BLEU CHEESE AND BACON • CAESAR SALAD*

Entrées

(for 15 - 30 guests, select four entrées / 31 - 50 guests, select three entrées / 51 - 70 guests, select two entrées / 71 or more guests, select one entrée or pre-selection required)

FILET*

tender corn-fed midwestern beef, 11 oz cut

RIBEYE*

USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy

MARKET FRESH FISH*

our seasonal fresh fish selection

LAMB CHOPS*

three extra thick domestic chops, marinated overnight, with fresh mint

NEW YORK STRIP*

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

STUFFED CHICKEN BREAST

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

GRILLED PORTOBELLO MUSHROOMS

marinated portobello mushrooms, mashed potatoes, grilled asparagus, broccoli, tomatoes and lemon butter

Entrée Complements

(optional accompaniments to any entrée)

Oscar Style \$15 • Six Large Shrimp \$15 • Béarnaise Sauce \$5

Sides

(please choose three, to be served family style)

MASHED POTATOES • POTATOES AU GRATIN • CREAMED SPINACH • CREMINI MUSHROOMS • FRESH BROCCOLI • GRILLED ASPARAGUS WITH HOLLANDAISE • SWEET POTATO CASSEROLE

All menus include fresh hot bread and butter.

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.

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Desserts

(15 - 30 guests, select two / 31 or more guests, select one)

FRESH BERRIES WITH SWEET CREAM
CHEESECAKE WITH FRESH BERRIES
CHOCOLATE SIN CAKE
CRÈME BRÛLÉE





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. For lunches we recommend 1 - 3 selections, 2 - 4 selections for dinners, and 4 - 8 for receptions)

Served Cold

SEARED AHI TUNA WITH CUCUMBER*	\$3.50
SMOKED SALMON CANAPES* (min. of 50 pieces)	\$3.50
JUMBO GULF SHRIMP WITH COCKTAIL SAUCE	\$4.00
CARPACCIO TENDERLOIN ON GARLIC CRISP* (min. of 15)	\$4.25

Served Warm

CHICKEN SKEWERS WITH BARBECUE BUTTER	\$3.25
SWEET POTATO TARTS WITH PECAN TOPPING	\$3.25
MUSHROOMS STUFFED WITH CRABMEAT	\$3.50
MINI CRAB CAKES	\$4.25
ROSEMARY SKEWERED SHRIMP	\$4.25
SHRIMP WITH BARBECUE BUTTER	\$4.00
SEARED JUMBO SCALLOPS*	\$4.00
BACON WRAPPED SCALLOPS*	\$4.50
TERIYAKI BEEF SKEWERS	\$3.50
MINI TENDERLOIN STEAK SLIDERS*	\$4.25
BEEF WELLINGTON* (min. of 25 pieces)	\$4.50

Buffet Platters

ARTISANAL CHEESE AND FRUIT TRAY	\$130 (up to 49 guests) / \$210 (50 or more guests)
VEGETABLE CRUDITES WITH DIP	\$100 (up to 49 guests) / \$130 (50 or more guests)
WHOLE SIDE OF SMOKED SALMON*	\$175 (up to 25 guests)

Appetizers

CALAMARI lightly fried, with a sweet and spicy asian chili sauce, serves 2 - 4	\$17.00
SIZZLIN' BLUE CRAB CAKES two jumbo lump crab cakes with sizzling lemon butter, 2 pieces	\$20.00
BARBECUED SHRIMP large shrimp sautéed in reduced white wine, butter, garlic and spices, 5 pieces	\$16.00
SEARED AHI TUNA* complimented by a spirited sauce with hints of mustard and beer, 8 pieces	\$17.00
VEAL OSSO BUCO RAVIOLI saffron-infused pasta with sautéed baby spinach and a white wine demi-glace, 5 pieces	\$16.00
SPICY LOBSTER lightly fried, with a spicy cream sauce and a tangy cucumber salad, serves 2 - 4	\$18.00

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"THE RUE AVALON"

\$48 PER PERSON

Private Dining Lunches

Salad

RUTH'S STEAK HOUSE SALAD

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

Entrées

(please choose one entrée)

PETITE FILET & SALMON*

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

PETITE FILET & SHRIMP*

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

Sides

POTATOES AU GRATIN • FRESH BROCCOLI

Dessert

MINI CHOCOLATE SIN CAKE

All menus include fresh hot bread and butter.

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"THE RUE ORLEANS"

\$52 PER PERSON

Private Dining Lunches

Salads

(please choose one salad)

RUTH'S STEAK HOUSE SALAD

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

CAESAR SALAD*

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

Entrées

(for 15 - 30 guests, select four entrées / 31 - 50 guests, select three entrées / 51 - 70 guests, select two entrées / 71 or more guests, select one entrée or pre-selection required)

PETITE FILET*

tender corn-fed midwestern beef, 8 oz cut

STUFFED CHICKEN BREAST

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

MARKET FRESH FISH*

our seasonal fresh fish selection

SIZZLIN' BLUE CRAB CAKES

three jumbo lump crab cakes with sizzling lemon butter

a vegetarian selection may be added to any menu

Sides

(please choose two, to be served family style)

POTATOES AU GRATIN

SWEET POTATO CASSEROLE

FRESH BROCCOLI

GRILLED ASPARAGUS WITH

HOLLANDAISE

Desserts

(please choose one dessert)

MINI CHOCOLATE SIN CAKE

FRESH BERRIES WITH SWEET CREAM

MINI CHEESECAKE

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