

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

\$35 PER PERSON

LUNCH MENU

Entrée Choices

(Host select three of the following, guest choice of one.)

*Served with a choice of hand-cut french fries (370 cal),
steak house salad (25 cal - calorie count does not include dressing), or soup)*

STEAK SANDWICH* 910 cal

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

RUTH'S PRIME BURGER 870 cal

Ruth's special grind on a brioche bun with lettuce,
tomato, onion, and swiss cheese

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

(Includes coffee or hot tea)

CLASSIC CHEESECAKE 320 cal

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

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 MARDI GRAS

\$55 PER PERSON
LUNCH MENU

Starters

(Host select one)

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

L- CAESAR SALAD* 500 cal

Entrée Choices

(Guest choice of one of the following)

6 OZ PETITE FILET* 260 cal
tender corn-fed midwestern beef

SPICY SALMON & CRISPY SHRIMP 710 cal
seared salmon with crispy salt & pepper shrimp, spicy
honey thai sauce, broiled option available

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

Accompaniments

(Host choose two, to be served family style)

L- GARLIC MASHED POTATOES 440 cal

L- FRESH STEAMED BROCCOLI 80 cal

L- CREAMED SPINACH 440 cal

Dessert

(Host select one, includes coffee or hot tea)

CLASSIC CHEESECAKE 320 cal

CHOCOLATE SIN CAKE 600 cal

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