

BREAKFAST SELECTIONS

CONTINENTAL BREAKFAST

\$12 per person

Assorted Pastries
Assorted Muffins
Fresh Fruit Platter
Orange Juice
Coffee

BREAKFAST BUFFET

\$20 per person

Fresh Fruit Platter
Scrambled Eggs
Bacon
Breakfast Potatoes
Assorted Muffins
Assorted Pastries
Orange Juice
Coffee

AFTERNOON BREAK SELECTIONS

THE SNACK BREAK

\$8 per person | Host to choose two in advance

Granola Bars
Whole Fresh Fruit
Hummus with pita chips
Double Chocolate Chip Cookies better than Grandma's!
Mini Cheesecake New York-style served with fresh berries

Chocolate Mousse Cup light and airy in a dark chocolate shell
Berries and Cream fresh seasonal berries with sweet cream
White Chocolate Bread Pudding with a spirited creme anglaise
Coffee & Soft Drinks

LUNCH SELECTIONS

THE RUTH LUNCH

\$23 per person | Served buffet style

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

ENTREES

Host to choose one in advance.

Sliders grilled chicken and juicy filet sliders

Taco Bar chicken and beef tacos with all the fixings

Wraps grilled chicken and steak wrapped in tortillas

Pasta with meatballs

Sandwiches chicken salad and turkey sandwiches

SIDES

Host to choose one in advance.

Assorted Chips

Potato Salad

Pasta Salad

Vegetable Salad



ROYAL STREET LUNCH

\$41 per person | Served buffet style

Ribeye 6 oz., well marbled for peak flavor and deliciously juicy
Stuffed Half Chicken Breast roasted and stuffed with garlic herb cheese
Creamed Spinach fresh chopped, a Ruth's favorite
Mashed Potatoes with a hint of roasted garlic
Bread and Butter

THE 1965 LUNCH

\$48 per person | Served buffet style

Filet 4 oz., the most tender cut of our corn-fed Midwestern beef, broiled to perfection
Stuffed Half Chicken Breast roasted and stuffed with garlic herb cheese
Roasted Yukon Potatoes fresh chopped, a Ruth's favorite
Fresh Steamed Broccoli simply steamed
Bread and Butter

ST. CHARLES

\$55 per person

Mixed Green Salad with house vinaigrette dressing
Filet 6 oz., the most tender cut of corn-fed Midwestern beef, broiled to perfection sliced and served with a horseradish cream sauce
Mashed Potatoes with a hint of roasted garlic
Green Beans seasoned and sauteed in light butter
Cheesecake with Fresh Berries creamy house-made with fresh seasonal berries

JACKSON SQUARE

\$75 per person

Shrimp Cocktail chilled jumbo shrimp with our New Orleans-style cocktail sauce
Caesar Salad fresh, crisp romaine lettuce tossed with garlic croutons, Romano cheese and a creamy Caesar dressing
Filet 8 oz., the most tender cut of corn-fed Midwestern beef, broiled to perfection
Mashed Potatoes with a hint of roasted garlic
Green Beans seasoned and sauteed in light butter
Berries and Cream seasonal fresh berries with Ruth's famous sweet cream

Bread and butter served with both menus.

**25 PERSON MINIMUM, 100 PERSON MAXIMUM
PLATEWARE & FLATWARE RENTAL WILL APPLY.**

PRIVATE DINING

LUNCH OPTIONS

New Orleans	\$41
Canal Street	\$48

ENTRÉE COMPLEMENTS

Shrimp (4)	\$21
Oscar Style	\$18.50
Lobster Tail	Market
Bleu Cheese	\$6

BEVERAGES

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

Food and beverage minimums will apply.

Sales tax and administration fee (3%) will be applied to all food and 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

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

\$41 PER PERSON

Coffee, iced tea, and soft drinks - additional \$3 per person

SALAD

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



PRIVATE DINING

DINNER OPTIONS

Bourbon Street	\$65
French Quarter	\$80
Mardi Gras	\$92
The Big Easy	\$100
The Big Easy 2	\$125

ENTRÉE COMPLEMENTS

Shrimp (4)	\$21
Oscar Style	\$18.50
Lobster Tail	Market
Bleu Cheese	\$6

BEVERAGES

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

Food and beverage minimums will apply.

Sales tax and administration fee (3%) will be applied to all food and 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 and Cheese tender lobster, three cheese blend, mild green chiles
(add \$4.50 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

\$65 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 sauteed 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 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** 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
Bone-in \$5 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 and Cheese tender lobster, three (add cheese blend, mild green chiles)
(add \$4.50 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 and caramel sauce

\$80 PER PERSON

Includes complimentary coffee, iced tea and soft drinks.



APPETIZERS

Host to choose one 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
- Bone-in New York Strip** USDA Prime, full-bodied 19 oz bone-in cut
(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
- 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 and Cheese** tender lobster, three *(add cheese blend, mild green chiles (add \$4.50 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 and caramel sauce

\$92 PER PERSON

Includes complimentary coffee, iced tea and soft drinks.



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 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

SIDES

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

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 and 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.

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 romaine tossed with garlic croutons, Romano cheese and Caesar dressing

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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

SIDES

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
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
Berries and Cream fresh seasonal berries with sweet cream
Carrot Cake our special recipe with thick, velvety cream cheese icing and 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.