



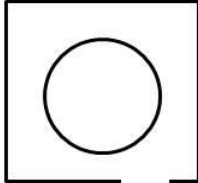
Ruth's Chris Steak House offers expert planning assistance and custom menu options for your entertaining needs. Our warm hospitality and responsive, professional service ensure that your private party, banquet, meeting, reception, rehearsal dinner or other special event will meet your highest expectations.

Thank you for considering Ruth's Chris Steak House for your private dining needs! If you have any questions over this information or if I can be of service in any way, please don't hesitate to call, write, or stop by!

Tatum Murray
 Sales and Event Manager
 479-633-8331
 tmurray@ruthschris.us

PRIVATE DINING ROOMS

No venue showcases your event as handsomely as Ruth's Chris Steak House. We are proud to offer your guests a warm, fine-dining experience with generous comfortable seating.

	<p>Napa Room Seats 20 \$2000 food and beverage minimum guarantee required to use privately</p>
	<p>Sonoma Room Seats 20 \$2000 food and beverage minimum guarantee required to use privately</p>

Napa and Sonoma Rooms Combined
 Seats 40

\$4000 food and beverage minimum guarantee required to use privately



SECURING A PRIVATE DINING ROOM

In order to assure the success of your event here are some helpful guidelines to follow:

Contract-

- A room will be secured for you once a general contract is filled out, signed, and returned. The credit card given on the contract does not have to be the card used to pay the final bill; however, it will be charged in the event of a cancellation without the required notice.

Guaranteed Guest Count-

- Final guest count is required forty-eight hours before your event. In our preparations for your event, we will allow for 10% over the guest count you provide. Dining rooms and seating arrangements will be selected based on your final guest count as well as on your individual needs.

Payment-

- We accept, American Express, Visa, MasterCard, Discover, and Diners Club. All parties will be billed on a single check unless special arrangements are made prior to the dinner.

Special Preparations-

- We have an LCD projector on site and screens in the Napa and Sonoma rooms.
- All rooms have Wi-Fi internet access and there is a hard wired connection available in the Sonoma Room.
- We would be happy to arrange for additional equipment (such as wireless microphones, podiums, or conference call systems) and only the rental fees will be assessed.

Menus-

- New Orleans inspired Sample Banquet Menu packages are available for your convenience, or we will assist you in customizing your own event menu. Our banquet menus offer your guests a choice of salads, entrees and desserts (orders taken on-site) with family-style appetizers and side dishes. We will custom-print for your dinner and would love to include a personal greeting, program title, or company logo on your menu!
- Set menu packages are required for all parties of 20 or more guests.



MENU EXAMPLES:

STARTER

Steak House Salad with Balsamic Vinaigrette

ENTRÉE

(Guests will be offered a choice of the following entrees, prepared to order)

Petite Filet

The most tender cut of corn-fed Midwestern beef, broiled to perfection

Tournedos Oscar

Twin filets with a classic Oscar topping of asparagus, jumbo lump crab cake and a ribbon of béarnaise sauce

Market Fresh Seafood Selection

Our seasonal fresh fish selection – ask your Sales Manager for this month's selection.

Sample offerings include: Halibut, Grouper, Snapper, Salmon, Tuna.

Stuffed Chicken Breast

A roasted chicken breast stuffed with garlic herb cheese and served with lemon thyme butter

SERVED ON THE SIDE

(Entrees will be served with the following accompaniments, served family-style)

Mashed Potatoes with a hint of Roasted Garlic

&

Ruth's Classic Creamed Spinach

DESSERT

(Each guest will be offered a choice of the following desserts)

Chocolate Sin Cake

or

Fresh Berries with Sweet Cream

BOURBON STREET MENU

Maximum Price Per Person: \$73.00

Dinner will be served with hot fresh bread & butter.

Price does not include beverages, taxes and service charge.

MENU EXAMPLES:



APPETIZERS

(Served family-style once your party is seated)

Seared Ahi Tuna

&

Mushrooms Stuffed with Crabmeat

SALAD

Steak House Salad with Balsamic Vinaigrette

ENTRÉE

(Each guest will be offered a choice of entrees, prepared to order)

Petite Filet

The most tender cut of corn-fed Midwestern beef, broiled to perfection

Tournedos Oscar

Twin filets with a classic Oscar topping of asparagus, jumbo lump crab cake and a ribbon of béarnaise sauce

Market Fresh Seafood Selection

Our seasonal fresh fish selection – ask your Sales Manager for this month's selection.

Stuffed Chicken Breast

A roasted chicken breast stuffed with garlic herb cheese and served with lemon thyme butter

SERVED ON THE SIDE

(Entrees will be served with following accompaniments, served family-style)

Mashed Potatoes with a hint of roasted garlic

&

Ruth's Classic Creamed Spinach

DESSERT

(Each guest will be offered a choice of the following desserts)

Fresh Berries with Sweet Cream

or

Chocolate Sin Cake

ROYAL STREET MENU

Maximum Price Per Person: \$82.00

Dinner will be served with hot fresh bread & butter.

Price does not include beverages, taxes and service charge.



MENU EXAMPLES:

APPETIZERS

(Served family-style once your party is seated)

Mushrooms Stuffed with Crabmeat
&
Chilled Jumbo Shrimp with Cocktail Sauce

SALAD

Steak House Salad with Balsamic Vinaigrette

ENTRÉE

(Each guest will be offered a choice of entrees, prepared to order)

Ribeye

An outstanding example of USDA Prime, well-marbled for peak flavor.

Petite Filet

The most tender cut of corn-fed Midwestern beef, broiled to perfection

Tournedos Oscar

Twin filets with a classic Oscar topping of asparagus, jumbo lump crab cake and a ribbon of béarnaise sauce

Market Fresh Seafood Selection

Our seasonal fresh fish selection – ask your Sales Manager for this month's selection.

Sample offerings include: Halibut, Grouper, Snapper, Salmon, Tuna.

Stuffed Chicken Breast

A roasted chicken breast stuffed with garlic herb cheese and served with lemon thyme butter.

SERVED ON THE SIDE

(Entrees will be served with following accompaniments, served family-style)

Mashed Potatoes with a hint of roasted garlic

Cremini Mushrooms

Ruth's Classic Creamed Spinach

DESSERT

(Each guest will be offered a choice of the following desserts)

Chocolate Sin Cake

Or

Cheesecake with Fresh Berries

FRENCH QUARTER MENU

Maximum Price Per Person: \$97.00

Dinner will be served with hot fresh bread & butter.

Price does not include beverages, taxes and service charge.



MENU EXAMPLES:

APPETIZERS

(Served family-style once your party is seated)

Calamari

&

Veal Osso Buco Ravioli

STARTER COURSE

(Each guest will be offered a choice of one)

Steak House Salad with Balsamic Vinaigrette

Or

Chef's featured Soup

ENTRÉE

(Each guest will be offered a choice of the following, prepared to order)

Cowboy Ribeye

A delicious bone-in version of this juicy USDA Prime cut

Petite Filet

The most tender cut of corn-fed Midwestern beef, broiled to perfection

New York Strip

This USDA Prime cut has a firm, full-bodied texture.

Tournedos Oscar

Twin filets with a classic Oscar topping of asparagus, jumbo lump crab cake & a ribbon of béarnaise sauce

Market Fresh Seafood Selection

Our seasonal fresh fish selection – ask your Sales Manager for this month's selection.

Sample offerings include: Halibut, Grouper, Snapper, Salmon, Tuna.

Stuffed Chicken Breast

A roasted chicken breast stuffed with garlic herb cheese and served with lemon thyme butter

SERVED ON THE SIDE

(Entrees will be served with following accompaniments, served family-style)

Mashed Potatoes with a hint of Roasted Garlic

Ruth's Classic Creamed Spinach

Cremini Mushrooms

DESSERT

(Each guest will be offered a choice of the following desserts)

Chocolate Sin Cake

Or

Cheesecake with Fresh Berries

MARDI GRAS MENU

Maximum Price Per Person: \$105.00

Dinner will be served with hot fresh bread & butter.

Price does not include taxes and service charge.



MENU ENHANCEMENTS:

Entrée Compliments

The following is a list of enhancements that can be added to any menu.

Hollandaise Sauce

Traditional lemon flavored butter sauce
\$2.95 per person

Béarnaise Sauce

A hollandaise sauce with the addition
of a tarragon flavored wine reduction
\$2.95 per person

Au Poivre Sauce

Brandy & pepper Sauce
\$5.50 per person

Oscar Style

A topping for your entrees consisting of crab cake,
asparagus, and béarnaise sauce
\$18.00

Bleu Cheese Crust

A topping for your entrée consisting of bleu cheese,
roasted garlic and a touch of bread crumbs
\$5 per person

Horseradish Crust

A topping for your entrées consisting of horseradish, parmesan,
and panko bread crumbs
\$5 per person

Jumbo Shrimp

4 additional jumbo shrimp will be added to each entrée
\$19.50 per person

Lobster Tail

Market Price

Premium Bottled Water

Acqua Panna- still
and/or
San Pellegrino – sparkling
\$7.50 per 1000mL bottle
Charged as consumed

Stationary Reception Platters and Displays

Fresh Fruit and Cheese Display \$90.00

Assortment of domestic and imported soft, semi-soft
and hard cheeses, assorted crackers, and
seasonally fresh fruits
Serves 30-75

Artisanal Cheese and Fruit \$150.00

Marinated fresh mozzarella, smoked aged gouda,
marbled gorgonzola, sharp cheddar,
complemented by honey, fresh and dried fruits,
Cajun spiced pecans and toast points Serves 25-30

Vegetable Crudités \$75.00

Assortment of fresh seasonal vegetables served with
homemade bleu cheese and ranch dressings

Mediterranean Roasted Vegetables & Dips \$150.00

Medley of farm-fresh roasted vegetables and
antipasto skewers, served with a trio of house made
dips-red pepper hummus, chunky bleu cheese and
creamy ranch Serves 25-30

Tomato Bruschetta

Made fresh in house and served with toasted bread crisps. Serves 25-30

\$50.00

Whole side of Smoked Salmon

Smoked Atlantic salmon accompanied by chopped red onions, eggs, capers, and parsley,
served with crouton fans.

\$120.00

Fresh Shrimp Cocktail Platter

Jumbo shrimp served with our made-fresh Creole Cocktail or Remoulade sauce. Serves 25-30

\$150.00

Tenderloin Carving Station

Serves 15-30 (Offered only for cocktail events)

Whole roasted tenderloin served with horseradish cream and corn dusted rolls.

Market Price

MENU ENHANCEMENTS



Hors d'oeuvres

We are pleased to offer an assortment of hot and cold hors d'oeuvres priced by the piece, with a minimum order of 25 pieces per item. 2 Weeks notice may be required for some selections. Some examples:

Cold Selections:

Jumbo Cocktail Shrimp	\$4.5
Seared Ahi Tuna on Cucumber	\$3.5
Fresh Mozzarella & Tomato with Basil Vinaigrette	\$4
Mini Crabtini	\$3.5
Smoked Salmon Roulade	\$3.5
Oysters on the Half Shell	\$4.5

Hot Selections:

Beef Skewers in Thai Chili Sauce	\$4.5
Mini Crab Cakes	\$5.25
Crab Stuffed Mushrooms	\$3.5
BBQ Shrimp Crostini	\$4
Prime Slider	\$4.5
Tenderloin Roll	\$4.5
Bacon-Wrapped Scallop	\$4.25
New Zealand Lamb Lollipops	\$5.5
Rosemary Shrimp	\$4
Seasoned Chicken Skewer	\$4

Dessert Selections:

Mini Crème Brulee	\$2.5
Mini Baked Cheesecake	\$2.5
Mini Chocolate Mousse Cheesecake	\$2.5
Mini Berries with Sweet Cream	\$2.5



ADDITIONAL OPTIONS

If your group size or budget does not fit these options and/or requirements, there are still many ways to give your guests the very best in sizzle, beverage, and service!

Breakfast & Lunch-

Not opening for dinner business until 5pm daily, our entire building is available all morning and afternoon for private groups. A variety of rooms are available for meetings, breakout sessions, and coffee/ snack breaks in addition to your dining space.

Perfect for:

- Sales Programs
- Training and Team Building
- Bridal Luncheons
- Social Meetings
- More!

Catering-

What makes an event memorable? When your personality shines through! Your guests. Your setting. And, of course, your favorite dishes from Ruth's Chris. Now you can cater to your guests anywhere you like with the service, the expertise, and, of course, the flavor of Ruth's Chris Steak House. We offer services for cocktail parties and chef-attended buffet stations in addition to plated dinners completely customized to your tastes and needs.

Ruth's Bar, Patio and Social Lounge-

Experience the other side of Ruth's Chris! Our cocktail lounge is the perfect relaxed atmosphere for gathering socially with friends and colleagues. While we don't guarantee seating in the lounge or adjoining patio during regular business hours, we do arrange for early gatherings, fundraising opportunities and after-parties!

Happy Hour every night 5-7pm and all night Thursdays!

SEPARATE MENUS AND MINIMUMS APPLY.
SEE YOUR SALES MANAGER FOR MORE DETAILS.



Private Dining Program- Rogers, AR location

DINNER MENU I: \$100 Inclusive Package

Dinner includes fresh hot bread, 2 glasses of Beer or Manager's Selection Wine, and soda/tea and coffee service.

SALAD:

Steak House Salad

Fresh crisp iceberg, baby arugula and baby lettuces, garlic croutons, sliced red onions and grape tomatoes tossed with homemade Vinaigrette.

ENTREE SELECTIONS:

Petite Filet

The most tender cut of corn-fed Midwestern beef, broiled to perfection

-or-

Tournedos Oscar

Twin filets with a classic Oscar topping of asparagus, jumbo lump crab cake and a ribbon of béarnaise sauce

-or-

Stuffed Chicken Breast

Oven roasted free-range double chicken breast stuffed with garlic herb cheese and served with lemon butter.

-or-

Chef's Fresh Fish Selection

Hand cut, fresh Seasonal Catch, simply seasoned and broiled.

ACCOMPANIMENTS (Served to share):

Mashed Potatoes

Flavored with a hint of roasted garlic.

&

Creamed Spinach

Ruth's original recipe.

DESSERT, per person:

Ruth's Symphony Duo Dessert

PRICE PER PERSON:

\$100.00

Inclusive of Applicable Sales Tax and 20% Suggested Gratuity

Gratuity may be modified at the discretion of the guest but if modified will affect the price quoted

2015



Private Dining Program- Rogers, AR location

DINNER MENU II: \$125 Inclusive Package

Dinner includes fresh hot bread, 2 glasses of Beer or Manager's Selection Wine, and soda/tea and coffee service.

APPETIZERS ~ Served family-style to share:

Crabmeat Stuffed Mushrooms

&

Seared Ahi Tuna

SALAD:

Steak House Salad

Fresh crisp iceberg, baby arugula and baby lettuces, garlic croutons, sliced red onions and grape tomatoes tossed with homemade Vinaigrette.

ENTREE SELECTIONS:

Petite Filet

The most tender cut of corn-fed Midwestern beef, broiled to perfection

-or-

Tournedos Oscar

Twin filets with a classic Oscar topping of asparagus, jumbo lump crab cake and a ribbon of béarnaise sauce

-or-

Stuffed Chicken Breast

Oven roasted free-range double chicken breast stuffed with garlic herb cheese and served with lemon butter.

-or-

Chef's Fresh Fish Selection

Hand cut, fresh Seasonal Catch, simply seasoned and broiled.

ACCOMPANIMENTS (Served to share):

Mashed Potatoes

Flavored with a hint of roasted garlic.

&

Creamed Spinach

Ruth's original recipe.

DESSERT, per person:

Ruth's Symphony Duo Dessert

PRICE PER PERSON:

\$125.00

Inclusive of Applicable Sales Tax and 20% Suggested Gratuity

Gratuity may be modified at the discretion of the guest but if modified will affect the price quoted

2015



Rogers, AR

\$40/person lunch option

Salad

Steak House Salad *served with balsamic vinaigrette*



Entrée

Each of your guests will receive

Mixed Grill

One four ounce filet (prepared to order for groups up to 50, prepared medium for groups of 51 or more), one half grilled free-range chicken breast, one jumbo lump crab cake and a broiled tomato.



Accompaniments

Roasted Garlic Mashed Potatoes

&

Classic Creamed Spinach

(Served family style)



Drink choice of soda, tea, or coffee.

**Price per person includes bread for the table, meal,
& non-alcoholic beverage
It does NOT include tax or gratuity**

**Optional Duo Dessert- add \$5 per person*



Rogers, AR

\$50/person lunch option

Salad

Steak House Salad *served with balsamic vinaigrette*



Entrée

Your guests will have the choice of:

Petite Filet

The most tender cut of corn-fed Midwestern beef.

Stuffed Chicken Breast

Oven roasted free-range double chicken breast stuffed with garlic herb cheese.

Sizzlin' Blue Crab Cakes

Two jumbo lump Crab Cakes with sizzling lemon butter.



Accompaniments

Roasted Garlic Mashed Potatoes

Classic Creamed Spinach

(Served family style)



Drink choice of soda, tea, or coffee.

**Price per person includes bread for the table, meal,
& non-alcoholic beverage.
It does NOT include tax, and gratuity**

**Optional Duo Dessert- add \$5 per person*