



THIS IS HOW IT'S DONE.

**INDIANAPOLIS  
NORTHSIDE**

2727 E. 86th STREET

317.844.1155

# BOURBON STREET

## 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 & Cheese** tender lobster, three cheese blend, mild green chiles (add \$3.50 per person)

## DESSERTS

Host to choose two in advance to be served as mini individual duos.

**Cheesecake** 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

**\$62 per person**

Includes complimentary coffee, iced tea and soft drinks

# FRENCH QUARTER

## 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 & 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
- Chilean Sea Bass** pan roasted, citrus-coconut butter, sweet potato and pineapple hash (add \$5 per order)
- Bone-in 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 & Cheese** tender lobster, three cheese blend, mild green chiles (add \$3.50 per person)

## DESSERTS

Host to choose two in advance to be served as mini individual duos.

- Cheesecake** 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 & caramel sauce

**\$78 per person**

Includes complimentary coffee, iced tea and soft drinks



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# MARDI GRAS

## APPETIZERS

Host to choose two 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** 8oz. 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

**Chilean Sea Bass** pan-roasted, citrus-coconut butter, sweet potato and pineapple hash

**Bone-in New York Strip** USDA Prime, full-bodied 19oz bone-in cut (add \$12 per order)

## SIDE DISHES

Host to choose three 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

**Roasted Brussels Sprouts** bacon, honey butter

**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 & Cheese** tender lobster, three cheese blend, mild green chiles (add \$3.50 per person)

## DESSERTS

Host to choose two in advance to be served as mini individual duos.

**Cheesecake** creamy house-made with fresh seasonal berries

**Chocolate Mousse Cup** light and airy in a dark chocolate shell classic

**Crème Brûlée** egg Creole custard, topped with fresh berries

**Carrot Cake** our special recipe with thick, velvety cream cheese icing & caramel sauce

## \$89 per person

Includes complimentary coffee, iced tea and soft drinks



# THE BIG EASY

## 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, crisp romaine tossed with garlic croutons, Romano cheese and a creamy 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

## 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

**Roasted Brussels Sprouts** bacon, honey butter

**Mashed Potatoes** with a hint of roasted garlic

**Sweet Potato Casserole** with pecan crust

**Fire-Roasted Corn** hand-cut fresh from the cob, diced jalapeno

## DESSERTS

Host to choose two in advance to be served as mini individual duos.

**Cheesecake** 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 & 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.



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# THE BIG EASY 2

## 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, crisp romaine tossed with garlic croutons, Romano cheese and a creamy 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  
**Chilean Sea Bass** pan-roasted, citrus-coconut butter, sweet potato and pineapple hash

## 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  
**Roasted Brussels Sprouts** bacon, honey butter  
**Mashed Potatoes** with a hint of roasted garlic  
**Sweet Potato Casserole** with pecan crust  
**Fire-Roasted Corn** hand-cut fresh from the cob, diced jalapeno

## DESSERTS

Host to choose two in advance to be served as mini individual duos.

**Cheesecake** 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 & 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.



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# RUTH'S CHRIS STEAK HOUSE PRIVATE DINING



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## INDIANAPOLIS NORTHSIDE

2727 E. 86th STREET  
317.844.1155

Anniversaries

Award Ceremonies

Bar/Bat Mitzvahs

Birthdays

Board Dinners

Bridal/Baby Showers

Celebrations

Client Luncheons

Club Functions

Engagement Dinners

Family Reunions

Graduations

Holiday Parties

Rehearsal Dinners

Retirement Parties

Wedding Celebrations

Thank you for your interest in hosting your upcoming event at **Ruth's Chris Steak House Indianapolis Northside**. Enclosed are some available options, but please note that these are sample menus subject to change.

A locally owned and operated franchise, Ruth's Chris Indy North offers you and your guests a unique array of items, based on the philosophy we have for dining at the restaurant – serving our guests U.S. Prime meats, New-Orleans inspired side dishes and homemade desserts in an elegant, yet relaxed manner.

We can accommodate the simplest of cocktail receptions to the most elaborate dinners and everything in between.

Please review the enclosed information and contact me when you are ready to begin planning an unforgettable event. We specialize in the exceptional touches that will please both you and your guests. I hope we'll have a chance to work together and I look forward to helping you make your event a success.

**Lori Seefeldt - Senior Sales Manager | [loris@ruthschris.us](mailto:loris@ruthschris.us)**

**Laura Bailey - Sales Manager | [laurab@ruthschris.us](mailto:laurab@ruthschris.us)**

Private Dining & Off-Site Catering

Ruth's Chris Steak House Indianapolis Northside

2727 E. 86th St, Indianapolis, IN 46240

317-844-1155



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### INDIANAPOLIS NORTHSIDE

2727 E. 86th STREET  
317.844.1155

### INDIANAPOLIS DOWNTOWN

45 S. ILLINOIS STREET  
317.633.1313

### ST. LOUIS DOWNTOWN

315 CHESTNUT STREET  
314.259.3200

### CHESTERFIELD

16493 WILD HORSE  
CREEK RD  
636.200.6180

### SOUTH BEND

902 E. UNIVERSITY DRIVE  
574.968.9700

### FORT WAYNE

224 W. WAYNE STREET  
260.444.5898

# PRIVATE DINING

## LUNCH OPTIONS

New Orleans	\$38
Canal Street	\$46

## ENTRÉE COMPLEMENTS

Shrimp (4)	\$19.5
Oscar Style	\$18
Lobster Tail	Market
Bleu Cheese	\$5

## BEVERAGES

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

Food & beverage minimums will apply.

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





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# NEW ORLEANS LUNCH

private dining

## 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 individually.

**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

**\$38 per person**

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





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# CANAL STREET LUNCH

private dining

## 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

## 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 individually.

**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**

# BOXED LUNCH MENU

## SALADS

*Served with whole fruit, chips & cookie*

### SEARED AHI-TUNA SALAD\*

fresh field greens, red onions, crunchy vegetables,  
slices of seared ahi-tuna, honey-thai sauce 17

### CHILLED SHELLFISH SALAD

shrimp & lump crabmeat tossed with  
vinaigrette dressing on a bed of mixed greens 19

### BLACK & BLEU SALAD\*

chopped salad with onions, mushrooms, croutons,  
bleu cheese dressing, bleu cheese crumbles, cajun pecans,  
bacon, peppers, crispy onions & blackened tenderloin 19

### GRILLED CHICKEN CAESAR SALAD\*

grilled chicken, fresh romaine hearts, romano cheese,  
creamy caesar dressing, shaved parmesan & fresh ground  
black pepper 15

### ASIAN NOODLE SALAD

ginger soy marinated filet or ahi tuna, napa cabbage, iceberg,  
spinach and radicchio salad, cucumber, onions, carrots, red  
pepper, udon noodles and sesame vinaigrette tuna 18 | steak 20

## SANDWICHES & MORE

*Served with whole fruit, chips & cookie*

### STEAK SANDWICH\*

filet on garlic bread, topped with caramelized onions &  
horseradish sauce 19

### CRAB CAKE SANDWICH

crab cake topped with remoulade sauce 19

### GRILLED PORTOBELLO SANDWICH

marinated, seasoned & grilled to perfection on brioche  
bread with remoulade sauce 13

### CHICKEN SALAD SANDWICH

slow cooked chicken salad on brioche bread 15

### CHARCUTERIE BOARD

assortment of gourmet meats & cheese, fresh fruit &  
ground mustard spread served with a bake baguette 19

## BEVERAGES | \$3 per person

BOTTLED WATER

# RUTH'S CHRIS STEAK HOUSE ALL DAY MEETINGS

Thank you for your interest in hosting your upcoming meeting at **Ruth's Chris Steak House Indianapolis Northside**. Enclosed are some available options, but please note that these are sample menus subject to change.

A locally owned and operated franchise, Ruth's Chris Indy North offers you and your guests a unique array of items, based on the philosophy we have for dining at the restaurant – serving our guests U.S. Prime meats, New-Orleans inspired side dishes and homemade desserts in an elegant, yet relaxed manner.

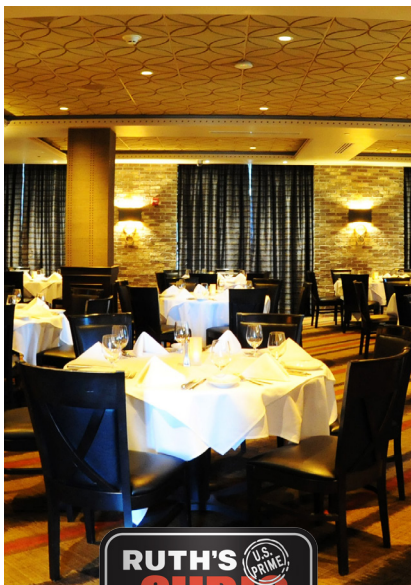
We offer elegant dining rooms, free parking, complimentary AV and **NO ROOM CHARGES**. All day meeting rooms are available until 4:15pm daily. Food and beverage minimums for meeting room plus area for buffet will apply. Larger rooms and break out rooms available, please ask for details and pricing.

We can accommodate intimate staff meetings to elaborate corporate-wide meetings and everything in between. Please review the enclosed information and contact me when you are ready to begin planning an unforgettable event. We specialize in the exceptional touches that will please both you and your guests, and can accommodate dietary restrictions. I hope we'll have a chance to work together and I look forward to helping you make your event a success.

**Lori Seefeldt - Senior Sales Manager | [loris@ruthschris.us](mailto:loris@ruthschris.us)**

**Laura Bailey - Sales Manager | [laurab@ruthschris.us](mailto:laurab@ruthschris.us)**

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# BREAKFAST SELECTIONS

all day meeting

## CONTINENTAL BREAKFAST

\$10 per person

Assorted Pastries  
Assorted Muffins  
Fresh Fruit Platter  
Orange Juice  
Coffee

## BREAKFAST BUFFET

\$18 per person

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

# AFTERNOON BREAK SELECTIONS

all day meeting

## THE SNACK BREAK

\$5 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



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# LUNCH SELECTIONS

all day meeting

## THE RUTH LUNCH

**\$20 per person | Served as a buffet**

### 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

**\$38 per person | Your choice of plated or buffet**

**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

**\$46 per person | Your choice of plated or buffet**

**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**