

RUTH'S CHRIS STEAK HOUSE PRIVATE DINING

Thank you for your interest in hosting your upcoming event at **Ruth's Chris Steak House St. Louis**. 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 St. Louis 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.

Janet Selby - Sales Manager | JSelby@ruthschris.us

Private Dining & Off-Site Catering
Ruth's Chris Steak House St. Louis
315 Chestnut Street, St. Louis, MO 63102
314.259.3200



THIS IS HOW IT'S DONE.

ST. LOUIS DOWNTOWN

315 CHESTNUT STREET
314.259.3200

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



THIS IS HOW IT'S DONE.

**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

DINNER OPTIONS

Bourbon Street	\$62
French Quarter	\$78
Mardi Gras	\$89
The Big Easy	\$100
The Big Easy 2	\$125

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.

BOURBON STREET

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

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 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

\$62 per person

Includes complimentary coffee, iced tea and soft drinks



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FRENCH QUARTER

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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 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 & caramel sauce

\$78 per person

Includes complimentary coffee, iced tea and soft drinks



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MARDI GRAS

private dining

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** 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
- Chilean Sea Bass** pan-roasted, citrus-coconut butter, sweet potato and pineapple hash
- Bone-in New York Strip** USDA Prime, full-bodied 19 oz 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 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 & caramel sauce

\$89 per person

Includes complimentary coffee, iced tea and soft drinks



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THE BIG EASY

private dining

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 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 & 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.

THE BIG EASY 2

private dining

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 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 & 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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