

**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

## 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.

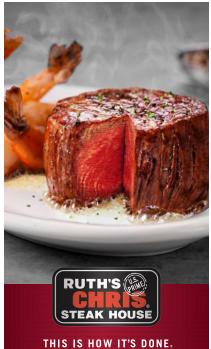
A locally owned and operated franchise, Ruth's Chris St. Louis offers you and your guests a unique array of items, based on the philosophy we have for dining at the restaurant – serving our guests U.S. Prime meats, New-Orleans inspired side dishes and homemade desserts in an elegant, yet relaxed manner.

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



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

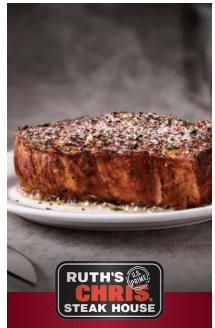
#### **BEVERAGES**

Soft Drinks, Coffee or Iced Tea	\$3
Beers	\$5.50 & up
Cocktails	<b>\$8 &amp;</b> 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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# 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.

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



STEAK HOUSE

THIS IS HOW IT'S DONE.

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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 jalepeno

#### DESSERTS

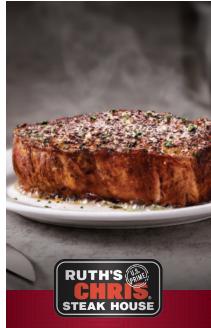
Host to choose two in advance to be served as mini individual duos.

**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.



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# 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.