

# Private Dining

## Lunch & Dinner Menus

Thank you for inquiring with Ruth's Chris Steak House in downtown Salt Lake City.

Ruth Fertel, our founder, wasn't just a hard-working restaurateur. She was a world-class host. Generous hospitality was her thing. Ruth had a recipe for absolutely everything, not just her food. She never compromised her high standards. When you book a private party at **RUTH'S CHRIS**, know that every detail, every nuance, every request that you and our team plan together will be executed flawlessly.

For groups of 15 or less, we encourage you to order from our full a la carte dinner menu. For parties of more than 15, please find these private dining menus created for your convenience.

We value your consideration and welcome the opportunity to be a part of your private dining plans. If there are any ways we may be of assistance, please don't hesitate to contact us.

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## "THE SIZZLE"

\$70 PER PERSON

Come experience "The Sizzle." This menu is a perfect introduction to the uncompromising vision of our own Ms. Ruth.

### Salad

RUTH'S STEAK HOUSE SALAD

### Entrées

*(for 15 - 30 guests, select four entrées / 31 - 50 guests, select three entrées / 51 - 70 guests, select two entrées / 71 or more guests, select one entrée or pre-selection required)*

#### PETITE FILET\*

tender corn-fed midwestern beef, 8oz

#### MARKET FRESH FISH\*

our seasonal fresh fish selection

#### SIZZLIN' BLUE CRAB CAKES

three jumbo lump crab cakes with sizzling lemon butter

#### STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast, garlic herb cheese, lemon butter

#### GRILLED PORTOBELLO MUSHROOMS

marinated portobello mushrooms, mashed potatoes, grilled asparagus, broccoli, tomatoes, and lemon butter

### Entrée Complements

*(optional accompaniments to any entrée)*

Oscar Style \$15 • Six Large Shrimp \$15 • Béarnaise Sauce \$5

### Sides

*(please choose two, to be served family style)*

CREAMED SPINACH • MASHED POTATOES • CREMINI MUSHROOMS

### Dessert

CHEESECAKE WITH FRESH BERRIES

*All menus include fresh hot bread and butter.*

Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability.

Please add applicable sales tax and 3% administration charge. Gratuity is not included.

\*Items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of food-borne illness.





## "THE BROAD STREET"

\$85 PER PERSON

In 1965, our founder Ruth took a big gamble. She mortgaged her home and bought the popular Chris Steak House on Broad Street in New Orleans. Experience a menu that celebrates the best of Ruth's classic dishes - the ones that started it all.

### Appetizers

*(please choose two, to be served buffet or family style)*

MUSHROOMS STUFFED WITH CRABMEAT • SEARED AHI TUNA WITH CUCUMBER\* • JUMBO GULF SHRIMP • MINI CRAB CAKES

### Salads

*(for 15 - 30 guests, select both / 31 or more guests, select one)*

RUTH'S STEAK HOUSE SALAD • CAESAR SALAD\*

### Entrées

*(for 15 - 30 guests, select four entrées / 31 - 50 guests, select three entrées / 51 - 70 guests, select two entrées / 71 or more guests, select one entrée or pre-selection required)*

FILET\*

tender corn-fed midwestern beef, 11 oz

RIBEYE\*

USDA Prime 16 oz cut, well-marbled for peak flavor, deliciously juicy

MARKET FRESH FISH\*

our seasonal fresh fish selection

STUFFED CHICKEN BREAST

oven roasted free range double chicken breast, garlic herb cheese, lemon butter

GRILLED PORTOBELLO MUSHROOMS

marinated portobello mushrooms, mashed potatoes, grilled asparagus, broccoli, tomatoes and lemon butter

### Entrée Complements

*(optional accompaniments to any entrée)*

Oscar Style \$15 • Six Large Shrimp \$15 • Béarnaise Sauce \$5

### Sides

*(please choose two, to be served family style)*

MASHED POTATOES

POTATOES AU GRATIN

CREAMED SPINACH

FRESH BROCCOLI

CREMINI MUSHROOMS

### Desserts

*(for 15 - 30 guests, select both / 31 or more guests, select one)*

CHEESECAKE WITH FRESH BERRIES

CHOCOLATE SIN CAKE

*All menus include fresh hot bread and butter.*

Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability.

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## "THE MID CITY"

\$100 PER PERSON

First established at the corner of Broad St. & Orleans Ave. in New Orleans, the Ruth's Chris hallmark was to fuse the classic American steak house with Southern hospitality. Taste a wider variety of the dishes and the traditions that made the beef and the legend sizzle.



## Appetizers

*(please choose three, to be served buffet or family style)*

JUMBO GULF SHRIMP • MINI CRAB CAKES • TERIYAKI BEEF SKEWERS • SEARED AHI TUNA WITH CUCUMBER\* • SWEET POTATO TARTS • MUSHROOMS STUFFED WITH CRABMEAT • CHICKEN SKEWERS WITH BARBECUE BUTTER

## Salads

*(for 15 - 30 guests, select two / 31 or more guests, select one)*

RUTH'S STEAK HOUSE SALAD • CAESAR SALAD\* • LETTUCE WEDGE WITH BACON AND BLEU CHEESE

## Entrées

*(for 15 - 30 guests, select four entrées / 31 - 50 guests, select three entrées / 51 - 70 guests, select two entrées / 71 or more guests, select one entrée or pre-selection required)*

FILET*	MARKET FRESH FISH*
tender corn-fed midwestern beef, 11 oz	our seasonal fresh fish selection
RIBEYE*	NEW YORK STRIP*
USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy	USDA Prime, full-bodied 16 oz cut, slightly firmer than a ribeye
STUFFED CHICKEN BREAST	GRILLED PORTOBELLO MUSHROOMS
oven roasted free-range double chicken breast, garlic herb cheese, lemon butter	marinated portobello mushrooms, mashed potatoes, grilled asparagus, broccoli, tomatoes and lemon butter

## Entrée Complements

*(optional accompaniments to any entrée)*

Oscar Style \$15 • Six Large Shrimp \$15 • Béarnaise Sauce \$5

## Sides

*(please choose three, to be served family style)*

MASHED POTATOES  
SWEET POTATO CASSEROLE  
POTATOES AU GRATIN  
CREAMED SPINACH  
FRESH BROCCOLI  
CREMINI MUSHROOMS  
GRILLED ASPARAGUS WITH HOLLANDAISE

## Desserts

*(for 15 - 30 guests, select two / 31 or more guests, select one)*

CHOCOLATE SIN CAKE  
FRESH BERRIES WITH SWEET CREAM  
CHEESECAKE WITH FRESH BERRIES

*All menus include fresh hot bread and butter.*

Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability.

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## "THE MS. RUTH" \$110 PER PERSON

The woman. The name. The icon. Affectionately known as "The First Lady of Steak." Pull out all the stops and experience the finest of what Ruth's has to offer. Ruth herself wouldn't do it any other way.

## Appetizers

*(please choose four, to be served buffet style)*

ARTISANAL CHEESE & FRUIT TRAY • VEGETABLE CRUDITES WITH DIP • SMOKED SALMON CANAPES\* • CARPACCIO TENDERLOIN\* • MINI TENDERLOIN SLIDERS\* • TERIYAKI BEEF SKEWERS • SEARED JUMBO SCALLOPS\* • ROSEMARY SKEWERED SHRIMP

## Salads

*(for 15 - 30 guests, select two / 31 or more guests, select one)*

RUTH'S STEAK HOUSE SALAD • LETTUCE WEDGE WITH BLEU CHEESE AND BACON • CAESAR SALAD\*

## Entrées

*(for 15 - 30 guests, select four entrées / 31 - 50 guests, select three entrées / 51 - 70 guests, select two entrées / 71 or more guests, select one entrée or pre-selection required)*

### FILET\*

tender corn-fed midwestern beef, 11 oz cut

### RIBEYE\*

USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy

### MARKET FRESH FISH\*

our seasonal fresh fish selection

### LAMB CHOPS\*

three extra thick domestic chops, marinated overnight, with fresh mint

### NEW YORK STRIP\*

USDA Prime, full bodied 16 oz cut, slightly firmer than a ribeye

### STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast, garlic herb cheese, lemon butter

### GRILLED PORTOBELLO MUSHROOMS

marinated portobello mushrooms, mashed potatoes, grilled asparagus, broccoli, tomatoes and lemon butter

## Entrée Complements

*(optional accompaniments to any entrée)*

Oscar Style \$15 • Six Large Shrimp \$15 • Béarnaise Sauce \$5

## Sides

*(please choose three, to be served family style)*

MASHED POTATOES • POTATOES AU GRATIN • CREAMED SPINACH • CREMINI MUSHROOMS • FRESH BROCCOLI • GRILLED ASPARAGUS WITH HOLLANDAISE • SWEET POTATO CASSEROLE

*All menus include fresh hot bread and butter.*

Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability.

Please add applicable sales tax and 3% administration charge. Gratuity is not included.

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## Desserts

*(15 - 30 guests, select two / 31 or more guests, select one)*

FRESH BERRIES WITH SWEET CREAM  
CHEESECAKE WITH FRESH BERRIES  
CHOCOLATE SIN CAKE  
CRÈME BRÛLÉE





## APPETIZERS PLATTERS & HORS D'OEUVRES

### Hors d'Oeuvres

(Hors d'oeuvres may be served either buffet or family style and are priced by the piece. For lunches we recommend 1 - 3 selections, 2 - 4 selections for dinners, and 4 - 8 for receptions)

#### Served Cold

SEARED AHI TUNA WITH CUCUMBER*	\$3.50
SMOKED SALMON CANAPES* (min. of 50 pieces)	\$3.50
JUMBO GULF SHRIMP WITH COCKTAIL SAUCE	\$4.00
CARPACCIO TENDERLOIN ON GARLIC CRISP* (min. of 15)	\$4.25

#### Served Warm

CHICKEN SKEWERS WITH BARBECUE BUTTER	\$3.25
SWEET POTATO TARTS WITH PECAN TOPPING	\$3.25
MUSHROOMS STUFFED WITH CRABMEAT	\$3.50
MINI CRAB CAKES	\$4.25
ROSEMARY SKEWERED SHRIMP	\$4.25
SHRIMP WITH BARBECUE BUTTER	\$4.00
SEARED JUMBO SCALLOPS*	\$4.00
BACON WRAPPED SCALLOPS*	\$4.50
TERIYAKI BEEF SKEWERS	\$3.50
MINI TENDERLOIN STEAK SLIDERS*	\$4.25
BEEF WELLINGTON* (min. of 25 pieces)	\$4.50

### Buffet Platters

ARTISANAL CHEESE AND FRUIT TRAY	\$130 (up to 49 guests) / \$210 (50 or more guests)
VEGETABLE CRUDITES WITH DIP	\$100 (up to 49 guests) / \$130 (50 or more guests)
WHOLE SIDE OF SMOKED SALMON*	\$175 (up to 25 guests)

### Appetizers

CALAMARI lightly fried, with a sweet and spicy asian chili sauce, serves 2 - 4	\$17.00
SIZZLIN' BLUE CRAB CAKES two jumbo lump crab cakes with sizzling lemon butter, 2 pieces	\$20.00
BARBECUED SHRIMP large shrimp sautéed in reduced white wine, butter, garlic and spices, 5 pieces	\$16.00
SEARED AHI TUNA* complimented by a spirited sauce with hints of mustard and beer, 8 pieces	\$17.00
VEAL OSSO BUCO RAVIOLI saffron-infused pasta with sautéed baby spinach and a white wine demi-glace, 5 pieces	\$16.00
SPICY LOBSTER lightly fried, with a spicy cream sauce and a tangy cucumber salad, serves 2 - 4	\$18.00

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## "THE RUE AVALON"

\$48 PER PERSON

## Private Dining Lunches

### Salad

#### RUTH'S STEAK HOUSE SALAD

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions tossed in our house vinaigrette

### Entrées

*(please choose one entrée)*

#### PETITE FILET & SALMON\*

tender corn-fed midwestern beef, 4 oz cut paired with 4 oz broiled salmon

#### PETITE FILET & SHRIMP\*

tender corn-fed midwestern beef, 4 oz cut topped with jumbo shrimp

### Sides

POTATOES AU GRATIN • FRESH BROCCOLI

### Dessert

MINI CHOCOLATE SIN CAKE

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## "THE RUE ORLEANS"

\$52 PER PERSON

## Private Dining Lunches

### Salads

*(please choose one salad)*

#### RUTH'S STEAK HOUSE SALAD

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions tossed in our house vinaigrette

#### CAESAR SALAD\*

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan and freshly group pepper

### Entrées

*(for 15 - 30 guests, select four entrées / 31 - 50 guests, select three entrées / 51 - 70 guests, select two entrées / 71 or more guests, select one entrée or pre-selection required)*

#### PETITE FILET\*

tender corn-fed midwestern beef, 8 oz cut

#### STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast, garlic herb cheese, lemon butter

#### MARKET FRESH FISH\*

our seasonal fresh fish selection

#### SIZZLIN' BLUE CRAB CAKES

three jumbo lump crab cakes with sizzling lemon butter

*a vegetarian selection may be added to any menu*

### Sides

*(please choose two, to be served family style)*

#### POTATOES AU GRATIN

#### SWEET POTATO CASSEROLE

#### FRESH BROCCOLI

#### GRILLED ASPARAGUS WITH

HOLLANDAISE

### Desserts

*(please choose one dessert)*

#### MINI CHOCOLATE SIN CAKE

#### FRESH BERRIES WITH SWEET CREAM

#### MINI CHEESECAKE

*All menus include fresh hot bread and butter.*

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