



## Welcome!

Thank you for inquiring with Ruth's Chris Steak House, Salt Lake City. Our history of Southern Hospitality combined with responsive, professional service ensures that your event will be carried out with the greatest attention to detail. We are at your service!

The cornerstone of our reputation is that we serve the finest corn-fed, USDA Prime beef available. Only 2% of all beef available in the world is graded as Prime.

If your group is 20 guests or less, we encourage you to use our full a la carte menu that is available to all of our guests year round. This not only makes the planning of your event convenient but will give your guests our full range of menu options. With no restrictions to the menu items, cocktails or wine that your guests may order, you can anticipate approximately \$65-\$75 per person in average charges.

For more than 20 persons, this packet contains several pre-designed menus that we have created for your convenience. Our chef designed each of these menus keeping in mind the balance of offerings, quality of execution and the precision of timing.

The menus include prices to give you a general idea of your overall cost. The prices listed do not include 7.85% tax or the 20% service fee. To confirm a booking we ask for a deposit or credit card number to be used for final payment to hold the space.

Should the occasion be a business meeting with Audio-Visual support or a family gathering with floral arrangements, we are here to make the occasion an event to remember.

I value your consideration of Ruth's Chris Steak House, and would welcome the opportunity to be part of your private dining plans. If there is any way I can be of assistance, please don't hesitate to contact me.

Cordially,

Andrew Benson  
Sales and Events Manager

RUTH'S CHRIS STEAK HOUSE | SALT LAKE CITY  
801.363.2000, ext. 10 | Fax: 801.869.1682 | [andrew@ruthschrisprime.com](mailto:andrew@ruthschrisprime.com)

**'THROW A PARTY HERE AND YOU'LL ALWAYS WONDER  
IF THEY CAME FOR YOU OR THE FOOD' - RUTH**

Private Dining | MENUS

*vue avelon ~ lunch menu*

**SALAD** | Host to select one for entire group

**CAESAR SALAD**

*Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing. Topped with shaved parmesan cheese and fresh ground black pepper.*

**STEAK HOUSE SALAD**

*Iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions, house vinaigrette.*

**COMBINATION ENTRÉE**

| Host to select one combination choice.  
| Or offer both choices with advanced count.

**FILET & WILD SALMON**

*Four ounces each, corn-fed Midwestern beef and broiled salmon.*

**FILET & SHRIMP**

*Four ounce filet topped with jumbo shrimp.*

**SIDE DISHES FOR TABLE**

**FRESH BROCCOLI**

**POTATOES AU GRATIN**

**DESSERT** | Host to select one for entire group

**FRESH FRUIT SORBETS**

**CINNAMON CHOCOLATE CAKE**

**\$35.00 PER PERSON**

*Available 11:00 am until 3:00 pm.*

*25 guest minimum.*

*Plus tax and 20% service charge.*

Private Dining | MENUS

*new orleans ~ lunch menu*

**SALAD** | Host to select one for entire group

**CAESAR SALAD**

*Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing. Topped with shaved parmesan cheese and fresh ground black pepper.*

**STEAK HOUSE SALAD**

*Iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions, house vinaigrette.*

**ENTRÉE**

21-30 Guests ~ 4 Entrees | 31-50 Guests ~ 3 Entrees  
51-60 Guests ~ 2 Entrees | 60+ Guests ~ Preselection required

**PETITE FILET**

*The most tender cut of corn-fed Midwestern beef.*

**STUFFED CHICKEN BREAST**

*Oven roasted single chicken breast stuffed with garlic herb cheese and lemon butter.*

**SIZZLIN' BLUE CRAB CAKES**

*Three of our jumbo lump crab cakes with sizzling lemon butter.*

**CHEF'S FRESH FISH FEATURE**

*Chef's choice of the freshest fish available accompanied with our house made sauce.*

**SIDE DISHES FOR TABLE**

Host to select two for entire group

FRESH BROCCOLI

POTATOES AU GRATIN

SAUTEED MUSHROOMS

CREAMED SPINACH

SWEET POTATO  
CASSEROLE

**\$40.00 PER PERSON**

*Available 11:00 am until 3:00 pm.  
20 guest minimum.*

**ADDITIONAL DESSERT**

Host to select one for entire group

CHOCOLATE SIN CAKE \$4.00 FRESH SEASONAL BERRIES w/ SWEET CREAM \$4.00

CHEF'S CHOICE ICE CREAM OR SORBET \$4.00

MINI CHEESECAKE \$4.00

*Plus tax and 20% service charge.*

# appetizer selection

Appetizers may be added to any menu. All appetizer selections are served at each dining table and meant to be shared with the entire table.

<b>SIZZLIN' BLUE CRAB CAKES</b>	<b>\$18.00</b>
<i>Two Jumbo Lump Crab Cakes with sizzling lemon butter. (2 pcs.)</i>	
<b>MUSHROOMS STUFFED WITH CRABMEAT</b>	<b>\$12.00</b>
<i>Broiled mushroom caps with jumbo lump crab stuffing, sprinkled with romano cheese. (4 pcs.)</i>	
<b>CALAMARI</b>	<b>\$14.00</b>
<i>Our calamari is lightly fried and tossed with a sweet &amp; spicy Asian chili sauce.</i>	
<b>SHRIMP COCKTAIL / SHRIMP REMOULADE</b>	<b>\$16.00</b>
<i>Chilled jumbo shrimp with choice of our classic Creole remoulade sauce or our spicy New Orleans-style cocktail sauce. (4 pcs.)</i>	
<b>BARBECUED SHRIMP</b>	<b>\$14.00</b>
<i>Jumbo shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices. (5 pcs.)</i>	
<b>SEARED AHI TUNA</b>	<b>\$13.00</b>
<i>Ahi-tuna perfectly complimented by a spirited sauce with hints of mustard and beer. (8 pcs.)</i>	
<b>VEAL OSSO BUCO RAVIOLI</b>	<b>\$13.00</b>
<i>Saffron-infused pasta with veal osso buco and fresh mozzarella cheese. Served with sautéed baby spinach and a white wine demi-glaze. (5 pcs.)</i>	
<b>CRABTINI</b>	<b>\$15.00</b>
<i>Colossal lump crabmeat tossed in our house vinaigrette and served with classic Creole remoulade sauce in a chilled martini glass.</i>	

*Plus tax and 20% service charge.*

Private Dining | MENUS

*Hors d'Oeuvres*

All Hors d' Oeuvres are priced per piece.

We recommend two pieces per person, per Hors d' Oeuvres. For luncheons 1 to 3 selections are recommended. For dinner events we recommend 2 to 3 selections.

And for receptions 5 to 8 selections recommended.

**COLD SELECTIONS**

SEARED AHI TUNA WITH CUCMBERS	\$3.25
SMOKED SALMON CANAPES (min. of 50)	\$3.25
JUMBO GULF SHRIMP	\$3.75
CARPACCIO TENDERLOIN ON GARLIC CRISP	\$4.00

**HOT SELECTIONS**

CHICKEN SKEWERS WITH BARBECUE BUTTER	\$2.75
MUSHROOM STUFFED WITH CRABMEAT	\$3.00
MINI CRAB CAKES	\$3.50
ROSEMARY SKEWERED SHRIMP	\$3.75
BLACKENED SCALLOPS WRAPPED IN BACON	\$3.75
BARBECUED SHRIMP ON GARLIC CRISP	\$3.75
SEARED JUMBO SCALLOPS	\$3.75
MINI STEAK SANDWICH ON GARLIC BREAD	\$4.00
GINGER FILET	\$4.00

**BUFFET PLATTERS**

DOMESTIC CHEESE AND FRUIT DISPLAY	
For 25 guests   \$100.00	For 40-60 guests   \$180.00
VEGETABLE CRUDITES WITH DIP	
For 25 guests   \$60.00	For 40-60 guests   \$100.00
WHOLE SIDE OF SMOKED SALMON 25 guests	\$120.00

*Plus tax and 20% service charge*

## reception enhancers

Please ask about availability and pricing for these reception enhancers.

**ALBERTA CERTIFIED PRIME –PRIME RIB CARVING STATION**  
**COFFEE BREAK WITH PASTRIES**  
**BUFFET SERVICE**

## entree compliments

Consider offering these options to your guests to accompany their entrée.

<b>LOBSTER TAIL or WHOLE LOBSTER</b>	<b>Market Price</b>
<b>KING CRAB LEGS</b>	<b>Market Price</b>
<b>OSCAR STYLE</b>	<b>\$14.00</b>
<i>Crab cake, asparagus and béarnaise sauce.</i>	
<b>SHRIMP MEDALLIONS</b>	<b>\$12.00</b>
<i>Six additional large shrimp.</i>	
<b>BLUE CHEESE CRUST or AU POIVRE SAUCE</b>	<b>\$3.00</b>

## beverages

<b>SOFT DRINKS   \$3.00</b>	<b>COFFEE &amp; HOT TEA   \$3.00</b>
<b>STILL WATER   \$6.00 Bottle</b>	
<i>Acqua Panna Natural Spring Water, 1 Liter</i>	
<b>SPARKLING WATER   \$6.00 Bottle</b>	
<i>San Pellegrino is a mineral water with added carbonation, 1 Liter</i>	

*Plus tax and 20% service charge*

Private Dining | MENUS

*rue st. charles ~ dinner menu*

**Available for 30 guests or less.**

Includes salad, two preselected sides & dessert.

**SALAD** | Guests to select one salad.

**CAESAR SALAD**

*Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing. Topped with shaved parmesan cheese and fresh ground black pepper.*

**STEAK HOUSE SALAD**

*Iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions, house vinaigrette.*

**ENTREE** | Guests to select one entrée.

**FILET**

**\$62.00**

*The most tender cut of corn-fed Midwestern beef.*

**RIBEYE**

**\$63.00**

*An outstanding example of USDA Prime at its best. Well marbled for peak flavor, deliciously juicy*

**STUFFED CHICKEN BREAST**

**\$46.00**

*Oven roasted single chicken breast stuffed with garlic herb cheese and lemon butter.*

**CHEF'S FRESH FISH FEATURE**

**\$56.00**

*Chef's choice of the freshest fish available accompanied with our house made sauce.*

**SIDE DISHES FOR TABLE**

Host to select two for entire group.

**FRESH BROCCOLI**

**SWEET POTATO CASSEROLE**

**CREAMED SPINACH**

**SAUTEED MUSHROOMS**

**POTATOES AU GRATIN**

**MASHED POTATOES**

**DESSERT** | Guests to select one dessert.

**CHOCOLATE SIN CAKE**

**CHEESECAKE**

*Plus tax and 20% service charge.*

Private Dining | MENUS

*Ruth's custom dinner menu*

At your function, each guest will be provided with a menu featuring the entrée selections you've chosen. Each of the entrees listed below includes your choice salad, entrée, accompaniment, and dessert.

**SALAD** | Host to select one salad.

CAESAR SALAD

STEAK HOUSE SALAD

**ENTRÉE** | 4 Entrees, 21- 30 Guests | 3 Entrees, 31-50 Guests | 2 Entrees 51-75

Preselected entrees may be required for larger groups.

FILET	\$62	STUFFED CHICKEN BREAST	\$46
PETITE FILET	\$59	BARBECUED SHRIMP	\$49
COWBOY FILET	\$67	SIZZLIN' BLUE CRAB CAKES	\$52
NEW YORK STRIP	\$63	RIBEYE	\$63
T BONE	\$71	FRESH FISH FEATURE	Market
LAMB CHOPS	\$63	LOBSTER TAIL	Market
PORTOBELLO MUSHROOM ENTRÉE, (Vegetarian)			\$44.00

**ACCOMPANIMENTS** | Host to select two.

Mashed Potatoes  
Creamed Spinach  
Sweet Potato Casserole

Sautéed Mushrooms  
Fresh Broccoli (40 or less)

**DESSERT** | Host to select 1 dessert. Parties 30 or less may select 2 desserts.

Cheesecake  
Chocolate Sin Cake

Fresh Seasonal Berries  
w/Sweet Cream

*Plus tax and 20% service charge.*



Private Dining | MENUS

Rue Royal

**Large Party Dinner Menu ~ 75+ Guests**

All groups larger than 75 guests will be required to make selections from this menu. Several dining options have been added to offer the best style of service, quality of food and overall guest experience for your grand event.

Please refer to Custom Dinner Menu for course options.

**Options:**

**Single Entree** | Host to select 1 salad, 1 entrees, 2 sides, and a single dessert.

**Choice Menu** | Host to select 1 salad, 2 entrees, 2 sides, and a single dessert.

A final count of each entrée will be due 7 days prior to the event.

Please also provide place-cards for each guest indicating their entrée choice.

**Combination Entree** | Host to select 1 salad, 1 combination entrée from below for all guests, and a single dessert.

**FILET & WILD SALMON** **\$66.00**

*Four ounces each, corn-fed Midwestern beef and broiled salmon.*

**FILET & SHRIMP** **\$66.00**

*Four ounce filet topped with jumbo shrimp.*

**SIDE DISHES FOR TABLE**

**CREAMED SPINACH & POTATOES AU GRATIN**

**DESSERT** | Host to select one for entire group

**FRESH FRUIT SORBETS or CINNAMON CHOCOLATE CAKE**

*Plus tax and 20% service charge.*