

Private Dining

Dinner & Lunch Menus

Thank you for inquiring about private dining 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 fewer than 15 guests at dinner, we encourage you to order from our full a la carte dinner menu. For parties of 15 and more, 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.

Erica L. Sykes, Sales and Events Manager
Ruth's Chris Steak House
275 South West Temple • Salt Lake City • UT • 84101

(801) 363.2000 • Fax: (801) 869.1682
erica@ruthschrisprime.com



"THE 1965"

\$89 PER PERSON

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

Appetizer

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

CRAB STUFFED MUSHROOMS (110 cal) • SEARED AHI TUNA WITH CUCUMBER* (10 cal)
TOMATO & MOZZARELLA CAPRESE SKEWERS (60 cal)

Salads

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

RUTH'S STEAK HOUSE SALAD* (50 cal, does not include dressing) • CAESAR SALAD* (500 cal)

Entrées

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

FILET* (500 cal)

tender corn-fed midwestern beef, 11 oz

MARKET FRESH FISH*

our seasonal fresh fish selection

STUFFED CHICKEN BREAST (720 cal)

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

a vegetarian entrée may be included on any menu

Entrée Complements

(add optional entrée accompaniments: for 15 - 30 guests, select zero, one or two complements / 31 or more, select zero or one complement)

Bearnaise Sauce \$5 (180 cal) • Grilled Jumbo Shrimp \$15 (100 cal) • Lobster Tail \$35 (120 cal)

Sides

(please choose two, to be served family style)

MASHED POTATOES (440 cal)

POTATOES AU GRATIN (560 cal)

SWEET POTATO CASSEROLE (880 cal)

CREAMED SPINACH (440 cal)

CREMINI MUSHROOMS (360 cal)

Desserts

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

CHEESECAKE WITH FRESH BERRIES (1280 cal)

CHOCOLATE SIN CAKE (1200 cal)

KEY LIME PIE (1170 cal)

All menus include fresh hot bread and butter.

This is a sample menu. 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.

2,000 calories per day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available on request. *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"

\$99 PER PERSON

First established at the corner of Broad Street and Orleans Avenue in New Orleans, the Ruth's Chris hallmark was to fuse the classic American steak house with Southern hospitality.

Appetizers

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

CRAB STUFFED MUSHROOMS (110 cal) • SEARED AHI TUNA WITH CUCUMBER* (10 cal)
JUMBO GULF SHRIMP (50 cal) • TOMATO & MOZZARELLA CAPRESE SKEWERS (60 cal)
CHICKEN SKEWERS WITH BARBECUE BUTTER (90 cal)

Salads

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

RUTH'S STEAK HOUSE SALAD* (50 cal, does not include dressing) • CAESAR SALAD* (500 cal)

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 entrée pre-selection required)

FILET* (500 cal)

tender corn-fed midwestern beef, 11 oz

RIBEYE* (1370 cal)

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

MARKET FRESH FISH*

our seasonal fresh fish selection

STUFFED CHICKEN BREAST (720 cal)

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

a vegetarian entrée may be included on any menu

Entrée Complements

(add optional entrée accompaniments: for 15 - 30 guests, select zero, one or two complements / 31 or more, select zero or one complement)
Bearnaise Sauce \$5 (180 cal) • Grilled Jumbo Shrimp \$15 (100 cal) • Lobster Tail \$35 (120 cal)

Sides

(please choose two, to be served family style)

MASHED POTATOES (440 cal)

POTATOES AU GRATIN (560 cal)

SWEET POTATO CASSEROLE (880 cal)

CREAMED SPINACH (440 cal)

FRESH BROCCOLI (80 cal)

CREMINI MUSHROOMS (360 cal)

Desserts

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

CHEESECAKE WITH FRESH BERRIES (1280 cal)

CHOCOLATE SIN CAKE (1200 cal)

KEY LIME PIE (1170 cal)

All menus include fresh hot bread and butter.

This is a sample menu. 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.

2,000 calories per day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available on request. *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 MID CITY"

\$113 PER PERSON

In 1965, Ruth Fertel, a single mom looking for an opportunity, saw a steak house for sale in the classifieds. She didn't know much about restaurants or steak, but she took a chance and mortgaged her home to buy Chris' Steak House. Ruth mastered all the ins and outs herself, from butchering and broiling steak perfectly to serving guests.



Appetizers

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

JUMBO GULF SHRIMP (50 cal) • MINI CRAB CAKES (40 cal) • TERIYAKI BEEF SKEWERS (70 cal)
SEARED AHI TUNA WITH CUCUMBER* (10 cal) • CRAB STUFFED MUSHROOMS (110 cal)
CHICKEN SKEWERS WITH BARBECUE BUTTER (90 cal)

Salads

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

RUTH'S STEAK HOUSE SALAD (50 cal, does not include dressing) • CAESAR SALAD* (500 cal)
HARVEST SALAD (360 cal)

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 entrée pre-selection required)

FILET* (500 cal)
tender corn-fed midwestern beef, 11 oz

RIBEYE* (1370 cal)
USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy

STUFFED CHICKEN BREAST (720 cal)
oven roasted free-range double chicken breast, garlic herb cheese, lemon butter

MARKET FRESH FISH*
our seasonal fresh fish selection

NEW YORK STRIP* (1390 cal)
USDA Prime, full-bodied 16 oz cut, slightly firmer than a ribeye

a vegetarian entrée may be included on any menu

Entrée Complements

(add optional entrée accompaniments: for 15 - 30 guests, select zero, one or two complements / 31 or more, select zero or one complement)
Grilled Jumbo Shrimp \$15 (100 cal) • Lobster Tail \$35 (120 cal) • Bearnaise Sauce \$5 (180 cal)

Sides

(please choose three, to be served family style)

MASHED POTATOES (440 cal)
SWEET POTATO CASSEROLE (880 cal)
POTATOES AU GRATIN (560 cal)
BRUSSELS SPROUTS (570 cal)
CREAMED SPINACH (440 cal)
FRESH BROCCOLI (80 cal)
CREMINI MUSHROOMS (360 cal)
GRILLED ASPARAGUS WITH HOLLANDAISE (390 cal)

Desserts

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

CHOCOLATE SIN CAKE (1200 cal)
FRESH BERRIES WITH SWEET CREAM (400 cal)
CHEESECAKE WITH FRESH BERRIES (1280 cal)
KEY LIME PIE (1170 cal)

All menus include fresh hot bread and butter.

This is a sample menu. 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.

2,000 calories per day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available on request.

*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 RUTH" \$126 PER PERSON

The woman. The name.
The icon. Affectionately
known as "The First
Lady of Steak."

Appetizers

(please choose four, to be served buffet style)

JUMBO GULF SHRIMP COCKTAIL (50 cal) • VEGETABLE CRUDITES WITH DIP (70 - 90 cal)
CARPACCIO TENDERLOIN* (100 cal) • MINI CRAB CAKES (40 cal) • ROSEMARY SHRIMP (20 cal)
TERIYAKI BEEF SKEWERS (70 cal) • SEARED JUMBO SCALLOPS* (30 cal)

Salads

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

RUTH'S STEAK HOUSE SALAD (50 cal, does not include dressing) • CAESAR SALAD* (500 cal)
HARVEST SALAD (360 cal)

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* (500 cal)
tender corn-fed midwestern beef, 11 oz cut

RIBEYE* (1370 cal)
USDA Prime 16 oz cut, well marbled for peak flavor,
deliciously juicy

MARKET FRESH FISH*
our seasonal fresh fish selection

NEW YORK STRIP* (1390 cal)
USDA Prime, full bodied 16 oz cut, slightly firmer than a ribeye

STUFFED CHICKEN BREAST (720 cal)
oven roasted free-range double chicken breast, garlic herb cheese,
lemon butter

LAMB CHOPS* (860 cal)
three extra thick domestic chops, marinated overnight, with fresh mint

a vegetarian entrée may be included on any menu

Entrée Complements

(add optional entrée accompaniments: for 15 - 30 guests, select zero, one or two complements / 31 or more, select zero or one complement)

Grilled Jumbo Shrimp \$15 (100 cal) • Lobster Tail \$35 (120 cal) • Bearnaise Sauce \$5 (180 cal)

Sides

(please choose three, to be served family style)

MASHED POTATOES (440 cal) • POTATOES AU GRATIN (560 cal)
CREAMED SPINACH (440 cal) • CREMINI MUSHROOMS (360 cal)
BRUSSELS SPROUTS (570 cal) • FRESH BROCCOLI (80 cal)
GRILLED ASPARAGUS WITH HOLLANDAISE (390 cal)
SWEET POTATO CASSEROLE (880 cal)

All menus include fresh hot bread and butter.

Desserts

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

CHOCOLATE SIN CAKE (1200 cal)
KEY LIME PIE (1170 cal)
CHEESECAKE WITH FRESH BERRIES
(1280 cal)
FRESH BERRIES WITH SWEET CREAM
(400 cal)

This is a sample menu. 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.

2,000 calories per day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available on request.

*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 HERITAGE" \$139 PER PERSON

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)

MINI CRAB CAKES (40 cal) • ROSEMARY SHRIMP (20 cal) • JUMBO GULF SHRIMP (50 cal)
CARPACCIO TENDERLOIN* (100 cal) • BACON WRAPPED SCALLOPS (40 cal)
SMOKED SALMON CANAPES (100 cal) • TERIYAKI SKEWERS (70 cal)

Salads

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

RUTH'S STEAK HOUSE SALAD (50 cal, does not include dressing) • CAESAR SALAD* (500 cal)
HARVEST SALAD (360 cal)

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 entrée pre-selection required)

BONE-IN FILET* (470 cal)
an incredibly tender 16 oz bone-in cut at the peak of flavor

COWBOY RIBEYE* (1690 cal)
bone-in 22 oz USDA Prime cut

STUFFED CHICKEN BREAST (720 cal)
oven roasted free-range double chicken breast, garlic herb cheese,
lemon butter

a vegetarian entrée may be included on any menu

BONE-IN NEW YORK STRIP* (1010 cal)
USDA Prime, full-bodied 19 oz bone-in cut, Ruth's favorite

MARKET FRESH FISH*
our seasonal fresh fish selection

LAMB CHOPS* (860 cal)
three extra thick domestic chops, marinated overnight, with fresh mint

Entrée Complements

(add optional entrée accompaniments: for 15 - 30 guests, select zero, one or two complements / 31 or more, select zero or one complement)

Bearnaise Sauce \$5 (180 cal) • Grilled Jumbo Shrimp \$15 (100 cal) • Lobster Tail \$35 (120 cal)

Sides

(please choose three, to be served family style)

MASHED POTATOES (440 cal)
POTATOES AU GRATIN (560 cal)
SWEET POTATO CASSEROLE (880 cal)
CREAMED SPINACH (440 cal)
CREMINI MUSHROOMS (360 cal)
FRESH BROCCOLI (80 cal)
BRUSSELS SPROUTS (570 cal)
GRILLED ASPARAGUS WITH HOLLANDAISE (390 cal)

Desserts

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

FRESH BERRIES WITH SWEET CREAM (400 cal)
CHEESECAKE WITH FRESH BERRIES (1280 cal)
CHOCOLATE SIN CAKE (1200 cal)
KEY LIME PIE (1170 cal)

All menus include fresh hot bread and butter.

This is a sample menu. 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.

2,000 calories per day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available on request. *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.





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. We recommend 1 - 3 selections for lunches, 2 - 4 selections for dinners, and 4 - 8 for receptions)

Served Cold

SEARED AHI TUNA WITH CUCUMBER* (10 cal)	\$5.00
SMOKED SALMON CANAPES,* min. of 50 pieces (100 cal)	\$5.50
JUMBO GULF SHRIMP WITH COCKTAIL SAUCE (50 cal)	\$5.50
CARPACCIO TENDERLOIN ON GARLIC CRISP*, min. of 15 (100 cal)	\$6.00
TOMATO & MOZZARELLA CAPRESE SKEWERS (60 cal)	\$4.50
VEGAN LETTUCE CUP	\$4.50

Served Warm

CHICKEN SKEWERS WITH BARBECUE BUTTER (90 cal)	\$5.00
MUSHROOMS STUFFED WITH CRABMEAT (110 cal)	\$5.00
MINI CRAB CAKES (40 cal)	\$6.00
ROSEMARY SKEWERED SHRIMP (20 cal)	\$5.50
SEARED JUMBO SCALLOPS* (30 cal)	\$6.00
BACON WRAPPED SCALLOPS* (40 cal)	\$6.50
TERIYAKI BEEF SKEWERS* (70 cal)	\$6.00

Buffet Platters

VEGETABLE CRUDITES WITH DIP, 60 - 90 cal	\$100 (up to 49 guests) / \$130 (50 or more guests)
WHOLE SIDE OF SMOKED SALMON,* 190 - 290 cal	\$175 (up to 25 guests)

Appetizers

CALAMARI, 990 cal lightly fried, with a sweet and spicy asian chili sauce, serves 2 - 4	\$19.00
SIZZLING BLUE CRAB CAKES, 320 cal two jumbo lump crab cakes with sizzling lemon butter, 2 pieces	\$22.00
BARBECUED SHRIMP, 400 cal jumbo shrimp sautéed in reduced white wine, butter, garlic and spices, 4 pieces	\$20.00
SEARED AHI TUNA,* 130 cal complimented by a spirited sauce with hints of mustard and beer, 8 pieces	\$20.00
VEAL OSSO BUCO RAVIOLI, 460 cal saffron-infused pasta with sautéed baby spinach and a white wine demi-glace, 5 pieces	\$18.00
SPICY LOBSTER, 440 cal lightly fried, with a spicy cream sauce and a tangy cucumber salad, serves 2 - 4	\$22.00

This is a sample menu. Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. Prices are subject to change without notice. Please add applicable sales tax and 3% administration charge. Gratuity is not included.
2,000 calories per day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available on request.
*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.



Private Dining Lunches

Salad

RUTH'S STEAK HOUSE SALAD (50 cal, does not include dressing)
iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions tossed in our house vinaigrette

"THE RUE AVALON"
\$52 PER PERSON

Entrées

(please choose one entrée)

PETITE FILET & SALMON* (340 cal)
tender corn-fed midwestern beef, 4 oz cut paired with 4 oz broiled salmon

PETITE FILET & SHRIMP* (250 cal)
tender corn-fed midwestern beef, 4 oz cut topped with jumbo shrimp

a vegetarian entrée may be added to any menu

Sides

POTATOES AU GRATIN (560 cal) • FRESH BROCCOLI (80 cal)

Dessert

MINI CHOCOLATE SIN CAKE (600 cal)

All menus include fresh hot bread and butter.

This is a sample menu. 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.

2,000 calories per day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available on request.

*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.



Private Dining Lunches

Salads

(please choose one salad)

RUTH'S STEAK HOUSE SALAD (50 cal, does not include dressing)
iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions tossed in our house vinaigrette

CAESAR SALAD* (500 cal)
fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan and freshly ground 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* (340 cal)
tender corn-fed midwestern beef, 8 oz cut

STUFFED CHICKEN BREAST (720 cal)
oven roasted free-range double chicken breast, garlic herb cheese, lemon butter

MARKET FRESH FISH*
our seasonal fresh fish selection

SIZZLING BLUE CRAB CAKES (480 cal)
three jumbo lump crab cakes with sizzling lemon butter
a vegetarian selection may be added to any menu

"THE RUE ORLEANS"
\$58 PER PERSON

Sides

(please choose two, to be served family style)

POTATOES AU GRATIN (560 cal)

SWEET POTATO CASSEROLE (880 cal)

FRESH BROCCOLI (80 cal)

CREMINI MUSHROOMS (360 cal)

Desserts

(please choose one dessert)

MINI CHOCOLATE SIN CAKE (600 cal)

MINI CHEESECAKE (320 cal)

FRESH BERRIES WITH SWEET CREAM (210 cal)

All menus include fresh hot bread and butter.

This is a sample menu. 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.

2,000 calories per day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available on request.

*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.



Private Dining Lunches

Salads

(please choose one salad)

RUTH'S STEAK HOUSE SALAD (50 cal, does not include dressing)
iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions tossed in our house vinaigrette

CAESAR SALAD* (500 cal)

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan and freshly ground 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)

FILET* (500 cal)

tender corn-fed midwestern beef, 8 oz cut

RIBEYE* (1370 cal)

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

STUFFED CHICKEN BREAST (720 cal)

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

MARKET FRESH FISH*

our seasonal fresh fish selection

SIZZLING BLUE CRAB CAKES (480 cal)

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 (560 cal)

SWEET POTATO CASSEROLE (880 cal)

FRESH BROCCOLI (80 cal)

CREMINI MUSHROOMS (360 cal)

Desserts

(please choose one dessert)

CHOCOLATE SIN CAKE (1200 cal)

KEY LIME PIE (1170 cal)

CHEESECAKE WITH FRESH BERRIES (1280 cal)

"THE ROYAL STREET"

\$67 PER PERSON

All menus include fresh hot bread and butter.

This is a sample menu. 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.

2,000 calories per day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available on request.

*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.

