

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.

Erica L. Sykes, Sales and Events Manager
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"THE SIZZLE"

\$72 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, 8 oz
11 oz Filet upgrade available for \$4

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.

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.

*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"

\$89 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 • TOMATO & MOZZARELLA CAPRESE SKEWERS

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

SWEET POTATO CASSEROLE

CREAMED SPINACH

FRESH BROCCOLI

CREMINI MUSHROOMS

Desserts

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

CHEESECAKE WITH FRESH BERRIES

CHOCOLATE SIN CAKE

KEY LIME PIE

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.

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"THE MID CITY"

\$105 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 traditions that made the beef and 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 • CHICKEN SKEWERS WITH BARBECUE BUTTER • CRAB STUFFED MUSHROOMS

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*
tender corn-fed midwestern beef, 11 oz

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

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

MARKET FRESH FISH*
our seasonal fresh fish selection

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

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

All menus include fresh hot bread and butter.

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
KEY LIME PIE

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.

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"THE HERITAGE" \$137 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)

ARTISANAL CHEESE & FRUIT TRAY • JUMBO GULF SHRIMP • CARPACCIO TENDERLOIN* • BACON WRAPPED SCALLOPS • MINI TENDERLOIN STEAK SLIDERS* • BEEF WELLINGTON* • MINI CRAB CAKES • 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)

BONE-IN FILET*

an incredibly tender 16 oz bone-in cut at the peak of flavor

COWBOY RIBEYE*

bone-in 22 oz USDA Prime cut

MARKET FRESH FISH*

our seasonal fresh fish selection

LAMB CHOPS*

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

BONE-IN NEW YORK STRIP*

USDA Prime, full-bodied 19 oz bone-in cut, Ruth's favorite

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 • BRUSSELS SPROUTS • GRILLED ASPARAGUS WITH HOLLANDAISE • SWEET POTATO CASSEROLE

All menus include fresh hot bread and butter.

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
KEY LIME PIE

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.

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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*	\$3.75
SMOKED SALMON CANAPES* (min. of 50 pieces)	\$4.00
JUMBO GULF SHRIMP WITH COCKTAIL SAUCE	\$5.00
CARPACCIO TENDERLOIN ON GARLIC CRISP* (min. of 15)	\$4.50
TOMATO & MOZZARELLA CAPRESE SKEWERS	\$3.75

Served Warm

CHICKEN SKEWERS WITH BARBECUE BUTTER	\$3.75
SWEET POTATO TARTS WITH PECAN TOPPING	\$3.75
MUSHROOMS STUFFED WITH CRABMEAT	\$4.00
MINI CRAB CAKES	\$4.75
ROSEMARY SKEWERED SHRIMP	\$4.25
SEARED JUMBO SCALLOPS*	\$4.50
BACON WRAPPED SCALLOPS*	\$5.00
TERIYAKI BEEF SKEWERS*	\$4.50
MINI TENDERLOIN STEAK SLIDERS*	\$5.00
BEEF WELLINGTON* (min. of 25 pieces)	\$5.50

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

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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

All menus include fresh hot bread and butter.

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

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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

11 oz Filet upgrade for \$4

RIBEYE*

USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy, \$8 supplement

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

CREMINI MUSHROOMS

Desserts

(please choose one dessert)

MINI CHOCOLATE SIN CAKE

FRESH BERRIES WITH SWEET CREAM

MINI CHEESECAKE

Full-sized dessert upgrade for \$4

All menus include fresh hot bread and butter.

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