



Menu A

STEAK HOUSE SALAD

Mixed Greens displayed with homemade croutons, grape tomatoes, and red onion and accompanied by your choice of two dressings:

- BALSAMIC VINAIGRETTE
- HOMEMADE RANCH
 - BLEU CHEESE
 - LEMON BASIL
- WHITE WINE VINAIGRETTE
 - THOUSAND ISLAND

HAND CARVED TENDERLOIN

Our most tender Midwestern beef, seasoned only with salt and pepper and carved fresh

CAJUN CHICKEN PASTA

ACCOMPANIED BY YOUR CHOICE OF TWO SIDES:

- GARLIC MASHED POTATOES
- RUTH'S CLASSIC CREAMED SPINACH
- SAUTÉED MUSHROOMS
- GREEN BEANS WITH A HINT OF GARLIC

AND FINISHED WITH THE DESSERT OF YOUR CHOICE:

- CHOCOLATE SIN CAKE
- OR
- NEW ORLEANS STYLE BREAD PUDDING

Approximately \$45.00 per person before beverages, tax and gratuity
Food and Beverage Minimums may apply.



Menu

STARTER

FRESH FRUIT AND CHEESE DISPLAY

ASSORTMENT OF DOMESTIC AND IMPORTED SOFT, SEMI-SOFT AND HARD CHEESES, ASSORTED CRACKERS, AND SEASONALLY FRESH FRUITS

VEGETABLE CRUDITÉS

ASSORTMENT OF FRESH SEASONAL VEGETABLES SERVED WITH HOMEMADE BLEU CHEESE AND RANCH DRESSINGS

DINNER

SALAD

STEAK HOUSE SALAD

accompanied by your choice of two dressings:

BALSAMIC VINAIGRETTE | HOMEMADE RANCH | BLEU CHEESE
LEMON BASIL | WHITE WINE VINAIGRETTE | THOUSAND ISLAND
OR

CAESAR SALAD STATION

ENTRÉE SELECTIONS

Choose Two of the Following

HAND CARVED TENDERLOIN*

HAND CARVED RIBEYE*

GRILLED STUFFED CHICKEN

BREAST

CAJUN CHICKEN PASTA

SEARED AHI TUNA STATION*

BBQ SHRIMP STATION*

HAND CARVED PORK SHORT

RIBS*

HAND CARVED TURKEY*

ACCOMPANIED BY YOUR CHOICE OF TWO SIDES:

GARLIC MASHED POTATOES

RUTH'S CLASSIC CREAMED SPINACH

SAUTÉED MUSHROOMS

GREEN BEANS WITH A HINT OF GARLIC

BROCCOLI AU GRATIN

POTATOES AU GRATIN

CREAMY CORN CASSEROLE

SWEET POTATO CASSEROLE

ASSORTED MINI DESSERTS:

PLEASE SELECT THREE TO BE ON DISPLAY FOR YOUR GUESTS

APPLE CRUMB TART

CHOCOLATE MOUSSE CHEESECAKE

BERRIES & SWEET CREAM

NEW ORLEANS STYLE CHEESECAKE

CHOCOLATE SIN CAKE

KEY LIME PIE

Approximately \$50.00-\$65.00 per person before beverages, tax and gratuity
Food and Beverage Minimums may apply.



Menu C

STARTERS

ON DISPLAY

FRESH FRUIT AND CHEESE DISPLAY

ASSORTMENT OF DOMESTIC AND IMPORTED SOFT, SEMI-SOFT AND HARD CHEESES, ASSORTED CRACKERS, AND SEASONALLY FRESH FRUITS

VEGETABLE CRUDITÉS

ASSORTMENT OF FRESH SEASONAL VEGETABLES SERVED WITH HOMEMADE BLEU CHEESE AND RANCH DRESSINGS

PASSED HORS D'OEUVRES

Choose 3 of the following:

JUMBO COCKTAIL SHRIMP
SEARED AHI TUNA ON CUCUMBER
FRESH MOZZARELLA & TOMATO WITH BASIL
VINAIGRETTE

MINI CRABTINI
CRAB STUFFED MUSHROOMS
BBQ SHRIMP CROSTINI
PRIME SLIDER

TENDERLOIN ROLL
BACON-WRAPPED SCALLOP

DINNER

STEAK HOUSE SALAD

accompanied by your choice of two dressings:

BALSAMIC VINAIGRETTE | HOMEMADE RANCH | BLEU CHEESE
LEMON BASIL | WHITE WINE VINAIGRETTE | THOUSAND ISLAND
OR

CAESAR SALAD STATION

ENTRÉE SELECTIONS

Choose Two of the Following

HAND CARVED TENDERLOIN*
HAND CARVED RIBEYE*
GRILLED STUFFED CHICKEN BREAST
CAJUN CHICKEN PASTA

SEARED AHI TUNA STATION*
BBQ SHRIMP STATION*
HAND CARVED PORK SHORT RIBS*
HAND CARVED TURKEY

ACCOMPANIED BY YOUR CHOICE OF TWO SIDES:

GARLIC MASHED POTATOES
RUTH'S CLASSIC CREAMED SPINACH
SAUTÉED MUSHROOMS
GREEN BEANS WITH A HINT OF GARLIC

BROCCOLI AU GRATIN
POTATOES AU GRATIN
CREAMY CORN CASSEROLE
SWEET POTATO CASSEROLE

ASSORTED MINI DESSERTS:

PLEASE SELECT THREE TO BE ON DISPLAY FOR YOUR GUESTS

APPLE CRUMB TART
NEW ORLEANS STYLE CHEESECAKE

CHOCOLATE MOUSSE CHEESECAKE
CHOCOLATE SIN CAKE

BERRIES & SWEET CREAM
KEY LIME PIE

Approximately \$65.00-\$78.00 per person before beverages, tax and gratuity
Food and Beverage Minimums may apply.



Cocktail Reception Menu

FOR THOSE CASUAL GATHERINGS THAT STILL WARRANT THE RUTH'S CHRIS FLAIR!

Choose Three of the following selections:

Smoked Salmon with Caper Cream Cheese
Seared Ahi –Tuna
Bacon Wrapped Scallops
Mini Steak Sandwiches
Mini Crab Cakes
Tomato & Mozzarella
Assorted Mini Desserts
Chicken Roulade

&

Choose Two of the following selections:

Tenderloin Rolls
Mini Crabtini
New Zealand Lamb Lolli-Pops
Sweet Potato with Pecan Crust
Prime Sliders
Chilled Shrimp

Approximately \$30.00 per person before beverages, tax and gratuity

Food and Beverage Minimums may apply

Additional charge for Bar Options, equipment and onsite service.
