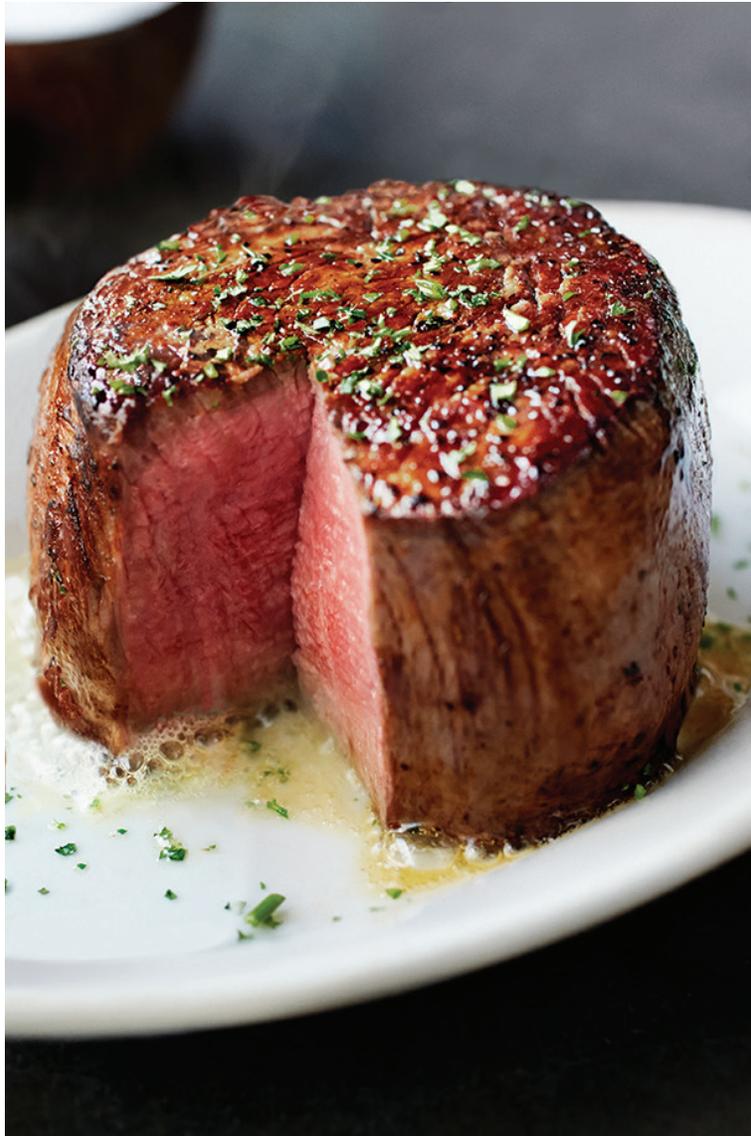


private dining

with Ruth's Chris



La Cantera Terrace
17803 La Cantera Terrace #8110
San Antonio, TX 78256

210.538.8792

600 E Market St,
Grand Hyatt Hotel
San Antonio, TX 78205

210.227.8847

Concord Plaza
7720 Jones Maltzberger
San Antonio, TX 78216

210.821.5051

www.RuthsChrisSA.com



Ruth's Private Dining is available for family gatherings and milestone moments, business lunches and education dinners. No matter what the occasion, Ruth's Chris is here to help make your event a success.



OUR COMMITMENT

As we open our doors for dine-in experiences, nothing is more important to us than the health and safety of our guests and team members. At Ruth's we've put additional measures in place to ensure your dining experience remains safe. Please visit our website for full details.

OUR SERVICE

We have adapted our dining service to provide our guests with a personal service team while enjoying a group dining experience. For the comfort of all guests, tables will be spread throughout the room with a comfortable distance from fellow diners.

OUR MENUS

Guests will enjoy a selection of tiered menu options with a high level of customization to suit additional preferences and dietary restrictions. Our constantly evolving menu is rooted in the classic traditions of a steak house while ensuring relevance to changing tastes.

Enhanced Experiences. A Private Setting.

We are dedicated to ensuring our restaurants remain a safe and comfortable place for you, your family, friends and coworkers to come together and enjoy warm hospitality and sizzling steaks. In trying times, our founder, Ruth Fertel, always put her commitment to caring for the health and well-being of our communities first, something we are still proud to sustain 55 years later. Our commitment to our guests are to meet those needs with a heightened awareness to safety & comfort while providing an experience that encompasses hospitality and superior service.



ruth's chris steak house | founder's | \$115 per guest

appetizers shared appetizer platter

VEAL OSSO BUCO RAVIOLI saffron pasta, baby spinach, veal demi-glace *76 cal per piece*

SIZZLING CRAB CAKES jumbo lump crab cake, lemon butter *160 cal per piece*

SEARED AHI TUNA* english cucumber, mustard-beer sauce *10 cal per piece*

salads

CAESAR SALAD* romaine hearts, parmesan & romano, creamy caesar *500 cal*

STEAK HOUSE SALAD baby lettuces, grape tomatoes, garlic croutons *50 - 460 cal*

signature steaks & specialties

CLASSIC FILET* an 11 oz cut of tender, corn-fed midwestern beef *500 cal*

RIBEYE* 16 oz USDA Prime, marbled for flavor & deliciously juicy *1370 cal*

NEW YORK STRIP* 16 oz USDA Prime, richly flavored, slightly firmer *1390 cal*

STUFFED CHICKEN BREAST roasted double breast, garlic-herb cheese, lemon butter *720 cal*

SALMON FILET* with garlic, sauteed spinach, lemon butter *380 cal*

entrée compliment

TRUFFLE CRUST *160 cal*

BLEU CHEESE CRUST *200 cal*

potatoes & fresh sides to share

GARLIC MASHED smooth and creamy *220 cal*

CREAMED SPINACH a ruth's classic *220 cal*

STEAMED BROCCOLI simply steamed *40 cal*

mini desserts

BREAD PUDDING with whiskey sauce *930 cal*

CLASSIC CHEESECAKE fresh berries & mint *720 cal*

Not all menu items are available for all party sizes; please speak with your private dining event planner to confirm availability. Please add applicable sales tax and 3% administration charge. Gratuity is not included. Please note that menu options & pricing may change.

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

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

ruth's chris steak house | premier | \$90 per guest

appetizers shared appetizer platter

CAPRESE SKEWER tomato & mozzarella *60 cal per piece*

SEARED AHI TUNA* english cucumber, mustard-beer sauce *10 cal per piece*

salads

CAESAR SALAD* romaine hearts, parmesan & romano, creamy caesar *500 cal*

STEAK HOUSE SALAD baby lettuces, grape tomatoes, garlic croutons *50 - 460 cal*

signature steaks & specialties

CLASSIC FILET* an 11 oz cut of tender, corn-fed midwestern beef *500 cal*

RIBEYE* 16 oz USDA Prime, marbled for flavor & deliciously juicy *1370 cal*

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SALMON FILET* with garlic, sauteed spinach, lemon butter *380 cal*

potatoes & fresh sides to share

GARLIC MASHED smooth and creamy *220 cal*

CREAMED SPINACH a ruth's classic *220 cal*

STEAMED BROCCOLI simply steamed *40 cal*

mini desserts

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CLASSIC CHEESECAKE fresh berries & mint *720 cal*

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ruth's chris | prime menu | \$79 per guest

salads

(please choose one)

CAESAR SALAD

romaine hearts, parmesan & romano, creamy caesar 500 cal

STEAK HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons 50 - 460 cal

signature steaks & specialties

(please choose one)

CLASSIC FILET*

an 8 oz cut of tender, corn-fed midwestern beef 500 cal

STUFFED CHICKEN BREAST

roasted double breast, garlic-herb cheese, lemon butter 720 cal

SALMON FILET*

with garlic, sauteed spinach, lemon butter 380 cal

potatoes & fresh sides to share

GARLIC MASHED

smooth and creamy 220 cal

CREAMED SPINACH

a ruth's classic 220 cal

FRESH BROCCOLI

simply steamed 40 cal

housemade dessert

RUTH'S DESSERT DUO

chef feature dessert

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salads

(please choose one)

CAESAR SALAD

romaine hearts, parmesan & romano, creamy caesar 500 cal

STEAK HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons 50 - 460 cal

signature steaks & specialties

(please choose one)

CLASSIC FILET*

an 8 oz cut of tender, corn-fed midwestern beef 340 cal

STUFFED CHICKEN BREAST

roasted double breast, garlic-herb cheese, lemon butter 720 cal

SALMON FILET*

with garlic, sauteed spinach, lemon butter 380 cal

potatoes & fresh sides to share**GARLIC MASHED**

smooth and creamy 220 cal

CREAMED SPINACH

a ruth's classic 220 cal

FRESH BROCCOLI

simply steamed 40 cal

salads

(please choose one)

CAESAR SALAD

romaine hearts, parmesan & romano, creamy caesar 500 cal

STEAK HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons 50 - 460 cal

signature steaks & specialties

(please choose one)

6 oz. FILET

tender corn-fed midwestern beef 255 cal

STUFFED CHICKEN BREAST

roasted half breast, garlic-herb cheese, lemon butter 720 cal

SIZZLING CRAB CAKE

two jump lump crab cakes, sizzling lemon butter 480 cal

potatoes & fresh sides to share**GARLIC MASHED**

smooth and creamy 220 cal

CREAMED SPINACH

a ruth's classic 220 cal

FRESH BROCCOLI

simply steamed 40 cal

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private dining

Redefined

Beautiful Private Dining rooms for meetings or special events are available serving lunch, dinner, or cocktail receptions. Custom menus and audio-visual options are available.

La Cantera Terrace

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210.538.8792

River Walk

600 E Market St
210.227.8847

Concord Plaza

7720 Jones Maltzberger
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THIS IS HOW PRIVATE DINING IS DONE.

RUTHSCHRISSA.COM

