

private dining

with Ruth's Chris



La Cantera Terrace
17803 La Cantera Terrace
#8110 San Antonio, TX 78256
210.538.8792

River Walk
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 more than 55 years later.

Our commitment to our guests is to meet those needs with a heightened awareness to safety & comfort while providing an experience that encompasses hospitality and superior service.



Hors D'Oeuvres Reception Selections

minimum order of 1 dozen per item is required

price is listed by piece



Beef

Prime Beef Slider	\$3.50
Beef Skewer	\$5.00

Chicken

Chicken Tostada	\$4.00
Smokey Chicken Skewer	\$4.00

Fish & Shellfish

Ahi Tuna	\$4.00
Tuna Poke	\$4.00
Rosemary Shrimp	\$5.00
Mini Crab Cake	\$6.00
Shrimp Cocktail	\$6.00
Bacon Wrapped Scallop	\$6.50

Vegetarian

Sweet Potato Casserole	\$3.50
Caprese Skewer	\$3.50
Bruschetta	\$3.50

Mini Desserts

Mini Cheesecake	\$4.00
Mini Bread Pudding	\$4.00



Wine Tasting & Cocktail Reception

Looking for something different? Ask about a custom wine tasting dinner or cocktail reception. Our Wine Expert will create an enriching and exciting tasting event from the Ruth's Chris cellar.



Founder's Menu

\$125 per person

select 1 item per salad, entrée, and dessert

shared starter platters

CAPRESE SKEWERS

tomato & mozzarella
60 cal per piece

SEARED AHI TUNA*

english cucumber, mustard-beer sauce
10 cal per piece



salads

CAESAR SALAD*

romaine hearts, grape tomatoes, parmesan
& romano, creamy caesar
500 cal

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

NEW YORK STRIP*

16 oz USDA Prime, richly flavored, deliciously juicy
1390 cal

RIBEYE*

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

STUFFED CHICKEN BREAST

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

CHEF'S SEAFOOD SELECTION

ask your server for today's freshly prepared selection
350 - 450 cal



fresh sides to share

FRESH BROCCOLI simply steamed 80 cal

GARLIC MASHED POTATOES smooth & creamy 440 cal

CREAMED SPINACH a ruth's classic 440 cal



house-made desserts

CHOCOLATE SIN CAKE

rich flourless cake, chocolate ganache,
raspberry sauce
720 cal

RUTH'S MINI CHEESECAKE

served with fresh berries & mint
320 cal

ruth's favorites in red

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.
If you have a food allergy, please speak to the manager, chef, or your server before placing your order.

*Indicates 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.



Premier Menu

\$100 per person

select 1 item per starter and entrée

salads

CAESAR SALAD*

romaine hearts, grape tomatoes, parmesan & romano, creamy caesar
500 cal

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

NEW YORK STRIP*

16 oz USDA Prime, rich flavor & slightly firmer
1390 cal

STUFFED CHICKEN BREAST

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

CHEF'S SEAFOOD SELECTION

ask your server for today's freshly prepared selection
350 - 450 cal



fresh sides to share

FRESH BROCCOLI simply steamed 80 cal

CREAMED SPINACH a ruth's classic 440 cal

GARLIC MASHED POTATOES smooth & creamy 440 cal



house-made dessert

RUTH'S MINI CHEESECAKE

served with fresh berries & mint
320 cal

ruth's favorites in red

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Prime Menu

\$85 per person

select 1 item per salad, entrée, and dessert

salads

CAESAR SALAD*

romaine hearts, grape tomatoes, parmesan & romano, creamy caesar
500 cal

HOUSE SALAD

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



signature steaks & specialties

PETITE 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

CHEF'S SEAFOOD SELECTION

ask your server for today's freshly prepared selection
350 - 450 cal



fresh sides to share

FRESH BROCCOLI simply steamed 80 cal

CREAMED SPINACH a ruth's classic 440 cal

GARLIC MASHED POTATOES smooth & creamy 440 cal



house-made desserts

CHOCOLATE SIN CAKE

rich flourless cake, chocolate ganache,
raspberry sauce
720 cal

RUTH'S MINI CHEESECAKE

served with fresh berries & mint
320 cal

ruth's favorites in red

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Signature Menu

\$75 per person

select 1 item per starter and entrée



salads

CAESAR SALAD*

romaine hearts, grape tomatoes, parmesan & romano, creamy caesar
500 cal

HOUSE SALAD

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



signature steaks & specialties

PETITE FILET*

A 6 oz cut of tender, corn-fed midwestern beef
255 cal

STUFFED CHICKEN BREAST

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

CHEF'S SEAFOOD SELECTION

ask your server for today's freshly prepared selection
350 - 450 cal



fresh sides to share

FRESH BROCCOLI simply steamed 80 cal

CREAMED SPINACH a ruth's classic 440 cal

GARLIC MASHED POTATOES smooth & creamy 440 cal



house-made dessert

RUTH'S MINI CHEESECAKE

served with fresh berries & mint
320 cal

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Lunch Menu

\$65 per person

served between 11:00am & 3:00pm

select 1 item per starter and entrée



salads

CAESAR SALAD*

romaine hearts, grape tomatoes, parmesan & romano, creamy caesar
500 cal

HOUSE SALAD

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



signature steaks & specialties

PETITE FILET*

a 6 oz cut of tender, corn-fed midwestern beef
255 cal

STUFFED CHICKEN BREAST

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



fresh sides to share

FRESH BROCCOLI simply steamed 80 cal

CREAMED SPINACH a ruth's classic 440 cal

GARLIC MASHED POTATOES smooth & creamy 440 cal



ruth's favorites in red

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

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