

PRIVATE DINING



THIS IS HOW IT'S DONE.™



SET YOUR EVENT APART

with everything that sets Ruth's Chris apart - mouthwatering fare and renowned service. Work one-on-one with your Private Event Manager to create a truly customized affair. Then allow us to bring your event to life, so on the day of the occasion you'll be able to sit back and relax with your guests, knowing we've given every detail of your event the same attention we give our signature prime steaks.

IMAGINE THE MENU

your guests will enjoy when you can design it with one of our Executive Chefs. We will work with you to create the perfect menu, and help select the cocktails, wine and desserts that best complement it all.

Whether you're hosting an intimate dinner, a cocktail reception in one of our comfortable private event spaces or a reception for hundreds of guests, we will help you create a signature event that satisfies your needs and your budget.

Learn more about private dining opportunities at www.RuthsChrisDestin.com



THIS IS HOW IT'S DONE.™

Restaurant Winter Hours

DINNER

Sunday – Thursday	5:00 pm – 9:00 pm
Friday & Saturday	5:00 pm – 10:00 pm

Restaurant Summer Hours

(MEMORIAL DAY WEEKEND - LABOR DAY WEEKEND)

DINNER

Sundays	5:00 pm – 9:00 pm
Monday – Saturday	5:00 pm – 10:00 pm

Suggested Attire

Casual to dressy

No beach attire

Jackets not required

Reservations and Private Dining: 850.837-RUTH (7884)

Fax Number 850.837-7887

Online Reservations www.ruthschrisdestin.com



THIS IS HOW IT'S DONE.™

Create Your Personalized Menu

YOUR PACKAGE PRICE BELOW INCLUDES

- Dessert
- Coffee/Tea Service
- Entrée
- Side
- Starter

Soups and Salads (SELECT ONE)

Steak House Salad with Balsamic Vinaigrette	Caesar Salad	Lobster Bisque*
460 cal	500 cal	210 cal

Entrée (SELECT UP TO FOUR)

Filet	78 500 cal	Market Fresh Fish	68 610-980 cal
New York Strip	82 1390 cal	Crab Cake Entrée	66 480 cal
Ribeye	82 1370 cal	Stuffed Free-Range Chicken Breast	58 630 cal
Lamb Chops	75 860 cal		

Entrée Complements (PRE-SELECT AVAILABLE FOR PARTIES OF 30 OR LESS)

Bleu Cheese Crust	5 200 cal	Emerald Coast Style	16 400 cal
Lobster Tail	40 50 cal	Oscar Style	16 520 cal
Live Maine Lobster by the pound	<small>Market Price</small>	<small>CRAB CAKE, ASPARAGUS, AND BÉARNAISE SAUCE</small>	
Grilled Shrimp	16 100 cal	Horseradish Crust	5

SIX ADDITIONAL LARGE SHRIMP 120-130 cal

Sides (SELECT TWO, SERVED TO SHARE)

Mashed Potatoes	440 cal	Pecan-Crusted Sweet Potato Casserole	880 cal
Creamed Spinach	440 cal	Cremini Mushrooms	360 cal
Grilled Asparagus with Hollandaise*	290 cal	Fresh Broccoli	80 cal

Desserts (SELECT ONE)

Cheesecake	1280 cal	Chocolate Sin Cake	720 cal
Fresh Seasonal Berries with Sweet Cream	400 cal		

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. *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. *Additional charge will apply. Please consult with your sales manager as some menu items may not be available for larger parties. Please add applicable sales tax. Gratuity is not included. C. 0419



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Add a Special Touch

Begin the evening by selecting hand-passed hors d'oeuvres, craveable displays, or plated appetizers to enhance your event.

Plated Appetizers (MENU PRICE)

- Shrimp Cocktail 190 cal or Shrimp Remoulade 350 cal | Veal Osso Buco Ravioli 460 cal
- Seared Ahi-Tuna 130 cal | Mushrooms Stuffed with Crabmeat 440 cal
- Sizzling Blue Crab Cakes 320 cal | Spicy Shrimp 350 cal | Escargot 530 cal

Craveable Displays

- Cheese Display (SERVES 25 - 30) 115 260 cal
ASSORTMENT OF DOMESTIC AND IMPORTED SOFT, SEMI-SOFT, AND HARD CHEESES
- ½ Cheese Display (SERVES 10 - 15) 70 340 cal
ASSORTMENT OF DOMESTIC AND IMPORTED SOFT, SEMI-SOFT, AND HARD CHEESES
- Mediterranean Roasted Vegetable Display Full (SERVES 30) 175 60 cal
ASSORTMENT OF FRESH SEASONAL VEGETABLES SERVED WITH RANCH
- Mediterranean Roasted Vegetable Display Half (SERVES 15) 100 60 cal
ASSORTMENT OF FRESH SEASONAL VEGETABLES SERVED WITH RANCH
- Seared Ahi-Tuna Display (SERVES 30) 175 25 cal

Hand-Passed Hors D'Oeuvres | Cold Selections (PRICED BY THE PIECE)

- Jumbo Cocktail Shrimp 6.50 70 cal
- Seared Ahi-Tuna on Cucumber 4.75 10 cal
- Tomato Bruschetta 4.25 40 cal

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Private Dining Functions

Private Dining at Ruth's Chris is the perfect choice. Whatever the occasion, Ruth's professional staff will make your private dining experience a memorable one - whether it's a business gathering, a family celebration, or anything in between.

Private Dining Rooms

The Wine Room

As you arrive, the wine room is the centerpiece of our dining room, a beautiful glass and wood room located in the center and front of the restaurant. The wine room holds over 500 bottles on display. With seating for 2-8 guests, the wine room is the perfect setting for a truly romantic private dinner for 2, or a small group of friends' up to 8, family or business associates that desires private dining set amongst some of the world's finest wines.

Ruth's Room

The Ruth's Room is a completely private room that accommodates up to 30 guests. It has an installed HD Projector & Screen with iPod/Laptop connection available for rent for your presentation.

Main Dining Room

Our main dining room is available for daytime functions for groups up to 150 guests.

Courtyard Bar

Enjoy your special event in one of Destin's only fine dining covered outdoor courtyards. Can accommodate seated receptions for up to 80 and cocktail receptions up to 150.

Courtyard Green

This outdoor area may be utilized to host your wedding ceremony or dining under the stars.

Note: Courtyard is available subject to season and must be a rain or shine event.

Seating is as-is or guest may rent tables, chairs, linen, and side skirting for the exterior of courtyard.



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Hand-Passed Hors D'Oeuvres | Hot Selections
 (PRICED BY THE PIECE)

Mini Crab Cakes	5.25	40 cal
Tenderloin Beef Skewers	7.00	70 cal
Mushrooms Stuffed with Crabmeat served in qty. of (4)	5.00	440 cal
Smokey Chicken Skewer	5.25	90 cal

Signature Mini Desserts
 (PRICED BY THE PIECE)

New Orleans-Style Cheesecake	4.50	320 cal
Fresh Season Berries served with sweet cream	4.50	210 cal
Chocolate Mousse Cheesecake	5.50	270 cal
Chocolate Sin Cake	5.50	600 cal
Key Lime Pie (SEASONAL)	4.50	585 cal

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Courtyard

Ruth's Recipe:

THE PERFECT ATMOSPHERE
FOR YOUR VERY SPECIAL DAY



Ruth's Room



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The Royal Street

Salad

Steak House Salad 50 cal (cal. count does not include dressing)

Iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions, topped with balsamic vinaigrette

Entrée Selections

Filet 500 cal

Tender corn-fed midwestern beef

Stuffed Chicken Breast 630 cal

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

Market Fresh Fish 610-980 cal

Our season fresh fish selection with signature sauces

Sides

Creamed Spinach 440 cal

Garlic Mashed Potatoes 440 cal

Dessert

Cheesecake 1280 cal

PRICE

\$85.00 Per person (TAX & GRATUITY NOT INCLUDED)

For special events, receptions, or corporate entertainment call Michael J Thomas

850.837.RUTH (7884) SalesDestin211@ruthschris.com

Please see our award winning wine list to accompany your menu selections.

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The Crescent City

Appetizers

Mushrooms Stuffed with Crabmeat 440 cal

Sizzling Blue Crab Cakes 320 cal

Salad

Steak House Salad 50 cal (cal. count does not include dressing)

Iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions, topped with balsamic vinaigrette

Entrée Selections

Filet 500 cal

Tender corn-fed midwestern beef

Ribeye 1370 cal

USDA Prime, well marbled for peak flavor, deliciously juicy

Stuffed Chicken Breast 630 cal

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

Market Fresh Fish 610-980 cal

Our season fresh fish selection with signature sauces

Sides

Creamed Spinach 440 cal | Garlic Mashed Potatoes 440 cal

Dessert

Cheesecake 1280 cal

PRICE \$95.00 Per person (TAX & GRATUITY NOT INCLUDED)

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Notes

Ruth's Recipe:

LIVE WITHOUT REGRET.

SURROUND YOURSELF WITH LAUGHTER.

ENJOY YOUR STEAK ON A 500° SIZZLING PLATE.

THANK YOU FOR YOUR CONTINUED SUPPORT

EMERALD COAST MAGAZINE

Best Steakhouse, Best Service, Best Musician, Best Romantic/Special Occasion Restaurant,
Best Fine Dining

NWF DAILY NEWS

Finest Steakhouse

TALK OF THE TOWN

Excellence in Customer Satisfaction

FLORIDA TREND MAGAZINE – GOLDEN SPOON AWARDS COMPETITION

Chain Favorite, Top 500 Restaurants

DESTIN CHARITY WINE AUCTION FOUNDATION

Outstanding Business Partner

WINE SPECTATOR

Award of Excellence

TRIP ADVISOR

Certificate of Excellence

OPEN TABLE DINERS' CHOICE AWARDS

Best Overall, Best Ambiance, Best Food, Best Service

DESTIN MAGAZINE

Best Musician

HAPPY HOUR

Daily 5-7pm



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