

PRIVATE DINING



THIS IS HOW IT'S DONE.™





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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	
<small>SIX ADDITIONAL LARGE SHRIMP</small>			

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 Mousse Cheesecake 270 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. 0122



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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.



Courtyard

Ruth's Recipe:

THE PERFECT ATMOSPHERE
FOR YOUR VERY SPECIAL DAY



Ruth's Room



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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

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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