

private dining

with Ruth's Chris



Toronto Downtown
416.955.1455

Markham
647.794.0170

Toronto Airport
647.797.5400

www.RuthsChris.ca



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** | **\$119 per guest**

hors d'oeuvres individually plated

VEAL OSSO BUCO RAVIOLI saffron pasta, baby spinach, veal demi-glace

SIZZLING CRAB CAKES jumbo lump crab cake, lemon butter

AHI TUNA POKE* ahi tuna with honey thai sauce on wonton crisp

salads

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

STEAK HOUSE SALAD baby lettuces, grape tomatoes, garlic croutons

signature steaks & specialties

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

RIBEYE* 16 oz USDA Prime, marbled for flavour & deliciously juicy

NEW YORK STRIP* 16 oz USDA Prime, richly flavoured, slightly firmer

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

SALMON FILET* salmon, garlic sauteed spinach, lemon butter

entrée compliment

TRUFFLE CRUST

BLEU CHEESE CRUST

potatoes & fresh sides to share

GARLIC MASHED smooth and creamy

CREAMED SPINACH a ruth's classic

STEAMED BROCCOLI simply steamed

desserts

CHOCOLATE SIN CAKE rich flourless cake, ganache, raspberry sauce

CLASSIC CHEESECAKE fresh berries & mint

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, 3% administration charge and 18% gratuity. Please note menu options & pricing may change.

*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 nutrition information available upon request.

ruth's chris steak house | **premier** | **\$98 per guest**

hors d'oeuvres individually plated

CAPRESE SKEWER tomato & mozzarella

AHI TUNA POKE* ahi tuna with honey thai sauce on wonton crisp

salads

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

STEAK HOUSE SALAD baby lettuces, grape tomatoes, garlic croutons

signature steaks & specialties

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

RIBEYE* 16 oz USDA Prime, marbled for flavour & deliciously juicy

NEW YORK STRIP* 16 oz USDA Prime, richly flavoured, slightly firmer

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

SALMON FILET* with garlic sauteed spinach, lemon butter

potatoes & fresh sides to share

GARLIC MASHED smooth and creamy

CREAMED SPINACH a ruth's classic

STEAMED BROCCOLI simply steamed

desserts

CHOCOLATE SIN CAKE rich flourless cake, ganache, raspberry sauce

CLASSIC CHEESECAKE fresh berries & mint

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, 3% administration charge and 17% gratuity. Please note menu options & pricing may change.

*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 nutrition information available upon request.

ruth's chris | prime menu | \$89 per guest

salads

CAESAR SALAD

romaine hearts, parmesan & romano, creamy caesar

STEAK HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons

signature steaks & specialties

(please choose one)

CLASSIC FILET*

an 11 oz cut of tender, corn-fed midwestern beef

RIBEYE*

16 oz USDA Prime, marbled for flavour & deliciously juicy

NEW YORK STRIP*

16 oz USDA Prime, richly flavoured, slightly firmer

STUFFED CHICKEN BREAST

roasted double breast, garlic-herb cheese, lemon butter

SALMON FILET*

salmon, garlic sauteed spinach, lemon butter

potatoes & fresh sides to share

GARLIC MASHED

smooth and creamy

CREAMED SPINACH

a ruth's classic

FRESH BROCCOLI

simply steamed

housemade dessert

RUTH'S DESSERT

chef feature dessert

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, 3% administration charge and 18% gratuity. Please note menu options & pricing may change.

*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 nutrition information available upon request.

salads**CAESAR SALAD**

romaine hearts, parmesan & romano, creamy caesar

STEAK HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons

signature steaks & specialties

(please choose one)

CLASSIC FILET*

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

STUFFED CHICKEN BREAST

roasted double breast, garlic-herb cheese, lemon butter

SALMON FILET*

with garlic sauteed spinach, lemon butter

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

smooth and creamy

CREAMED SPINACH

a ruth's classic

FRESH BROCCOLI

simply steamed

housemade dessert**RUTH'S DESSERT**

chef feature dessert

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, 3% administration charge and 18% gratuity. Please note menu options & pricing may change.

*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 nutrition information available upon request.

salads

CAESAR SALAD

romaine hearts, parmesan & romano, creamy caesar

STEAK HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons

signature steaks & specialties

(please choose one)

6 oz. FILET

tender corn-fed midwestern beef

STUFFED CHICKEN BREAST

roasted half breast, garlic-herb cheese, lemon butter

SIZZLING CRAB CAKE

two jump lump crab cakes, sizzling lemon butter

potatoes & fresh sides to share

GARLIC MASHED

smooth and creamy

CREAMED SPINACH

a ruth's classic

FRESH BROCCOLI

simply steamed

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, 3% administration charge and 18% gratuity. Please note menu options & pricing may change.

*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 nutrition information available upon request.



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.

Toronto Downtown

145 Richmond St. W
416.955.1455

Markham

170 Enterprise Blvd.
647.794.0170

Toronto Airport

970 Dixon Rd.
647.797.5400

THIS IS HOW PRIVATE DINING IS DONE.

RUTHSCHRIS.CA

