

private dining

with Ruth's Chris



Toronto Downtown

145 Richmond St. West
Toronto, Ontario M5H 2L2
416.955.1455

Markham

170 Enterprise Blvd, Unit J101
Markham, Ontario L6G 0E6
647.794.0170

Toronto Airport

970 Dixon Rd, Building A
Etobicoke, Ontario M9W 1J9
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 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

(price is listed by piece)
minimum order of 1 dozen per item is required



Beef

Prime Beef Slider	\$5.50
Beef Wellington	\$7.00
Beef Skewer	\$7.50

Chicken

Chicken Tostada	\$6.00
-----------------	--------

Fish & Shellfish

Ahi Tuna	\$6.00
Tuna Poke	\$6.00
Rosemary Shrimp	\$7.00
Mini Crab Cake	\$8.00
Shrimp Cocktail	\$8.00
Bacon Wrapped Scallop	\$9.50

Vegetarian

Sweet Potato Casserole	\$5.50
Caprese Skewer	\$5.50
Bruschetta	\$5.25

Mini Desserts

Mini Cheesecake	\$5.50
Mini Bread Pudding	\$5.50



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.



Celebration Menu

\$165 per person

salads & soup

LETTUCE WEDGE

bacon & bleu cheese
on crisp greens

HARVEST SALAD

mixed greens, white balsamic vinaigrette, goat
cheese, bacon, cajun pecans,
dried cherries, roasted corn, tomatoes

CAESAR SALAD*

romaine hearts, parmesan
& romano cheese

LOBSTER BISQUE

creamy lobster bisque, in the new orleans style



signature steaks & specialties

CLASSIC FILET*

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

BONE-IN NEW YORK STRIP*

USDA Prime, 19 oz bone-in cut, our founder's favourite

COWBOY RIBEYE*

bone-in 22 oz USDA Prime cut

T-BONE*

full-flavoured 24 oz USDA Prime cut

STUFFED CHICKEN BREAST

roasted double breast, garlic-herb cheese, lemon butter

CHEF'S MARKET FRESH SEAFOOD

chef's daily seafood selection

VEGETARIAN PLATE

ask your server for details



potatoes & fresh sides to share

CREMINI MUSHROOMS pan-roasted, fresh thyme

AU GRATIN POTATOES with a three-cheese sauce

GRILLED ASPARAGUS* hollandaise sauce



house-made desserts

BREAD PUDDING

vanilla, raisins, whiskey sauce

CHOCOLATE SIN CAKE

rich flourless cake, chocolate
ganache, raspberry sauce

CLASSIC CHEESECAKE

fresh berries & mint

If you have a food allergy, please speak to the manager, chef, or your server before placing your order.
ruth's favourites in red *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.



Founder's Menu

\$155 per person

salads

HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons

HARVEST SALAD

mixed greens, white balsamic vinaigrette, goat cheese, bacon, cajun pecans, dried cherries, roasted corn, tomatoes

CAESAR SALAD*

romaine hearts, parmesan & romano cheese



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, rich flavour & slightly firmer than a ribeye

STUFFED CHICKEN BREAST

roasted double breast, garlic-herb cheese, lemon butter

SALMON FILET*

garlic sautéed spinach & tomatoes, lemon butter

VEGETARIAN PLATE

ask your server for details



potatoes & fresh sides to share

GARLIC MASHED POTATOES smooth & creamy

CREMINI MUSHROOMS pan-roasted, fresh thyme

GRILLED ASPARAGUS* hollandaise sauce



house-made desserts

CHOCOLATE SIN CAKE

rich flourless cake, chocolate ganache, raspberry sauce

CLASSIC CHEESECAKE

fresh berries & mint

ruth's favourites in red 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.



Signature Menu

\$140 per person

salads & soup

HOUSE SALAD

baby lettuces, grape tomatoes,
garlic croutons

LOBSTER BISQUE

creamy lobster bisque, in the new orleans
style

CAESAR SALAD*

romaine hearts, parmesan
& romano cheese



signature steaks & specialties

CLASSIC FILET*

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

NEW YORK STRIP*

16 oz USDA Prime, rich flavour & slightly firmer than a ribeye

STUFFED CHICKEN BREAST

roasted double breast, garlic-herb cheese, lemon butter

SALMON FILET*

garlic sautéed spinach & tomatoes, lemon butter

VEGETARIAN PLATE

ask your server for details



potatoes & fresh sides to share

GARLIC MASHED POTATOES smooth & creamy
CREMINI MUSHROOMS pan-roasted, fresh thyme
GRILLED ASPARAGUS* hollandaise sauce



house-made desserts

CHOCOLATE SIN CAKE

rich flourless cake, chocolate
ganache, raspberry sauce

CLASSIC CHEESECAKE

fresh berries & mint

ruth's favourites in red 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.



Prime Menu

\$125 per person

salads

HOUSE SALAD

baby lettuces, grape tomatoes,
garlic croutons

CAESAR SALAD*

romaine hearts, parmesan
& romano cheese



signature steaks & specialties

CLASSIC FILET*

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

STUFFED CHICKEN BREAST

roasted double breast, garlic-herb cheese, lemon butter

SALMON FILET*

garlic sautéed spinach, lemon butter

VEGETARIAN PLATE

ask your server for details



potatoes & fresh sides to share

GARLIC MASHED POTATOES smooth & creamy

CREAMED SPINACH a ruth's classic

FRESH BROCCOLI simply steamed



house-made dessert

CHOCOLATE SIN CAKE

rich flourless cake, chocolate ganache, raspberry sauce



ruth's favourites in red

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.

Duke Menu

\$115 per person

salads

HOUSE SALAD

baby lettuces, grape tomatoes,
garlic croutons

CAESAR SALAD*

romaine hearts, parmesan
& romano cheese



signature steaks & specialties

PETITE FILET*

a tender 8 oz cut, corn-fed midwestern beef

STUFFED CHICKEN BREAST

roasted double breast, garlic-herb cheese, lemon butter

SALMON FILET*

garlic sautéed spinach, lemon butter

VEGETARIAN PLATE

ask your server for details



potatoes & fresh sides to share

GARLIC MASHED POTATOES smooth & creamy

CREAMED SPINACH a ruth's classic

FRESH BROCCOLI simply steamed



ruth's favourites in red

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.

Lunch Menu

\$90 per person
this menu is available between 11:30am & 3:00pm

salads

HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons

CAESAR SALAD*

romaine hearts, parmesan & romano cheese



signature steaks & specialties

PETITE FILET*

tender 6 oz cut, corn-fed midwestern beef

STUFFED CHICKEN BREAST

roasted double breast, garlic-herb cheese, lemon butter

VEGETARIAN PLATE

ask your server for details



potatoes & fresh sides to share

GARLIC MASHED POTATOES smooth & creamy

CREAMED SPINACH a ruth's classic

FRESH BROCCOLI simply steamed



ruth's favourites in red

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.



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. West

416.955.1455

Markham

170 Enterprise Blvd

647.794.0170

Toronto

Airport

970 Dixon Road

647.797.5400

**THIS IS HOW PRIVATE DINING IS
DONE.**

RUTHSCHRIS.CA

