

# private dining

*with Ruth's Chris*



**Toronto Downtown**  
**416.955.1455**

**Markham**  
**647.794.0170**

**Toronto Airport**  
**647.797.5400**

[www.RuthsChris.ca](http://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.



**hors d'oeuvres** individually plated

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

**CAPRESE SKEWER** tomato & mozzarella

**SEARED AHI TUNA\*** english cucumber, mustard-beer sauce

**salads** *(please choose one)*

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

**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

**STEAMED BROCCOLI** simply steamed

**desserts**

**CHOCOLATE SIN CAKE** rich flourless cake, ganache, raspberry sauce

**CLASSIC CHEESECAKE** fresh berries & mint

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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.

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**ruth's chris steak house** | **premier** | **\$102 per guest**

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**hors d'oeuvres** individually plated

**CAPRESE SKEWER** tomato & mozzarella

**SEARED AHI TUNA\*** english cucumber, mustard-beer sauce

**salads** *(please choose one)*

**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

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## salads

*(please choose one)*

### 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

### 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

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**salads**

*(please choose one)*

**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

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**salads**

*(please choose one)*

**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

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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.

### **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**

