



CRITICALLY ACCLAIMED

CARY

It's great to get compliments
from top food writers.
But at Ruth's Chris,
we value our guests
opinions even more.

Here's a sampling of what
knowledgeable steak lovers
and leading restaurant
critics say about
Ruth's Chris Steak House.

2009 Bravo Award for "Best Steaks"
Metro Magazine, The Best of Everything; July 2009

"Best Restaurant for Fine Dining"
The Cary News, "Today"; July 2006

"Best Steak House and Special Occasion Restaurant"
*Cary Magazine, "The Maggy Awards Best of
Western Wake"; January 2006*

"America's Top Restaurant"
Zagat Survey; 2006

"Best Steak House in the United States"
Restaurants & Institutions Magazine; September 2004

"Top steakhouse in the U.S.A."
Leading Consumer Magazine; 2003

"One of the U.S.A.'s prime spots."
USA TODAY

"Best restaurant in the U.S."
Robb Report

"When it comes to dessert, Ruth's Chris wins the
steakhouse sweep steaks."
Rachel Reichl, New York Times

There's no better place to celebrate your special occasion.

At Ruth's Chris Steak House your service will always be first class - attentive but never fussy.

Please call us today

MARYLAND

Annapolis 410-990-0033
Pier 5 410-230-0033
Water Street 410-783-0033
Pikesville 410-837-0033

NORTH CAROLINA

Cary 919-677-0033
Durham 919-361-0123
Raleigh 919-791-1103
Wilmington 910-343-1818

NEW JERSEY

Atlantic City 609-344-5833

A Big Steaks Management Company



THUMBNAIL SKETCH

- Ruth's Chris Steak House is available for your private party, banquet, meeting, reception, or other events.
- USDA Prime steaks, freshest seafood, tender veal, plump chicken and succulent lamb chops.
- Lunch upon request for parties of 35 or more.
- Ruth's Chris Steak House is open for lunch in December for two weeks prior to Christmas.
- The dress code is the dressier side of casual.
- An atmosphere of casual elegance and handicap accessible.

OPEN FOR DINNER SEVEN NIGHTS A WEEK

Lounge opens daily 4:00 PM

Monday through Thursday 5:00 PM – 10:00 PM

Friday and Saturday 5:00 PM – 11:00 PM

Sunday 4:00 PM – 9:00 PM

WE CAN RESERVE SPACE IN THE RESTAURANT FOR ANY SIZE

Private

- **Board Room**, can be reserved for up to 20 guests
- **University Room**, can be reserved for up to 50 guests
- **Governor's Room**, can be reserved for up to 50 guests
- **Governor's and University Room**, can be reserved for up to 100 guests

Semi-Private

- **Player's Room**, can be reserved for up to 12 guests

SPECIAL AMENITIES

The following equipment is available for your event. Other equipment may be provided upon request.

- 42" Plasma flat screen HD television*
and VCR package
- 6 x 8 Screen
- Microphone only
- SVGA LCD Projector
- Sound System with Lavalier microphone
- Flip chart w/easel
- Overhead projector
- Laser pointer

* Digital video inputs compatible with most computers

* For full Audio Visual Rental Rates, please ask your Catering Sales Manager for details.

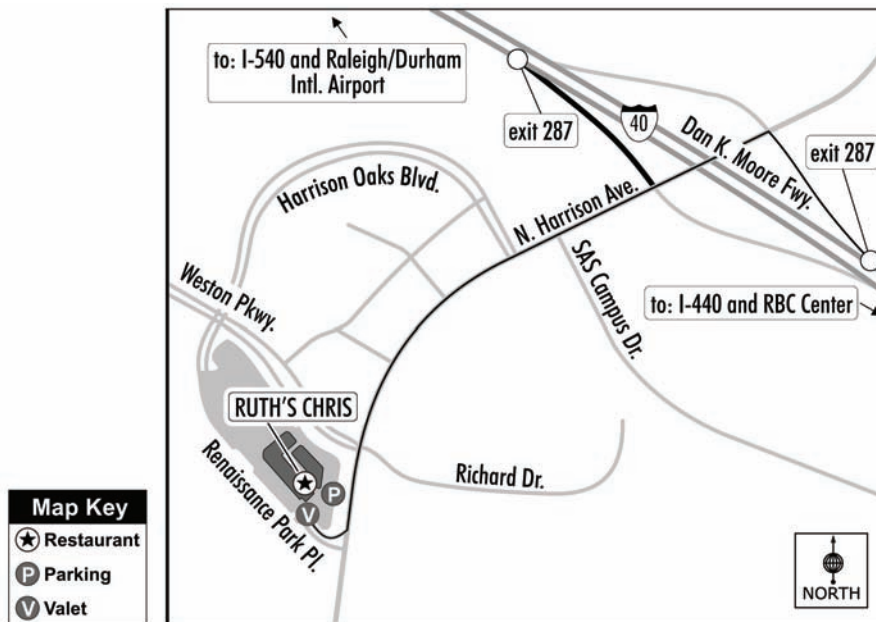


ARRANGEMENTS **CARY**

In order to confirm arrangements and to assure the success of your event, we request the following information from you.

- o Final guest count is required three business days before event.
- o Dining rooms and seating arrangements will be selected based on your final guest count.
- o We ask that you confirm your menu selections 5 days in advance.
- o We accept American Express, Visa, Master Card, Diner Club and Discover Cards.
- o All parties will be billed on a single check. 20% gratuity and 7.75% sales tax will be added to the check.
- o To insure that your next event is the ultimate experience, please call today.
- o All private functions require a \$500 deposit at the time of booking. Notice of cancellation must be received 30 days prior to the date of the function for full refund of aforementioned deposit. Any cancellations that are received within the 30 day period prior to the event; and are not rescheduled at a Big Steaks Management property within one (1) year of scheduled function are subject to a forfeiture of the aforementioned deposit.

**Did you ever want to own your own restaurant? Well you can at Ruth's Chris Steak House - Cary.
The entire restaurant can be yours to entertain 200 of your friends or business associates**



GETTING TO THE RESTAURANT

Directions-

We are conveniently located at 2010 Renaissance Park Place in The Arboretum at Weston, on the corner of Weston Parkway and Harrison Avenue, just two blocks from the Harrison Avenue exit on I-40

Valet Parking Available
Courtesy Shuttle Service to all major hotels



HORS D'OEUVRES

COLD SELECTIONS

- | | | |
|--|-----------|----------|
| <input type="checkbox"/> Seared Ahi Tuna and Cucumbers | 50 Pieces | \$75.00 |
| Seared Ahi Tuna on cucumber slices, drizzled with mustard sauce. | | |
| <input type="checkbox"/> Spicy Steak Tartar | 50 Pieces | \$75.00 |
| Spicy steak tartar on pumpernickel toast points. | | |
| <input type="checkbox"/> Tenderloin on Garlic Crisp | 50 Pieces | \$100.00 |
| Thinly sliced tenderloin on a garlic crisp, with shaved parmesan. | | |
| <input type="checkbox"/> Jumbo Gulf Shrimp | 50 Pieces | \$125.00 |
| Chilled jumbo shrimp served with your choice of classic Creole remoulade or our spicy New Orleans home style cocktail sauce. | | |
| <input type="checkbox"/> Smoked Salmon with Caper Cream Cheese | 50 Pieces | \$125.00 |
| Thinly sliced smoked salmon on toast points with caper cream cheese. | | |

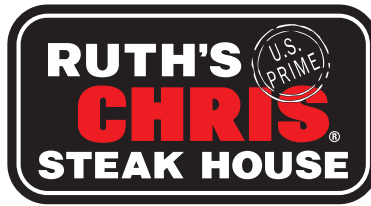
HOT SELECTIONS

- | | | |
|--|-----------|----------|
| <input type="checkbox"/> BBQ Shrimp on Garlic Crisp | 50 Pieces | \$150.00 |
| Jumbo shrimp sautéed with our barbequed butter sauce served on a garlic crisp. | | |
| <input type="checkbox"/> Mini Maryland Crab Cakes | 50 Pieces | \$175.00 |
| Mini blue crab cakes lightly sautéed, topped with our Creole remoulade. | | |
| <input type="checkbox"/> Mushrooms Stuffed with Crab Meat | 50 Pieces | \$125.00 |
| Broiled mushroom caps with jumbo lump crabmeat stuffing, sprinkled with romano cheese. | | |
| <input type="checkbox"/> Blackened Sea Scallops Wrapped In Bacon | 50 Pieces | \$125.00 |
| Blackened jumbo sea scallops wrapped with bacon sprinkled with Cajun seasonings. | | |
| <input type="checkbox"/> Baked Brie | Serves 25 | \$75.00 |
| Triple Cream Brie topped with fresh fruit. Served in a flaky pastry shell. | | |
| | Serves 50 | \$150.00 |

RECEPTION ENHANCERS

- | | | |
|---|-----------|----------|
| <input type="checkbox"/> Domestic Cheese Display | Serves 20 | \$75.00 |
| An array of Pepper Jack, Cheddar, Swiss and Gouda cheeses, accented with fresh fruit. | | |
| <input type="checkbox"/> Imported Cheese Display | Serves 20 | \$175.00 |
| An array of soft, semi soft and hard imported cheeses. Served with assorted crackers and accented with fresh fruit. | | |
| <input type="checkbox"/> Vegetable Crudité | Serves 20 | \$50.00 |
| An assortment of fresh seasonal vegetables served with your choice of blue cheese or ranch dip. | | |

*Add to the above prices 20% Service Charge and 7.75% North Carolina State Tax.
Menu and prices subject to change.*



RECEPTION

CARVED SELECTIONS

(choice of two)

- Sliced Tenderloin**
grilled and sliced to perfection
- Blackened Tuna**
blackened with Cajun spices
- Pork Loin**
marinated and slow roasted in garlic and herbs

SALAD

(choice of one)

- Steak House Salad**
Fresh crisp iceberg, romaine and baby lettuces, garlic croutons, sliced red onions and sliced cherry tomatoes, served with choice of dressing.
- Caesar Salad**
Fresh crisp romaine tossed with romano cheese, garlic croutons and creamy caesar dressing. Topped with shaved parmesan cheese and sprinkled with fresh ground pepper.

ACCOMPANIMENT

(choice of one)

- Garlic Mashed Potatoes**
with a hint of roasted garlic
- Creamed Spinach**
Ruth's original recipe
- Sauteed Mushrooms**
fresh mushrooms sautéed in butter

DESSERT

(choice of one)

- Cheesecake with Fresh Berries**
- Chocolate Sin Cake**

\$35 PER GUEST

*Chef fee \$75. Minimum 10 guests required. Additional tenderloin (serves 20) \$225
Add to the above prices 20% service charge and 7.75% North Carolina State Tax
Menu and prices subject to change.*



APPETIZER SELECTIONS

YOUR CHOICE OF APPETIZER

- | | |
|---|---------|
| <input type="checkbox"/> Blackened Tuna | \$11.95 |
| Fresh Yellowfin Tuna grilled to perfection with our famous New Orleans blackening spices. | |
| <input type="checkbox"/> Shrimp Cocktail or Remoulade | \$13.95 |
| Plump shrimp dressed with your choice of classic Creole remoulade or our spicy New Orleans home style cocktail sauce. | |
| <input type="checkbox"/> Mushrooms Stuffed with Crabmeat | \$13.95 |
| Broiled mushroom caps with jumbo lump crabmeat stuffing sprinkled with romano cheese. | |
| <input type="checkbox"/> Sizzlin' Blue Crab Cakes | \$16.95 |
| Two jumbo lump crab cakes served with sizzling lemon butter. | |
| <input type="checkbox"/> Seared Ahi Tuna | \$11.95 |
| Perfectly complimented by a spirited sauce with hints of ginger, mustard and beer. | |
| <input type="checkbox"/> Colossal Crab Meat Cocktail | \$16.95 |
| Lumps of colossal backfin served with remoulade or cocktail sauce. | |
| <input type="checkbox"/> Beef Carpaccio | \$11.95 |
| Prime New York Strip, sliced paper thin sprinkled with Capers. | |

YOUR CHOICE OF SOUP OR SALAD

- | | |
|---|--|
| <input type="checkbox"/> Louisiana Seafood Gumbo | |
| A New Orleans tradition, slightly spicy with shrimp, sausage and crabmeat. | |
| <input type="checkbox"/> Steak House Salad | |
| Fresh crisp iceberg, romaine and baby lettuces, garlic croutons, sliced red onions and sliced cherry tomatoes, served with choice of dressing. | |
| <input type="checkbox"/> Caesar Salad | |
| Fresh crisp romaine tossed with romano cheese, garlic croutons and creamy caesar dressing. Topped with shaved parmesan cheese and sprinkled with fresh ground pepper. | |

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DINNER MENU SELECTIONS

YOUR CHOICE OF ENTRÉES

(For parties of 60 or less, please select up to four items)

(For parties of 60 or more, please select up to three items)

- | | | | |
|--|---------|---|---------|
| <input type="checkbox"/> Petite Filet | \$51.50 | <input type="checkbox"/> Stuffed Chicken Breast | \$42.50 |
| The most tender cut of corn-fed Midwestern beef, broiled expertly to melt-in-your mouth. | | Oven roasted chicken breast stuffed with garlic herb cheese and served with lemon butter. | |
| <input type="checkbox"/> Filet | \$57.50 | <input type="checkbox"/> Salmon Filet | \$49.50 |
| A larger and equally tender cut of corn-fed Midwestern beef. | | Hand cut North Atlantic salmon available broiled or with Cajun spices. | |
| <input type="checkbox"/> Ribeye | \$57.50 | <input type="checkbox"/> Blackened Tuna | \$48.50 |
| An outstanding example of USDA Prime at its best. Well marbled for peak flavor, deliciously juicy. | | Fresh Yellowfin Tuna grilled to perfection with our famous New Orleans blackening spices. | |
| <input type="checkbox"/> New York Strip | \$58.50 | <input type="checkbox"/> Crab Cakes | \$47.50 |
| A favorite- this USDA Prime cut has a full bodied texture that is slightly firmer than the ribeye. | | Three of our jumbo lump crab cakes with sizzling lemon butter. | |
| <input type="checkbox"/> Lamb Chops | \$59.50 | | |
| Three chops cut extra thick; naturally tender and flavorful. Served with fresh mint. | | | |

YOUR CHOICE OF ACCOMPANIMENTS

(Please select one)

- Lyonnais Potatoes** - Sautéed with onions
- Mashed Potatoes** - With a hint of roasted garlic
- Baked Potato** - One pound potato served with butter, sour cream, bacon and chives

(Please select one)

- Fresh Broccoli** - Fresh steamed broccoli
- Creamed Spinach** - Ruth's original recipe
- Sautéed Mushrooms** - Fresh mushrooms sautéed in butter
- Seasonal Vegetable Medley** - The finest fresh vegetables steamed to perfection

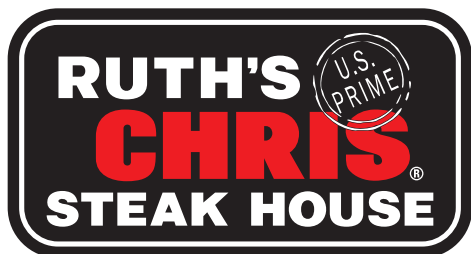
YOUR CHOICE OF DESSERT

(Please select one)

- Cheesecake** - Creamy handmade cheesecake served with fresh berries
- Chocolate Sin Cake** - A decadent chocolate creation served with raspberry sauce
- Fresh Seasonal Berries with Sweet Cream** - A celebration of natural flavors
- Bread Pudding** - Traditional bread pudding with whiskey sauce

Choice of coffee or hot tea

*Add to the above prices 20% Service Charge and 7.75% North Carolina State Tax.
Menu and prices subject to change.*



Lower your spending

WITHOUT LOWERING YOUR STANDARDS

SALAD

Steak House Salad

Iceberg, Romaine and baby lettuces with cherry tomatoes, garlic croutons and red onions.

Choice of dressing

ENTRÉES

(Choice of one)

Petite Filet Mignon

The most tender cut of corn-fed Midwestern beef, broiled expertly to melt in your mouth

Salmon Filet

Broiled North Atlantic salmon

Mixed Grill

A 4 oz. tenderloin filet prepared to your liking, an oven roasted free-range chicken breast stuffed with garlic herb cheese, our home-made jumbo lump crab cake baked until golden brown and a broiled tomato.

Stuffed Chicken Breast

Oven roasted chicken breast with garlic herb cheese and served with lemon butter

ACCOMPANIMENTS

(Served family style - per two guests)

Mashed Potatoes

Creamed Spinach

DESSERTS

(Choice of one)

Chocolate Sin Cake

Cheesecake with Fresh Berries

Choice of coffee or hot tea

\$50 all inclusive menu, includes tax and gratuity.



Lower your spending

WITHOUT LOWERING YOUR STANDARDS

SALADS

(Choice of one)

Steak House Salad

Iceberg, Romaine and baby lettuces with cherry tomatoes, garlic croutons and red onions.

Choice of dressing

Caesar Salad

Fresh crisp romaine tossed with romano cheese, garlic croutons and creamy caesar dressing. Topped with shaved parmesan cheese and sprinkled with fresh ground pepper.

ENTRÉES

(Choice of one)

Filet Mignon

The most tender cut of corn-fed Midwestern beef, broiled expertly to melt in your mouth

Stuffed Chicken Breast

Oven roasted chicken breast with garlic herb cheese and served with lemon butter.

Salmon Filet

Broiled North Atlantic salmon

Petite Filet & Crab Cakes

The most tender cut of corn-fed Midwestern beef, broiled expertly to melt-in-your mouth, and two of our jumbo lump crab cakes with sizzling lemon butter.

ACCOMPANIMENTS

(Served family style - per two guests)

Mashed Potatoes

Creamed Spinach

DESSERTS

(Choice of one)

Chocolate Sin Cake

Cheesecake with Fresh Berries

Choice of coffee or hot tea

\$60 all inclusive menu, includes tax and gratuity.



Lower your spending

WITHOUT LOWERING YOUR STANDARDS

APPETIZERS

(Choice of one)

Shrimp Cocktail

Plump shrimp dressed with your choice of classic Creole remoulade or our spicy New Orleans home style cocktail sauce.

Blackened Tuna

Fresh Yellowfin Tuna grilled to perfection with our famous New Orleans blackening spices.

SOUP OR SALAD

(Choice of one)

Louisiana Seafood Gumbo

A New Orleans tradition, slightly spicy with shrimp, sausage and crabmeat.

Steak House Salad

Iceberg, Romaine and baby lettuces with cherry tomatoes, garlic croutons and red onions. Choice of dressing

ENTRÉES

(Choice of one)

New York Strip

A favorite- this USDA Prime cut has a full bodied texture that is slightly firmer than the ribeye.

Stuffed Chicken Breast & Crab Cakes

Oven roasted chicken breast with garlic herb cheese and served with lemon butter and two of our jumbo lump crab cakes with sizzling lemon butter.

Salmon Filet

Broiled North Atlantic salmon

Petite Filet & Stuffed Lobster Tail

The most tender cut of corn-fed Midwestern beef, broiled expertly to melt-in-your mouth. Caribbean Lobster tail topped with crab meat stuffing.

ACCOMPANIMENTS

(Served family style - per two guests)

Mashed Potatoes • Creamed Spinach

DESSERTS

(Choice of one)

Chocolate Sin Cake • Cheesecake with Fresh Berries

Choice of coffee or hot tea

\$75 all inclusive menu, includes tax and gratuity.



WINE SELECTION

Complement your meal with a selection from our wine list. The following are some recommendations of our most popular wines for banquet dining. Additional labels and large formats are available upon request.

Sparkling Wines

<input type="checkbox"/> Bouvet, Brut, Loire, FR	\$40.00
<input type="checkbox"/> Domaine Chandon, Brut, CA	\$60.00
<input type="checkbox"/> Nicolas Feuillatte, Brut Rose, FR	\$115.00
<input type="checkbox"/> Veuve Clicquot, Yellow Label, Brut, FR	\$120.00
<input type="checkbox"/> Moet & Chandon, Brut Rose, FR	\$140.00
<input type="checkbox"/> Dom Perignon, Brut, FR	\$225.00

Pinot Grigio

<input type="checkbox"/> Zonin, Veneto, IT	\$24.00
<input type="checkbox"/> Attems, Collio, IT	\$45.00
<input type="checkbox"/> Ca' Montini, L' Aristicratico, Trentino, IT	\$50.00
<input type="checkbox"/> Santa Margherita, Alto Adige, IT	\$60.00

Chardonnay

<input type="checkbox"/> Hess Select, Monterey, CA	\$28.00
<input type="checkbox"/> Trevor Jones "Virgin," South, AU	\$36.00
<input type="checkbox"/> Clos La Chance, Unoaked, Monterey, CA	\$40.00
<input type="checkbox"/> St. Francis, Sonoma County, CA	\$42.00
<input type="checkbox"/> Hess, Su'Skol Vineyard, Napa Valley, CA	\$65.00
<input type="checkbox"/> Matanzas Creek, Sonoma Valley, CA	\$70.00
<input type="checkbox"/> Cakebread Cellars, Napa Valley, CA	\$95.00

Pinot Noir

<input type="checkbox"/> Fleur de California, Carneros, CA	\$40.00
<input type="checkbox"/> Sherwood, Marlborough, NZ	\$48.00
<input type="checkbox"/> Lockwood, Monterey, CA	\$52.00
<input type="checkbox"/> Rutz, Sonoma Cuvee, CA	\$62.00
<input type="checkbox"/> Morgan, Twelve Clones, Santa Lucia Highlands, CA	\$72.00
<input type="checkbox"/> Robert Mondavi, Carneros, CA	\$78.00
<input type="checkbox"/> Sequana, Sarmento Vineyard, Santa Lucia Highlands, CA	\$80.00
<input type="checkbox"/> Sequana, Dutton Ranch, Green Valley, Russian River, CA	\$88.00
<input type="checkbox"/> Patz & Hall, Sonoma Coast, CA	\$95.00



WINE SELECTION

Complement your meal with a selection from our wine list. The following are some recommendations of our most popular wines for banquet dining. Additional labels and large formats are available upon request.

Merlot

<input type="checkbox"/> Columbia Crest, Columbia Valley, WA	\$36.00
<input type="checkbox"/> Robert Mondavi, Napa Valley, CA	\$54.00
<input type="checkbox"/> St. Francis, Sonoma County, CA	\$56.00
<input type="checkbox"/> Matanzas Creek, Sonoma County, CA	\$72.00
<input type="checkbox"/> Shafer Vineyards, Napa Valley, CA	\$105.00
<input type="checkbox"/> Duckhorn, Napa Valley, CA	\$110.00

Red Blends

<input type="checkbox"/> Marquis Philips, Roogie Red, Cabernet/Shiraz, AU	\$32.00
<input type="checkbox"/> Cain Cuvee, Cain Cellars, Napa Valley, CA	\$75.00
<input type="checkbox"/> Penfolds, Bin 389, Cabernet/Shiraz, AU	\$90.00
<input type="checkbox"/> Clos la Chance, Estate Vineyard Meritage, Central Coast, CA	\$110.00
<input type="checkbox"/> Cain Five, Cain Cellars, Napa Valley, CA	\$220.00

Cabernet Sauvignon

<input type="checkbox"/> Hess Select, CA	\$40.00
<input type="checkbox"/> Kendall Jackson, Vintner's Reserve, CA	\$45.00
<input type="checkbox"/> Clos du Bois, Alexander Valley, CA	\$56.00
<input type="checkbox"/> Robert Mondavi Winery, Napa Valley, CA	\$58.00
<input type="checkbox"/> Beaulieu Vineyard, Rutherford, Napa Valley, CA	\$70.00
<input type="checkbox"/> Clos du Val, Napa Valley, CA	\$75.00
<input type="checkbox"/> Clos la Chance, Estate, Central Coast, CA	\$85.00
<input type="checkbox"/> Mount Eden Estate, Santa Cruz, CA	\$100.00
<input type="checkbox"/> Hess Collection, Mount Veeder, Napa Valley, CA	\$110.00
<input type="checkbox"/> Joseph Phelps, Napa Valley, CA	\$115.00
<input type="checkbox"/> Groth, Oakville, Napa Valley, CA	\$125.00