

11582 El Camino Real  
San Diego, CA 92130

**Book an Event:**  
**Phone: 619.741.7916**  
**Fax: 619.741.6577**

**NewEvent@EMEEvents.com**  
**www.EMEEvents.com**

- ◆ Open Nightly for Dinner
  - ◆ Mon-Thurs 5:00-10:00pm
  - ◆ Friday 5:00-10:30pm
  - ◆ Saturday 5:00-10:30pm
  - ◆ Sunday 4:00-9:30pm
- ◆ Lunch
  - ◆ Every Friday 11:30am-2:00pm
- ◆ Private Dining Options for Parties from 15 to 100 guests
- ◆ Valet Parking Available or Ample Self-Parking
- ◆ Dress Code: Business Casual



- ◆ "Best Steak House 2004" – *San Diego Union Tribune*
- ◆ "Best Steak House 2004" – *San Diego City Beat*
- ◆ "Best Chain Steak House 2004" – *Restaurants & Institutions Magazine*
- ◆ Wine Spectator Award of Excellence

In 1965, Ruth Fertel mortgaged her home to buy a little steak house in New Orleans named Chris Steak House. After investing her life savings, she proudly added her name to the original. That's how the uniquely named Ruth's Chris Steak House was born.

Today, more than 35 years later, we still broil your steak according to Ruth's original recipe – in 1800-degree ovens designed by Ruth herself. And we bring each selection to your table sizzling so every bite is hot and delicious.

Try our New Orleans-inspired appetizers, side dishes and classic desserts. Complement your meal this evening with a selection from our award-winning wine selection. And most importantly – relax. Because there's no better place to spend time with family, friends and colleagues than Ruth's Chris Steak House.

## Group Accommodations



### Torrey Pines Room

15 Guest Minimum

~ or ~

\$1,500 Food & Beverage Minimum,  
Plus 20% Service Charge & Tax

**Without AV:**  
Banquet: 25 Guests spaciously  
30 Guests maximum

**WITH AV:**  
Banquet: 20 Guests spaciously  
25 Guests maximum



### Mezzanine

45 Guest Minimum

#### Without AV:

Separate: 90 Guests spaciously  
Tables: 100 Guests maximum

#### WITH AV:

Banquet: 60 Guests spaciously  
80 Guests maximum



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# Group Menus

## SAMPLE BASIC CUSTOM MENU

### HORS D'OEUVRES

#### Barbeque Shrimp on Garlic Crisp

*Jumbo Shrimp Sautéed with Our Barbecued Butter Sauce  
Served on a Garlic Crisp*

### FIRST COURSE

#### Steak House Salad

*Fresh Crisp Iceberg, Romaine and Baby Lettuces, Garlic Croutons,  
Sliced Red Onions and Sliced Cherry Tomatoes*

### ENTRÉES

*Served with Garlic Mashed Potatoes,  
Sautéed Mushrooms and Asparagus with Hollandaise Sauce*

#### Petite Filet

*The Most Tender Cut of Corn-Fed Midwestern Beef,  
Broiled Expertly to Melt-in-Your-Mouth*

#### Salmon Fillet

*Hand Cut North Atlantic Salmon  
Available Broiled or with Cajun Spices*

#### Stuffed Chicken Breast

*A Roasted Chicken Breast Stuffed with Garlic Herb Cheese  
and Served with Lemon Thyme Butter*

### DESSERT

*Choice of*

#### Crème Brûlée

*The Classic Creole Egg Custard  
Topped with Fresh Berries and Mint*

#### Chocolate Sin Cake

*A Decadent Chocolate Creation Served with Raspberry Sauce*

***(Price per person varies with guest's entrée choice)***

APPROXIMATELY \$49.00 – \$58.00 PER PERSON  
PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

*Wine, Beer, and Cocktails Additional.*

**MENU ITEMS & PRICES SUBJECT TO CHANGE**

*Substitutions Available, Please Contact EME for More Information.*

## SAMPLE STANDARD CUSTOM MENU

### HORS D'OEUVRES

#### Barbeque Shrimp on Garlic Crisp

*Jumbo Shrimp Sautéed with Our Barbecued Butter Sauce  
Served on a Garlic Crisp*

#### Mushrooms Stuffed with Crabmeat

*Jumbo Mushrooms Stuffed with Crabmeat and Seasonings,  
Sprinkled with Romano Cheese*

### FIRST COURSE

*Choice of*

#### Lobster Bisque

*A Classic Lobster Soup, Slightly Creamy, Served with Lobster Meat*

#### Steak House Salad

*Fresh Crisp Iceberg, Romaine and Baby Lettuces, Garlic Croutons,  
Sliced Red Onions and Sliced Cherry Tomatoes*

### ENTRÉES

*Served with Garlic Mashed Potatoes,  
Fresh Broccoli and Asparagus with Hollandaise Sauce*

#### Filet

*The Most Tender Cut of Corn-Fed Midwestern Beef,  
Broiled Expertly to Melt-in-Your-Mouth*

#### Salmon Fillet

*Hand Cut North Atlantic Salmon  
Available Broiled or with Cajun Spices*

#### Stuffed Chicken Breast

*A Roasted Chicken Breast Stuffed with Garlic Herb Cheese  
and Served with Lemon Thyme Butter*

### DESSERT

*Choice of*

#### Crème Brûlée

*The Classic Creole Egg Custard  
Topped with Fresh Berries and Mint*

#### Chocolate Sin Cake

*A Decadent Chocolate Creation Served with Raspberry Sauce*

***(Price per person varies with guest's entrée choice)***

APPROXIMATELY \$53.00 – \$67.00 PER PERSON  
PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

*Wine, Beer, and Cocktails Additional.*

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# Group Menus

## SAMPLE PREMIER CUSTOM MENU

### HORS D'OEUVRES

#### Mushrooms Stuffed with Crabmeat

*Jumbo Mushrooms Stuffed with Crabmeat and Seasonings,  
Sprinkled with Romano Cheese*

#### Carpaccio Tenderloin on Garlic Crisp

*with Shaved Parmesan Cheese, Garlic Crisps and Field Greens*

### FIRST COURSE

*Choice of*

#### Lobster Bisque

*A Classic Lobster Soup, Slightly Creamy, Served with Lobster Meat*

#### Steak House Salad

*Fresh Crisp Iceberg, Romaine and Baby Lettuces,  
Garlic Croutons, Sliced Red Onions and Sliced Cherry Tomatoes*

### ENTRÉES

*Served with Garlic Mashed Potatoes, Creamed Spinach,  
Fresh Asparagus with Hollandaise Sauce and Sautéed Mushrooms*

#### Filet

*The Most Tender Cut of Corn-Fed Midwestern Beef,  
Broiled Expertly to Melt-in-Your-Mouth*

#### Ribeye

*Well-Marbled for Peak Flavor, Deliciously Juicy*

#### Salmon Fillet

*Hand Cut North Atlantic Salmon  
Available Broiled or with Cajun Spices*

#### Stuffed Chicken Breast

*A Roasted Chicken Breast Stuffed with Garlic Herb Cheese  
and Served with Lemon Thyme Butter*

### DESSERT

*Choice of*

#### Crème Brûlée

*The Classic Creole Egg Custard  
Topped with Fresh Berries and Mint*

#### Chocolate Sin Cake

*A Decadent Chocolate Creation Served with Raspberry Sauce*

#### Fresh Seasonal Berries

*with Sweet Cream*

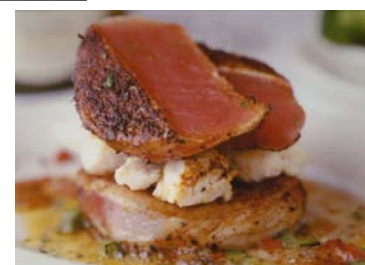
***(Price per person varies with guest's entrée choice)***

**APPROXIMATELY \$56.00 – \$75.00 PER PERSON  
PLUS BEVERAGES, TAX & 20% SERVICE CHARGE**

*Wine, Beer, and Cocktails Additional.*

**MENU ITEMS & PRICES SUBJECT TO CHANGE**

*Substitutions Available, Please Contact EME for More Information.*





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## Event Information

### Menu

Menu prices do not include applicable Sales Tax and 20% Service Charge. Prices are subject to change.

### Booking

Ruth's Chris is happy to go over the details of your event. Once the event information (date, time, and number of guests) has been determined, Ruth's Chris will fax or email their contract to the guest. When the guest agrees to the contract, the room will be put on hold and a \$250.00 deposit will be charged to a credit card. This deposit will be applied to event bill.

### Guaranteed Guest Count

The guaranteed guest count is due from the guest three (3) business days in advance of the event. If not guaranteed guest count is received by Ruth's Chris Steak House, Ruth's Chris Steak House will set for and charge for the original guest count estimate or the actual number of guests in attendance, whichever is greater.

Ruth's Chris Steak House cannot ensure additional seating should the actual guest count exceed the guaranteed guest count or room capacity. Every attempt will be made to accommodate additional guests on a space available basis; however it is possible a guest may not be seated or served.

### Cancellations

In the event of a cancellation within 60 days of the event, 0% of the total paid deposit will be refunded to the guest. If cancellation is before 60 days of the event, all deposits may be applied to a different date within one year of original event date.

### EME Rewards

**EME Appreciation Program** not offered.

In addition, earn **EME Points** equal to 1% Cash-Back\* for all events EME books for you with our Approved Venues and Services.

See the Rewards page on the EME website for more details.

*\* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.*

### Parking

Valet parking is available at Ruth's Chris for \$5.00 per car. There is also ample self parking in parking lot.

## Map & Directions



### **FROM I-5 NORTHBOUND**

- ◆ Take I-5 North to the Carmel Valley Road Exit.
- ◆ Turn Right and head East on Carmel Valley Road.
- ◆ Turn Right onto El Camino Real and head South.
- ◆ Ruth's Chris Del Mar is on the right at the first stop light on El Camino Real.

### **FROM I-5 SOUTHBOUND**

- ◆ Take I-5 South to the Carmel Valley Road Exit.
- ◆ Turn Left and head East on Carmel Valley Road.
- ◆ Turn Right onto El Camino Real and head South.
- ◆ Ruth's Chris Del Mar is on the right at the first stop light on El Camino Real.

### **FROM I-15 SOUTHBOUND**

- ◆ Take I-15 South to Hwy 163 South to Highway 52 West.
- ◆ Merge to the 805 North and merge onto the I-5 North.
- ◆ Exit Carmel Valley Road and turn Right.
- ◆ Turn Right onto El Camino Real and head South.
- ◆ Ruth's Chris Del Mar is on the right at the first stop light on El Camino Real.

### **FROM HIGHWAY 56 WESTBOUND**

- ◆ Take Highway 56 west and exit El Camino Real.
- ◆ Turn Left onto El Camino Real and head South.
- ◆ Ruth's Chris Del Mar is on the right at the first stop light on El Camino Real.



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## Regular Dinner Menu\*

### APPETIZERS

**Barbecue Shrimp \$11.95**

*Sautéed New Orleans Style  
in Reduced White Wine, Butter, Garlic and Spices*

**Shrimp Rémoulade/Shrimp Cocktail \$11.95**

*Plump Gulf Shrimp Dressed with  
Your Choice of Our Classic Creole Rémoulade Sauce  
or Our Spicy New Orleans Homestyle Cocktail Sauce*

**Mushrooms Stuffed with Crabmeat \$10.95**

*Broiled Mushroom Caps with Jumbo Lump Crab Stuffing  
Sprinkled with Romano Cheese*

**Seared Ahi Tuna \$10.95**

*Perfectly Complemented by a Spirited Sauce  
with Hints of Ginger, Mustard and Beer*

**Sizzlin' Blue Crab Cakes \$17.95**

*Two Jumbo Lump Crab Cakes with Sizzling Lemon Butter*

**Smoked Salmon \$11.95**

*Hardwood Smoked Atlantic Salmon with Traditional Garnish*

### SOUPS

**Louisiana Seafood Gumbo \$7.50**

**Lobster Bisque \$8.50**

### SALADS

**Steak House Salad \$6.95 / \$3.95**

*Iceberg, Romaine and Baby Lettuces  
with Cherry Tomatoes, Garlic Croutons and Red Onions*

**Lettuce Wedge \$6.95 / \$3.95**

*A Crisp Wedge of Iceberg Lettuce on Field Greens  
with Your Choice of Dressing*

**Sliced Tomato and Onion \$6.95 / \$3.95**

*A Sliced Beefsteak Tomato on Field Greens  
Topped with Sliced Red Onions, Vinaigrette & Bleu Cheese Crumbles*

**Spinach \$5.95 / \$2.95**

*Fresh Tender Spinach Tossed with Sliced Red Onion, Mushrooms, and  
a Warm Bacon Dressing. Topped with Crisp Bacon and Chopped Egg*

**Caesar \$6.95 / \$3.95**

*Fresh Crisp Romaine Tossed with Romano Cheese, Garlic Croutons  
and Creamy Caesar Dressing. Topped with Shaved Parmesan  
Cheese and Sprinkled with Fresh Ground Pepper*

**Ruth's Chop Salad \$6.95 / \$3.95**

*Julienne Iceberg Lettuce, Spinach and Radicchio Tossed with Sliced  
Red Onions and Mushrooms, Chopped Green Olives, Bacon, Eggs,  
Hearts of Palm, Croutons, Bleu Cheese and Lemon Basil Dressing.  
Served with Cherry Tomatoes and Topped with Crispy Fried Onions*

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

### ENTRÉES

**Filet \$29.95**

*Cut Generously, Broiled Expertly to a Melt-In-Your-Mouth Tenderness*

**Petite Filet \$27.95**

*A Smaller, but Equally Tender Filet*

**New York Strip \$36.95**

*This USDA Prime Cut has a Full-Bodied Texture  
that is Slightly Firmer than a Ribeye*

**T-Bone \$39.95**

*A Full-Flavored, Classic Cut of Prime Beef*

**Ribeye \$35.95**

*Well-Marbled for Peak Flavor, Deliciously Juicy*

**Cowboy Ribeye \$37.95**

*A Huge Bone-In Version of this USDA Prime Cut*

**Veal Chop with Sweet and Hot Peppers \$29.95**

*Veal Chop Marinated Overnight  
in a Savory Blend of Pepper Vinegar, Garlic, and Onions.  
Broiled and Served Sizzling with Hot and Sweet Peppers*

**Porterhouse for Two \$75.95**

*Combines the Rich Flavor of the Strip with the Tenderness of the Filet*

**Petite Filet and Shrimp \$33.95**

*Our Signature Petite Filet  
Topped with Jumbo Gulf Shrimp*

**Lamb Chops \$35.95**

*Three Chops Cut Extra Thick. They are Naturally Tender & Flavorful*

**Grilled Portobello Mushrooms \$18.95**

*On Our Garlic Mashed Potatoes,  
with Grilled Asparagus, Broccoli, Tomatoes & Sizzling Lemon Butter*

**Stuffed Chicken Breast \$18.95**

*Oven Roasted Double Chicken Breast Stuffed  
with Garlic Herb Cheese and Served with Lemon Butter*

**Ahi-Tuna Stack \$28.95**

*Seared Rare Tuna Topped with Colossal Lump Crabmeat and  
Served Sizzling with Red Pepper Pesto*

**Salmon Fillet \$23.95**

*Hand Cut North Atlantic Salmon  
Available Broiled or with Cajun Spices*

**Australian Lobster Tail Additional \$29.95 Each**

*With Blackening Spice and Topped with Lemon and Drizzled Butter*

**Fresh Lobster Market Price**

*Fresh Whole Maine Lobster, Ranging from 2.5 to 5 Pounds*

**Steak and Lobster Combination**

*Combine any Steak with  
Whole Fresh Maine Lobster **Additional Market Price**  
Australian Lobster Tail **Additional \$29.95 Each***

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## Regular Dinner Menu\*

### POTATOES

**Mashed \$6.95**  
*with a Hint of Roasted Garlic*

**Steak Fries \$6.95**  
*Big and Rough Cut*

**Baked \$6.95**  
*A One-Pounder, Loaded*

**Julienne \$6.95**  
*Regular Cut*

**Lyonnaise \$6.95**  
*Sautéed with Onions*

**Shoestring \$6.95**  
*Extra Thin and Crispy*

**Sweet Potato Casserole \$6.95**  
*with Pecan Crust*

**Au Gratin \$6.95**  
*Served in a Cream Sauce,  
Topped with Melted Sharp Cheddar*

### VEGETABLES

**Broiled Tomatoes \$6.95**

**Fresh Broccoli \$6.95**  
*Au Gratin*

**Fresh Spinach \$6.95**  
*Creamed or Au Gratin*

**Sautéed Mushrooms \$6.95**

**French Fried Onion Rings \$6.95**

**Fresh Asparagus \$7.95**  
*with Hollandaise*

### DESSERTS

**Caramelized Banana Cream Pie \$7.95**  
*Creamy White Chocolate Banana Custard  
in Our Flaky Crust Topped with Caramelized Bananas*

**Crème Brûlée \$7.95**  
*The Classic Creole Egg Custard,  
Topped with Fresh Berries and Mint*

**Warm Apple Crumb Tart \$7.95**  
*Granny Smith Apples Baked in a Flaky Pastry  
with Streusel Crust and Vanilla Bean Ice Cream*

**Bread Pudding \$7.95**  
*With Whiskey Sauce  
Our Definitive Version of  
a Traditional New Orleans Favorite*

**Cheesecake \$7.95**  
*Creamy Homemade Cheesecake  
Served with Fresh Berries*

**Fresh Seasonal Berries \$7.95**  
*With Sweet Cream Sauce.  
A Celebration of Natural Flavors.  
Simple and Simply Sensational*

**Chocolate Sin Cake \$7.95**  
*Chocolate and Espresso  
An Irresistible Temptation*

**Ice Cream or Sorbet \$4.95**

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