

1355 North Harbor Drive
San Diego, CA 92101

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 4:30-10:30pm
 - ◆ Sunday 4:30-10:00pm
- ◆ Private Dining Options for Parties up to 55 guests
- ◆ Semi Private Option for up to 25 guests
- ◆ Valet Parking Available / Nearby Validated Discount Parking, as well as Street 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

Situated on San Diego Bay, Ruth's Chris San Diego is conveniently located close to the San Diego Convention Center, San Diego, Airport, and the heart of the downtown business district. We boast one of San Diego's best views overlooking San Diego Bay and enjoy some of the best sunsets in San Diego.

Allow yourself to be tempted with a range of Entrees from the finest Steaks to the Freshest Seafood and Poultry, imaginative side dishes, unforgettable desserts and the award winning wine list. Savor the relaxed, New Orleans-style, gracious hospitality and most of all, the renowned cuisines

You know, there's no better place to celebrate a memorable occasion than at Ruth's Chris Steak House. We offer private dining for special celebrations and Business Meetings. Our Private Room is perfect for Business Meetings, rehearsal dinners and Birthday parties. We offer special banquet menus, or your guests can order from our a la carte menu.

Group Accommodations



Private Dining Room

Sunday- Thursday: 35 Guest Minimum

Without AV:

Rounds: 59 Guests spaciously
62 Guests maximum

Banquet: 54 Guests spaciously
52 Guests maximum

WITH AV:

Rounds: 59 Guests spaciously
62 Guests maximum

Crescents: 40 Guests spaciously
48 Guests maximum



1355 North Harbor Drive
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEEvents.com
www.EMEEvents.com

Group Menus

SAMPLE BASIC CUSTOM MENU

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 the Garlic Mashed Potatoes and Creamed Spinach

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

Cheesecake

Creamy Homemade Cheesecake Served with Fresh Berries

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

APPROXIMATELY \$41.00 – \$55.00 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*

Shrimp Rémoulade

Chilled Jumbo Shrimp Served with Classic Creole Rémoulade

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

Spinach Salad

*Tossed with Red Onion, Mushrooms and Warm Bacon Dressing,
Topped with Crisp Bacon and Chopped Egg*

ENTRÉES

*Served with the 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 \$56.00 – \$70.00 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.



1355 North Harbor Drive
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEEvents.com
www.EMEEvents.com

Group Menus

SAMPLE PREMIER CUSTOM MENU

HORS D'OEUVRES

Shrimp Cocktail

Chilled Jumbo Shrimp

with Our Spicy New Orleans Homestyle Cocktail Sauce

Seared Ahi Tuna and Cucumbers

Seared Ahi Tuna on Cucumber Drizzled with Mustard Sauce

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 the Garlic Mashed Potatoes, Au Gratin Potatoes,
Fresh Asparagus with Hollandaise Sauce and Broccoli Au Gratin*

Petite Filet

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

New York Strip

A Full-Bodied USDA Prime Cut

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 \$55.00 – \$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.





1355 North Harbor Drive
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

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.

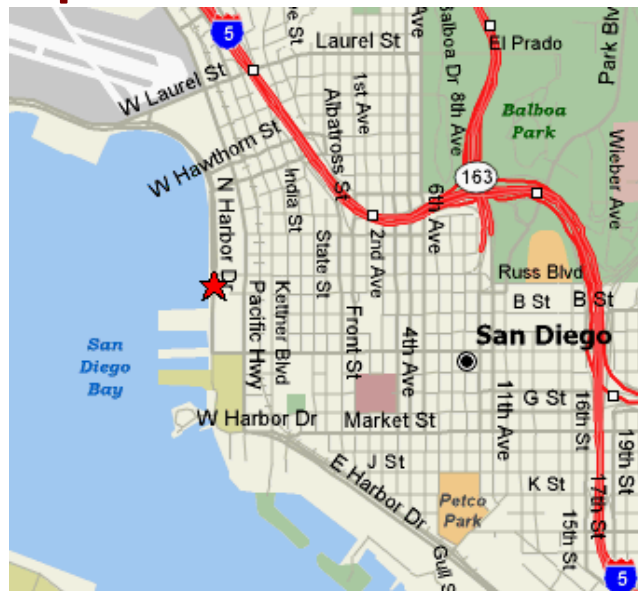
See the Rewards page on the EME website for more details.

** 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 metered street parking which is free after 6:00pm and on Sundays. The Holiday Inn offers 50% discounted parking with validation.

Map & Directions



FROM I-5 NORTHBOUND

- ◆ Exit on Hawthorne / Airport Exit.
- ◆ Turn Left onto Hawthorne Drive to North Harbor Drive.
- ◆ Turn Left onto North Harbor Drive.
- ◆ Ruth's Chris is located on the Left on the Grounds of the Holiday Inn on the Bay.

FROM I-5 SOUTHBOUND

- ◆ Exit on Front Street.
- ◆ Take Front Street to Ash Street.
- ◆ Turn Right on Ash Street to North Harbor Drive.
- ◆ Turn Left onto North Harbor Drive.
- ◆ Ruth's Chris is located on the Left on the Grounds of the Holiday Inn on the Bay.

FROM I-15 SOUTHBOUND

- ◆ Take I-15 South to Hwy 163 South
- ◆ Exit Ash Street. Stay on Ash Street to North Harbor Drive.
- ◆ Turn Left onto North Harbor Drive.
- ◆ Ruth's Chris is located on the Left on the Grounds of the Holiday Inn on the Bay.

FROM I-8 WESTBOUND or EASTBOUND

- ◆ Take I-8 Freeway to I-5 South.
- ◆ Exit on Front Street. Take Front Street to Ash Street.
- ◆ Turn Right on Ash Street to North Harbor Drive.
- ◆ Turn Left onto North Harbor Drive.
- ◆ Ruth's Chris is located on the Left on the Grounds of the Holiday Inn on the Bay.



1355 North Harbor Drive
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

Regular Dinner Menu*

APPETIZERS

Crabtini \$13.95

Colossal Lump Crabmeat Tossed in Our House Vinaigrette and Served with Our Classic Creole Rémolade Sauce in a Chilled Martini Glass

Barbecue Shrimp \$11.95

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

Shrimp Rémolade/Shrimp Cocktail \$11.95

*Plump Gulf Shrimp Dressed with
Your Choice of Our Classic Creole Rémolade 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 \$11.95

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

Sizzlin' Blue Crab Cakes \$18.95

Two Jumbo Lump Crab Cakes with Sizzling Lemon Butter

Smoked Salmon \$12.95

Hardwood Smoked Atlantic Salmon with Traditional Garnish

SOUPS

Louisiana Seafood Gumbo \$7.50

Lobster Bisque \$9.50

SALADS

Steak House Salad \$7.95 / \$4.95

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

Lettuce Wedge \$7.95 / \$4.95

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

Sliced Tomato and Onion \$8.95 / \$5.95

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

Spinach \$7.95 / \$4.95

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

Caesar \$7.95 / \$4.95

*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 \$8.95 / \$5.95

*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 \$30.95

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

Petite Filet \$28.95

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 \$34.95

*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*

Market Fresh Seafood Selection **Market Price**

Your Server will Describe the Seafood Our Chef has Selected for Today

Cold Water Lobster Tail **Market Price**

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

ENTRÉE COMPLEMENTS

Oscar Style **Additional \$12.95**

Crab Cake, Asparagus and Béarnaise Sauce

Au Poivre Sauce **Additional \$12.95**

Brandy, Pepper Sauce

Shrimp **Additional \$10.00**

Six (6) Additional Jumbo Shrimp

Lobster Tail **Additional Market Price**

Whole Lobster **Additional Market Price**

*MENU ITEMS & PRICES SUBJECT TO CHANGE



1355 North Harbor Drive
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

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

Corn Pudding \$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

*MENU ITEMS & PRICES SUBJECT TO CHANGE

*MENU ITEMS & PRICES SUBJECT TO CHANGE