












# PRIVATE DINING BANQUET PACKAGE



RICHMOND, VIRGINIA

It is our pleasure to introduce you to Ruth's Chris Steak House in Richmond and to offer our banquet services for your event. We realize how important it is to make a lasting impression, and we'd like to help make your event memorable. Ruth's Chris Steak House specializes in distinctive dining that will make your events sizzle! Some of our services include:

-  Private dining rooms and semi-private areas for events including an outdoor patio
-  Group banquet menus & hors d'oeuvre menu for cocktail receptions
-  Located in the Historic Manor House at the Shoppes at Bellgrade
-  The restaurant offers an antebellum atmosphere with a haunting history
-  The restaurant can be used for exclusive events with seating for up to 200
-  Available for private luncheons, meetings, business dinners, family celebrations, weddings and special occasions
-  Banquet menus featuring USDA Prime beef, poultry and seafood
-  Extensive award-winning wine list
-  Excellent and attentive service by our well-trained staff
-  Amenities such as music, flowers, cakes, ice sculptures and audio/visual can be arranged; wireless internet is also available
-  Complimentary valet Tuesday - Saturday

Think of me as your personal event coordinator and allow me to take most of the planning out of your hands. I am also available to arrange for other amenities and required services. I am available at your convenience and it would be my pleasure if you would like to schedule a personal tour of the restaurant.

Thank you very much and for your next dining event, think about the lasting impression a dinner at Ruth's Chris Steak House will make on your clients and guests! And remember...

**"LIFE IS TOO SHORT  
TO EAT ANYWHERE ELSE."**

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RCH 1107

## BANQUET SPACE AND MINIMUMS



Ruth's Chris Steak House has a variety of beautiful rooms for your dining pleasure. Our distinguished rooms feature white linens, soft candlelight and light instrumental music. The elegance of the rich cherry wood paneling offers the guest an atmosphere in which relaxation is a must. The restaurant is spacious, offering wonderful views and we are open daily for dinner and Fridays for lunch. Guests will enjoy steaks carefully selected from the finest USDA Prime beef available that are aged to perfection and broiled to a searing 1800 degrees Fahrenheit. Our steaks sizzle! Other wonderful items on the menu include fresh seafood, live Maine lobster, veal, pork, chicken and lamb.

Guests can enjoy a la carte dishes or a multitude of signature items shared "family style."

### HOURS

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- Monday through Thursday  
Dinner 5:00 p.m. - 10:00 p.m.
- Friday and Saturday  
Dinner 5:00 p.m. - 11:00 p.m.
- Sunday  
Dinner 4:00 p.m. - 9:00 p.m.
- Friday  
Lunch 11:30 a.m. - 2:00 p.m.

### ACCOMMODATIONS

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- Garden Rooms A & B  
Rooms combined can accommodate 110 guests seated and 200 standing  
(minimum guests: 65\*)
- Garden Room A  
Seating for up to 45 guests seated and 55 guests standing  
(minimum guests: 20\*)
- Garden Room B  
Seating for up to 65 guests seated and 75 guests standing  
(minimum guests: 20\*)
- The Woolfolk Room  
Seating for up to 14 guests
- The Garden Patio (seasonal)  
Seating for up to 25 guests and 50 guests standing

\*guest minimums may vary during weekends and holidays

# PRIVATE DINING DINNER MENU OPTIONS



## THE BELLGRADE

**\$56.00 per person**  
**Additional tax and service charge applicable**

### SALAD

**Steak House Salad**

*Mixed greens, cherry tomatoes, garlic croutons and red onions with a vinaigrette dressing*

### CHOICE OF ENTRÉE SELECTION

#### FILET

*The most tender cut of corn-fed Midwestern beef*

#### CHEF'S SEAFOOD SELECTION

*Your server will describe the fresh fish our Chef has selected for today*

#### STUFFED CHICKEN BREAST

*Oven roasted free-range double chicken breast stuffed with garlic herb cheese and served with lemon butter*

#### PORK CHOP

*Two 8-oz. chops, extra-fine grained and flavorful. Broiled to perfection, served sizzling with sweet and spicy apple slices*

### ACCOMPANIMENTS *(Includes the following served family style)*

**Garlic Mashed Potatoes**

**Creamed Spinach**

### DESSERT

**Warm Apple Crumb Tart** *with vanilla bean ice cream*

**French press coffee or tea service included**

*Entrees to be selected by your guests at the restaurant.*

DINNER MENU OPTIONS CONTINUED



THE MANOR HOUSE

*\$68.00 per person  
Additional tax and service charge applicable*

APPETIZER

Seared Ahi Tuna

SALAD

Classic Caesar

CHOICE OF ENTRÉE

RIBEYE

*Well marbled for peak flavor, deliciously juicy*

FILET & SHRIMP

*A filet expertly broiled and topped with grilled shrimp*

CHEF'S SEAFOOD SELECTION

*Your server will describe the fresh fish our Chef has selected for today*

STUFFED CHICKEN BREAST

*Oven roasted free-range double chicken breast stuffed with garlic herb cheese and served with lemon butter*

ACCOMPANIMENTS *(Includes the following served family style)*

Potatoes Lyonnaise

Creamed Spinach

DESSERT DUO

A tasting of our finest desserts, including:  
Carmelized Banana Cream Pie and Chocolate Sin Cake

French press coffee or tea service included

*Entrees to be selected by your guests at the restaurant.*

## DINNER MENU OPTIONS CONTINUED



### THE STEAK HOUSE

**\$82.00 per person**

**Additional tax and service charge applicable**

#### CHOICE OF APPETIZER

Shrimp Cocktail  
Mushrooms Stuffed with Crabmeat  
Seafood Gumbo

#### CHOICE OF SALAD

Classic Caesar, Steak House Salad or Lettuce Wedge Salad

#### CHOICE OF ENTRÉE SELECTION

##### RUTH'S FAMOUS FILET

*Cut generously, broiled expertly to a melt-in-your-mouth tenderness*

##### PETITE FILET & SHRIMP

*A filet expertly broiled and topped with grilled shrimp*

##### RIBEYE

*An example of USDA Prime at its best—well marbled for peak flavor, deliciously juicy*

##### NEW YORK STRIP

*A favorite of many steak connoisseurs, this USDA Prime cut has a full bodied texture that is slightly firmer than a Ribeye*

##### LAMB CHOPS

*Three chops cut extra thick, marinated overnight and served with fresh mint. They are naturally tender and flavorful.*

##### AHI-TUNA STACK

*Seared rare tuna topped with Colossal lump crabmeat and served sizzling with red pepper pesto.*

##### GRILLED PORTOBELLO MUSHROOMS

*Marinated Portobello mushrooms on our garlic mashed potatoes, with grilled asparagus, broccoli, tomatoes and lemon butter.*

#### ACCOMPANIMENTS *(Includes the following served family style)*

Garlic Mashed Potatoes  
Creamed Spinach  
Sautéed Mushrooms

#### DESSERT TRIO

A tasting of our finest desserts, including:  
Bread Pudding *with Whiskey Sauce*  
Warm Apple Crumb Tart *with Vanilla Bean Ice Cream*  
Creme Brulee

French press coffee or tea service included

*For parties of 30 or more, your selection of one appetizer and salad for the entire group is required one week in advance. Entrees to be selected by your guests at the restaurant.*

DINNER MENU OPTIONS CONTINUED



**THE ROBIOU**

*"A Classic Surf and Turf"*

**\$98.50 per person**

**Additional tax and service charge applicable**

**CHOICE OF APPETIZER**

Mushrooms Stuffed with Crabmeat  
Crabtini  
Lollipop Lambchops  
French Onion Soup Au Gratin

**CHOICE OF SALAD**

Classic Caesar  
Baby Arugula  
Ruth's Chop Salad

**CHOICE OF CLASSIC STEAK AND SEAFOOD ENTRÉE**

**STEAK & LOBSTER**

*Enjoy the unbeatable combination of filet, Ribeye or New York Strip with a sweet, succulent lobster tail*

**STEAK & SHRIMP**

*Another winning combination of our filet, Ribeye or New York Strip and jumbo Gulf shrimp*

**STEAK & SIZZLIN' JUMBO SCALLOPS**

*A filet served with sizzlin' jumbo scallops*

**STEAK & CRABCAKE**

*A filet served with one of our jumbo lump crabcakes*

**ACCOMPANIMENTS** *(Includes the following served family style)*

Potatoes Au Gratin  
Fresh Asparagus *with Hollandaise Sauce*

**DESSERT MEDLEY** *A tasting of our finest desserts including:*

Crème Brulee  
Chocolate Sin Cake  
Fresh Seasonal Berries *with Sweet Cream Sauce in a chocolate shell*

French press coffee or tea service included

*For parties of 30 or more, your selection of one appetizer and salad for the entire group is required one week in advance. Entrees to be selected by your guests at the restaurant.*

# PRIVATE DINING LUNCH MENU OPTIONS



## THE MIDLOTHIAN

*\$33.00 per person*

*Additional tax and service charge applicable*

*Lunch is served with iced tea, bread and butter*

### SOUP\*

Lobster Bisque or Seafood Gumbo

### CHOICE OF ENTRÉE

#### GRILLED TENDERLOIN AND PORTOBELLO SALAD

*Grilled tenderloin, portobello mushrooms and asparagus served atop mixed greens in a roasted tomato vinaigrette dressing with bacon, egg, red onions and croutons*

#### GRILLED CHICKEN BREAST CAESAR SALAD

*Fresh crisp Romaine hearts tossed with Romano cheese and a creamy Caesar dressing. Topped with Parmesan and Black Pepper Crisps. With grape tomatoes and sprinkled with fresh ground pepper. Topped with half-range chicken breast.*

#### GRILLED SHELLFISH SALAD

*Jumbo shrimp and jumbo lump crabmeat tossed with a roasted tomato vinaigrette dressing and served on a bed of mixed greens, grape tomatoes and diced peppers.*

### DESSERT

Raspberry Sorbet

*Entrees to be selected by your guests at the restaurant.*

*\* Your choice of soup for the entire group is required one week in advance*

LUNCH MENU OPTIONS CONTINUED



THE JOHN E. FRIEND

*\$35.00 per person*

*Additional tax and service charge applicable*

*Lunch is served with iced tea, bread and butter*

**SALAD**

Caesar Salad

**CHOICE OF ENTRÉE**

**PETITE FILET**

*The most tender cut of corn-fed Midwestern beef.*

**STUFFED CHICKEN BREAST**

*Oven roasted free-range double chicken breast stuffed with garlic herb cheese and served with lemon butter*

**SIZZLIN' BLUE CRAB CAKES**

*Two jumbo lump crab cakes with sizzling lemon butter*

**ACCOMPANIMENTS**

Garlic Mashed Potatoes and Green Beans Almondine

**DESSERT**

*Fresh Seasonal Berries with Sweet Cream Sauce in a chocolate shell*

*Entrees to be selected by your guests at the restaurant.*

## RECEPTION ENHANCERS



### DOMESTIC CHEESE DISPLAY

*An array of soft, semi-soft and hard cheeses. Crackers and fresh fruit*  
\$125.00

### SEASONAL FRUIT DISPLAY

*An assortment of fresh seasonal fruits*  
\$100.00

### VEGETABLE CRUDITÉ

*An assortment of fresh seasonal vegetables served with your choice of  
Bleu Cheese or Ranch dip*  
\$100.00

### CRABMEAT DIP

*Hot jumbo lump crabmeat dip with toast points or crackers*  
\$75.00

### WHOLE SIDE OF SMOKED SALMON

*Smoked salmon served with classic garnish*  
\$200.00

### WHOLE ROASTED TENDERLOIN OF BEEF

*Horseradish cream, fresh baked rolls*  
\$250.00

*Reception enhancers serve 25 guests each and one week notice is required.*

## HOT HORS D'OEUVRES



Create your own reception with selections offered by the piece.

### HOT SELECTIONS

#### Crab Stuffed Mushrooms

*Broiled mushroom caps with jumbo lump crab stuffing, sprinkled with romano cheese*  
\$3.00

#### Rosemary Shrimp

*Skewered shrimp with rosemary*  
\$3.25

#### Bacon Wrapped Scallops

*Jumbo scallops wrapped with bacon, blackened with cajun seasoning*  
\$3.25

#### Chicken Skewers with BBQ Butter

*Skewered chicken served in our classic barbecued butter*  
\$2.75

#### Beef Skewers in Thai Chili Sauce

*Skewered beef served with a Thai chili marinade sauce*  
\$2.75

#### Lollipop Lambchops

*New Zealand lamb chops broiled to perfection that are naturally tender and flavorful*  
\$4.00

#### Seared Beef

*Choice of Bleu Cheese and Green Peppercorn Sauce or with Ponzi Sauce*  
\$3.00

#### Smithfield Country Ham Biscuits

*Fresh rolls with country ham served with condiments*  
\$3.00

#### Mini Crab Cakes

*Sizzlin' mini jumbo lump blue crab cakes*  
\$4.50

#### Ginger Beef

*Diced oriental style filet with ginger and garlic served in a dough and deep fried*  
\$2.75

#### BBQ Shrimp on Garlic Crisp

*Jumbo shrimp sauteéd with our barbecued butter sauce served on a garlic crisp*  
\$3.75

#### Mini Steak Sandwich on Garlic Bread

*Grilled steak sliced atop toasted garlic bread*  
\$3.50

#### Broccoli Turnovers

*Fresh broccoli and cheddar cheese served in a flaky pastry shell*  
\$2.50

#### Mashed Potato Cakes

*Our signature garlic mashed potatoes blended with cheese, chives and a touch of sour cream.*  
\$2.50

#### Beef Wellington

*Tenderloin wrapped in puffed pastry*  
\$2.75

#### Spanikopita

*Phyllo dough filled with a sauteed spinach, onion and feta mix*  
\$2.50

## C O L D   H O R S   D '   O E U V R E S



Create your own reception with selections offered by the piece.

### C O L D   S E L E C T I O N S

#### **Seared Ahi Tuna and Cucumber**

*Ahi Tuna seared rare,  
served on a cucumber slice with  
Chinese mustard sauce*

**\$2.75**

#### **Goat Cheese with Italian Bread Crumbs**

*Watercrackers topped with breaded goat cheese  
and drizzled with red pepper pesto*

**\$2.75**

#### **Sweet Potato with Pecan Crust**

*Small version of our famous  
sweet potato casserole*

**\$2.50**

#### **Carpaccio Tenderloin on Garlic Crisp**

*Thinly sliced tenderloin on garlic crisp  
with shaved parmesan*

**\$3.00**

#### **Tomato Bruschetta**

*Fresh tomato with basil, garlic and  
olive oil served on garlic crisp*

**\$2.50**

#### **Smoked Salmon Roulade**

*Smoked salmon filled with  
caper cream cheese*

**\$3.00**

#### **Fresh Mozzarella & Tomato with Basil Vinaigrette**

*Beefsteak tomatoes with fresh mozzarella  
served on a garlic toast point  
and drizzled with balsamic vinaigrette*

**\$3.25**

#### **Chilled Shrimp**

*Jumbo shrimp served with our  
classic remoulade  
or zesty cocktail sauce*

**\$4.25**

#### **Slow-Cooked Chicken Salad**

*Ruth's version of a classic chicken salad  
served on fresh bread*

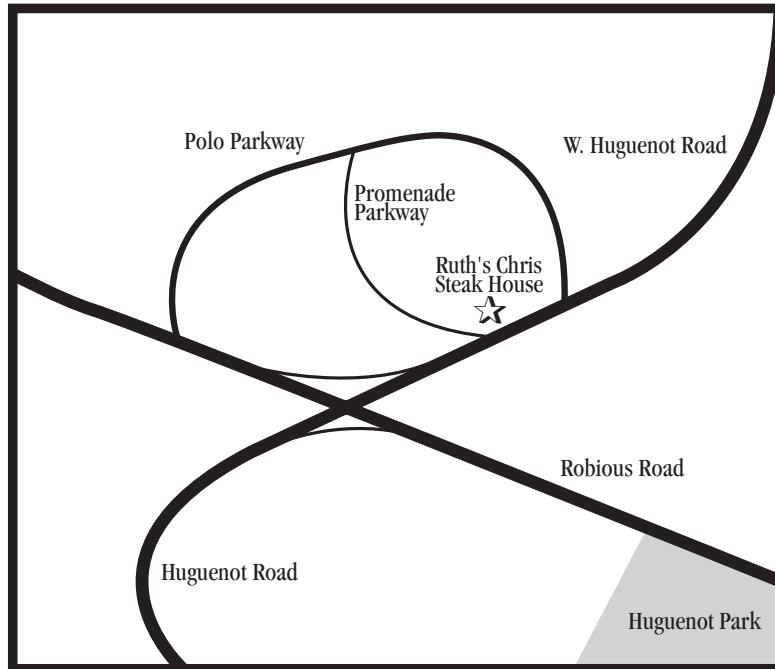
**\$2.50**

#### **Oysters on the Half Shell**

*Served on rock salt*

**\$4.75**

## DIRECTIONS



### **I-95 FROM THE NORTH:**

*Take exit #79. Take immediate left fork onto I-195/Powhite Parkway. Follow I-195/Powhite Parkway through tollbooth. Take first exit on right onto Chippenham Parkway (Route 150) North. Go 0.2 miles. Take Huguenot Road exit. Left at the light, then 3.5 miles to the Shoppes at Bellgrade.*

### **I-95 FROM THE SOUTH:**

*Exit on Chippenham Parkway (Route 150). Go 10 miles. Take Huguenot Road exit. Left at the light, then 3.5 miles to the Shoppes at Bellgrade.*

### **I-64 FROM THE EAST:**

*Take I-64 West to I-95 South to downtown expressway. Go through tollbooth. Bear left onto Powhite Parkway. Go through another tollbooth. Take first exit on right onto Chippenham Parkway (Route 150) North. Go 2 miles. Take Huguenot Road exit. Left at the light, then 3.5 miles to the Shoppes at Bellgrade.*

### **I-64 FROM THE WEST:**

*Take I-64 East to I-195/Powhite Parkway exit. Follow I-195/Powhite Parkway through tollbooth. Take first exit on right onto Chippenham Parkway (Route 150) North. Go 2 miles. Take Huguenot Road exit. Left at the light, then 3.5 miles to the Shoppes at Bellgrade.*

*Ruth's Chris Steak House is located in the historic Manor House at the far end of the Shoppes at Bellgrade (a white fence surrounds the property).*



## THE GHOSTS OF BELLGRADE PLANTATION

When you entered the front door of Ruth's Chris Steak House, you entered a home built in 1732 as a one and one half story farmhouse. Several families lived in the home from its construction until 1824, when Edward Friend purchased it from Edward Cox. During the period that the Friend family lived in the home, the family grew in both size and wealth. The farm grew to approximately one thousand acres. To accommodate the larger family they remodeled the home by adding the wings, moving the front door and the fireplace, and adding the front porch and columns. The farm was now called Bellgrade plantation.

In 1840, the Friend family sold the home to a forty-three year old French bachelor named Robiou. Robiou, in search of a bride, met a young girl that lived on Old Gun Road. She was the fourteen year old daughter of a prominent attorney and wealthy landowner named Wormley. Robiou asked for and was given her hand in marriage. They were married shortly thereafter and moved into Bellgrade. During the first few weeks of their marriage, Robiou arrived at this home unexpectedly one afternoon to find his new bride in a compromising situation with her previous nineteen-year-old boyfriend Reid. Incensed by what he had found, Robiou threw his new wife out of the house and demanded a divorce. Angered and humiliated, the girl's father, Wormley, talked young Reid into helping him retaliate against Robiou. Late one evening, the two waited for Robiou to arrive at his home. As he reached his porch, he was fatally shot. Wormley and Reid were arrested and taken to Chesterfield Courthouse and jailed. Reid was released, because he had been duped into the plot by the older and more cunning Wormley and he had not pulled the trigger. Wormley was tried for murder. Having many acquaintances in the judicial system, he talked the clerk of the court into giving whiskey to several members of the jury in hopes of getting a mistrial. He got his mistrial, but the case had gained so much notoriety that the judge decided to retry him. This time he was found guilty and sentenced to be hanged.

During the months that followed, Wormley appealed his conviction. His daughter, the widow of Robiou, who had been neither divorced nor disinherited, married her boyfriend, Reid, and moved back into the plantation. Her father, having failed at his appeal, was hanged before a crowd of six thousand people, the largest group at that time to witness a hanging in Virginia. Within two weeks of the hanging, Robiou's widow, the new bride of Reid, fell down the front stairs in the plantation home and was killed. There are two accounts of how she died. One account is that she fell on a sewing basket and scissors punctured her heart. The other account is that she broke her neck. Since this tragedy, there have been hundreds of stories of sightings of the ghosts of Robiou and his young bride roaming the boxwood gardens behind the home.

During the Civil War, Bellgrade was used by General A.P. Hill as his headquarters while engaged in a campaign located between Richmond and Petersburg. It was also utilized as a hospital for southern soldiers. General Hill was killed during this campaign. There was an attempt to take his body to Hollywood Cemetery, but there was no way to get it across the James River because of bridge damage and Union troops. Hill's body was then taken to Bellgrade and buried in the Friend family cemetery. In his last will and testament, he had requested to be buried standing up. When the statue in his honor was created, his body was moved for the last time and again was buried under the statue standing up.

Later, residents of Bellgrade changed the name of the plantation to Belvidere and later Alandale. The last residents of the old home were the Hoppers. In the living room you will find Friend family memorabilia, donated by John Friend, the great grandson of Dr. Edward Friend. John Friend retired from the Federal Reserve Bank of Richmond. He passed away in 1995. A biographical history of the Friend family composed by John Friend is available for viewing on the desk in the living room.