



PRIVATE DINING MENUS

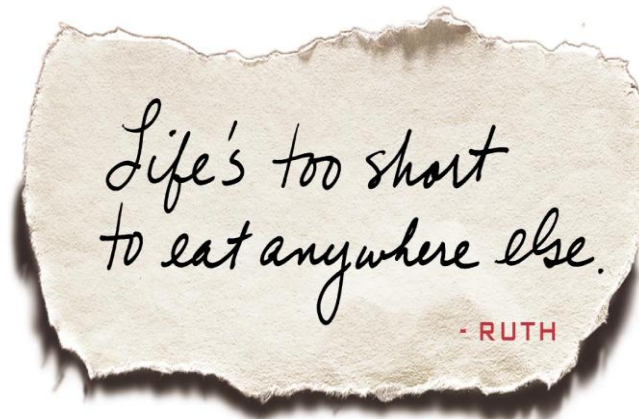
Dinner ~ Virginia Beach

It is our pleasure to introduce you to Ruth's Chris Steak House in Virginia Beach 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! Advantages of dining at Ruth's Chris include:

- ❖ Private dining rooms and semi-private areas for events
- ❖ Available for private luncheons, meetings, business dinners, family celebrations, weddings and special occasions
- ❖ Group banquet menus and hors d'oeuvre menu for cocktail receptions
- ❖ Banquet menus featuring USDA Prime beef, poultry and seafood
- ❖ Excellent and attentive service by our well-trained staff
- ❖ Seating capacity to accommodate up to 100 guests
- ❖ Extensive award-winning wine list
- ❖ Amenities such as music, flowers, cakes and audio/visual can be arranged
- ❖ Location - Town Center of Virginia Beach -- central to the interstate
- ❖ Self parking available across the street. Valet available at a nominal charge

Please think of me as your personal event coordinator and allow me to assist in planning your event and taking care of the details. I can arrange for other amenities and services that may be required for your event. If needed, I am available for a personal tour of the restaurant.

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



Anna Shumate
Private Dining Manager
205 Central Park Avenue
Virginia Beach, VA 23462
757-705-5251 – direct
757-213-0747 – restaurant
ASRCSH96@aol.com
www.sizzlingsteak.com

BANQUET ROOMS 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 our guests an atmosphere in which relaxation is a must. The restaurant is spacious; offering wonderful views and we are open daily for dinner. Guests will enjoy steaks carefully selected from the finest USDA Prime beef available, 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 á la carte dishes or a multitude of signature items shared "family style."

Hours

Sunday through Thursday
Dinner 5:00 P.M. - 9:00 P.M.

Friday and Saturday
Dinner 5:00 P.M. - 10:00 P.M.

Accommodations

Room rental of \$150 per room may apply

Chesapeake room*

*The Cape Charles and the Cape Henry are combined to form The Chesapeake

Seating for up to 90 guests or 125 guests standing
(Minimum guests: 55**)

Cape Henry room

Seating for up to 50 guests or 70 guests standing
Seating for up to 45 with AV
(Minimum guests: 25**)

Cape Charles room

Seating for up to 32 guests or 45 guests standing
Seating for up to 28 with AV
(Minimum guests: 20**)

Library room

Seating for up to 24 guests or 30 guests standing
Seating for up to 20 with AV
(Minimum guests: 15**)

Boardroom

Seating for up to 14 guests
Seating for up to 12 with AV
(Minimum guests: 10**)

Covered Patio (seasonal)

Seating for up to 56 guests
(Minimum guests: 25**)

**guest minimums may vary during the weekends and holidays



THE PEMBROKE

\$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

PETITE 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

Chocolate Mousse

French press coffee or tea service included

Entrees to be selected by your guests at the restaurant

All applicable State & Local taxes as well as a 20% service charge will be included on your final bill



THE LYNNHAVEN

\$68.00 per person

Additional tax and service charge applicable

APPETIZER*

Seared Ahi Tuna

Perfectly complemented by a spirited sauce with hints of ginger, mustard and beer

Shrimp Cocktail

Jumbo shrimp served with our zesty cocktail sauce

SALAD

Classic Caesar

Fresh crisp Romaine tossed with Romano cheese, garlic croutons and creamy Caesar dressing

CHOICE OF ENTRÉE

RIBEYE

Well marbled for peak flavor, deliciously juicy

FILET & SHRIMP

A filet expertly broiled and topped with grilled shrimp

PETITE 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

ACCOMPANIMENTS *(Includes the following served family style)*

Potatoes Lyonnaise

Creamed Spinach

DESSERT DUO

A tasting of our finest desserts, including:

Cheesecake with fresh berries and Chocolate Mousse

French press coffee or tea service included

**Host selection of one appetizer for the entire group is required one week in advance*

Entrees to be selected by your guests at the restaurant

All applicable State & Local taxes as well as a 20% service charge will be included on your final bill



THE COMMONWEALTH

\$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 outstanding example of USDA Prime at its best

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

STUFFED CHICKEN BREAST

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

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*
Cheesecake with fresh berries

French press coffee or tea service included

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

All applicable State & Local taxes as well as a 20% service charge will be included on your final bill



THE TOWN CENTER

"A Classic Surf and Turf"

\$99.00 per person

Additional tax and service charge applicable

CHOICE OF APPETIZER

Mushrooms stuffed with Crabmeat
Crabtini
Lollipop Lamb chops
French Onion Soup Au Gratin

CHOICE OF SALAD

Classic Caesar
Lettuce Wedge
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, Ribeye or New York Strip served with sizzlin' jumbo scallops

STEAK & CRABCAKE

A Filet, Ribeye or New York Strip served with one of our jumbo lump crab cakes

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 Brulée
Chocolate Mousse
Fresh Seasonal Berries *with Sweet Cream*

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

All applicable State & Local taxes as well as a 20% service charge will be included on your final bill



RECEPTION ENHANCERS

DOMESTIC CHEESE DISPLAY

An array of soft, semi-soft and hard cheeses served with crackers and fresh fruit
\$125.00

SEASONAL FRUIT DISPLAY

A lovely assortment of colorful fresh seasonal fruit
\$100.00

VEGETABLE CRUDITÉ

An assortment of fresh seasonal vegetables served with 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.

We look forward to helping you plan your event!



HOT HORS D' OEUVRES

Create your own reception with selections offered by the piece.

Crab Stuffed Mushrooms

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

Smithfield Country Ham Biscuits

Fresh rolls with country ham served with condiments
\$3.00

Rosemary Shrimp

Skewered shrimp with rosemary
\$3.25

Mini Crab Cakes

Sizzlin' mini jumbo lump blue crab cakes
\$4.50

Bacon Wrapped Scallops

Jumbo scallops wrapped with bacon, blackened with Cajun seasoning
\$3.25

BBQ Shrimp on Garlic Crisp

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

Chicken Skewers with BBQ Butter

Skewered Chicken served in our classic barbecued butter
\$2.75

Mini Steak Sandwich on Garlic Bread

Grilled steak sliced atop toasted garlic bread
\$3.50

Beef Skewers in Thai Chili Sauce

Skewered Beef served with a Thai chili marinade sauce
\$2.75

Broccoli Turnovers

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

Lollipop Lamb chops

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

Beef Wellington

Tenderloin wrapped in puffed pastry
\$2.75

Seared Beef

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



COLD HORS D' OEUVRES

Create your own reception with selections offered by the piece.

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

Water crackers 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

Chipotle Chicken Salad Taco

A flavorful southwestern twist on chicken salad. Slow cooked chicken, chipotle chillies, green onions and fresh cilantro served on a flour tortilla

\$2.50

Oysters on the Half Shell

Served on rock salt

\$4.75



Sampling of Our Wine list

VIRGINIA BEACH

BANQUET (House) **WINE**

Oak Vineyard in a Cabernet Sauvignon, Chardonnay and White Zinfandel \$28.00 per bottle

CHARDONNAY

Sonoma Cutrer, Sonoma, California \$54.00
Sterling, Napa, California \$60.00
Mer Soleil Chardonnay Central Coast California \$79.00
Cakebread Cellars, Napa Valley, California \$109.00

SAUVIGNON BLANC

Kim Crawford, Marlborough, New Zealand \$50.00
Cakebread Cellars, Napa Valley, California 2005 \$59.00

PINOT GRIGIO

Masi, "Masianico", Veneto, Veneto, Italy \$42.00
Santa Margherita, Valdadige, Trentino, Italy \$55.00

CABERNET SAUVIGNON

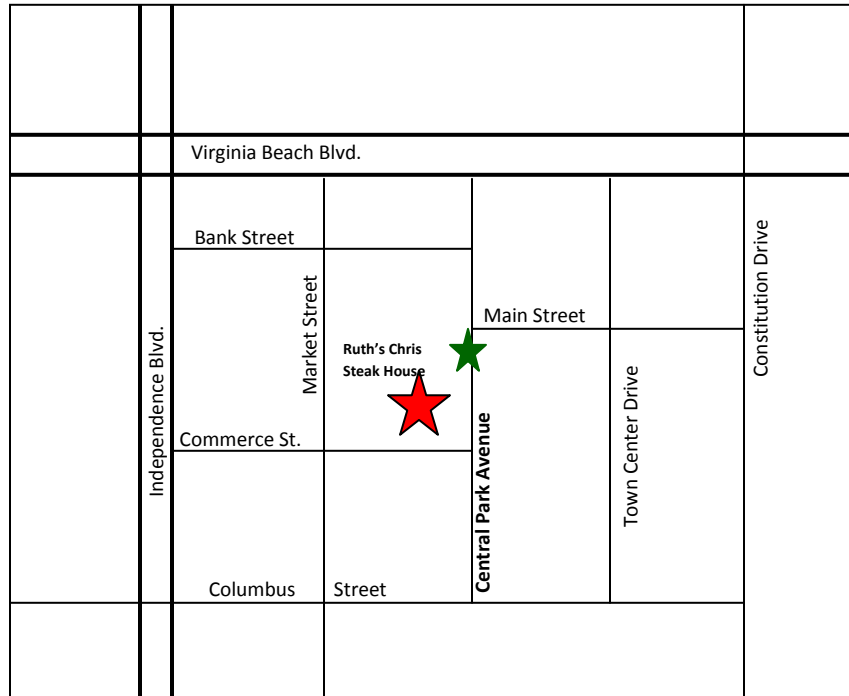
14 Hands, Columbia Valley, Washington \$36.00
Twenty Bench, Napa Valley, California \$56.00
Honig, Napa Valley, California \$89.00
Z D, Napa Valley, California \$79.00

MERLOT

Franciscan Oakville Estate, Napa Valley, California \$64.00
Stag's Leap Winery, Napa Valley, California \$79.00
Shafter, Napa Valley, California \$95.00

The complete wine list is available upon request

DIRECTIONS



FROM NORFOLK INTERNATIONAL AIRPORT

TAKE I-64 EAST TO I-264 EAST. TAKE EXIT 17B INDEPENDENCE BLVD/PEMBROKE. MAKE RIGHT ONTO VIRGINIA BEACH BLVD. TURN RIGHT ON CENTRAL PARK AVENUE.

FROM I-64 EAST OR WEST

TAKE I-264 EAST. TAKE EXIT 17B INDEPENDENCE BLVD/PEMBROKE. MAKE RIGHT ONTO VIRGINIA BEACH BLVD. TURN RIGHT ON CENTRAL PARK AVENUE.

FROM I-95

TAKE I-295 TO I-64 EAST (VIRGINIA BEACH/NORFOLK) TO I-264 EAST. TAKE EXIT 17B INDEPENDENCE BLVD/PEMBROKE. MAKE RIGHT ONTO VIRGINIA BEACH BLVD. TURN RIGHT ON CENTRAL PARK AVENUE.

END POINT

205 CENTRAL PARK AVENUE
 VIRGINIA BEACH, VA 23462

THE RESTAURANT IS LOCATED BEHIND THE WATER FOUNTAIN

PARKING IS COMPLIMENTARY IN ANY OF THE PUBLIC PARKING GARAGES. THE AMADA HOFFLER BUILDING, WESTIN HOTEL AND COSMOPOLITAN ALL WITHIN WALKING DISTANCE TO THE RESTAURANT. VALET SERVICES ARE ALSO AVAILABLE MOST EVENINGS AT THE CORNER OF CENTRAL PARK AVENUE AND MAIN STREET. ★ SMALLER STAR IS WHERE THE ELEVATOR IS LOCATED – BELOW FUNNY BONES