



## PRIVATE DINING MENUS

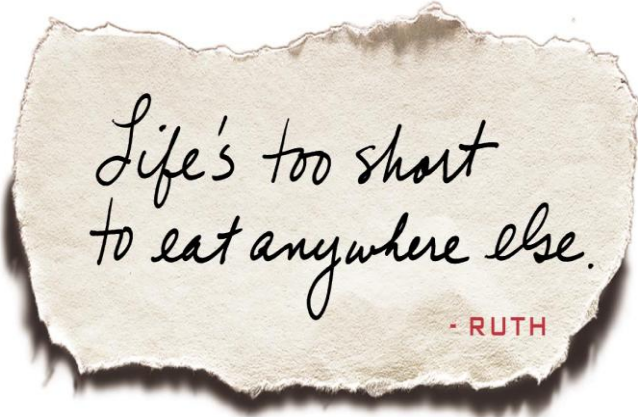
### Lunch ~ Virginia Beach

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...



*Life's too short  
to eat anywhere else.*

- RUTH

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## 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

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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

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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



## FIRST LANDING

**\$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 free-range chicken breast.*

#### GRILLED SHELLFISH SALAD

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

### DESSERT

Raspberry Sorbet

*\*Your selection of one soup for the entire group is required in advance.  
Entrées to be selected by your guests at the restaurant*



## THE LIGHTHOUSE

**\$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

#### FILET

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

#### STUFFED CHICKEN BREAST

*Oven roasted free-range 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 Roasted Mashed Potatoes and Green Bean Almandine

### DESSERT

Fresh Seasonal Berries with Sweet Cream Sauce

*Entrées to be selected by your guests at the restaurant*



## 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' OEUUVRES

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 chilies, 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**

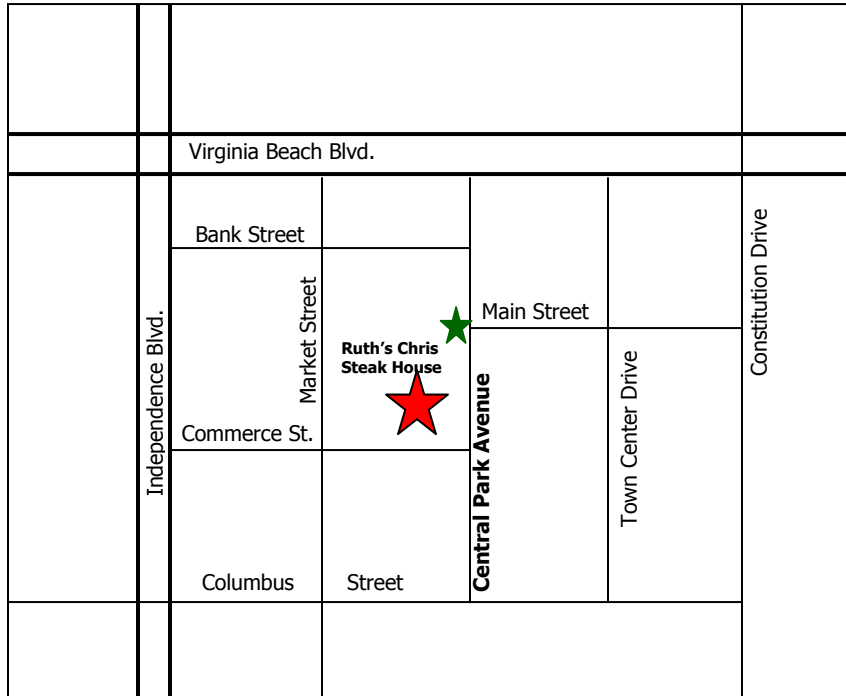
14 Hands, Columbia Valley, Washington	\$36.00
Twenty Bench, Napa Valley, California	\$56.00
Honig, Napa Valley, California	\$89.00
Z D, Napa Valley, California	\$79.00

#### **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