



## **STEAKS AREN'T THE ONLY THING WE'VE PERFECTED**

Each Ruth's Chris Steak House in Hawaii features distinctive private dining rooms providing the perfect backdrop for your next event. On Maui our Lahaina location is ideally located in the heart of Lahaina Town with beautiful views of the Pacific Ocean. Our Wailea venue is located at the Shops of Wailea within walking distance to the Wailea resort properties.

We realize how important it is to make a lasting impression, and we would like to assist in making your event a memorable one. Your guests will enjoy the finest USDA Prime steaks and chops, succulent fresh seafood, appetizers, savory side dishes and home-made desserts served by our professional service staff. Whether you're planning a luncheon, dinner, cocktail reception or all day meeting, our Sales Manager will work with you every step of the way to ensure a flawless experience.

### **FEATURES AND AMENITIES:**

- Prix fixed or custom menus available.
- Restaurant is available for private luncheons, meetings, business dinners, family celebrations, weddings and special occasions. Restaurant buy-outs available for up to 200 guests.
- Extensive wine list.
- Excellent and attentive service by our aloha-spirited staff.
- Audio-visual rentals can be coordinated.
- Amenities such as lei & Mai Tai greetings, music, specialty cakes, etc can be arranged.



## LOCATIONS:

### WAILEA

3750 Wailea Alanui, Wailea, HI 96753

PRIVATE AND SEMI PRIVATE ROOMS	CAPACITY
Entire Restaurant (6,000 square feet)	187
Molokini Room	110
Outrigger Room	80

### LAHAINA

900 Front Street, Lahaina, HI 96761

PRIVATE AND SEMI PRIVATE ROOMS	CAPACITY
Entire Restaurant (5,800 square feet)	210
Lahaina Room	30
Upper Main Dining Room (not private)	42
Main Dining Room	110
Outdoor Lanai (Patio)	30

## CONTACT:

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## ALOHA MENU

### CHOICE OF SALAD

Lettuce Wedge

*A crisp wedge of iceberg lettuce on a field of greens, served with bleu cheese dressing*

Steak House Salad

*Iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions served with house vinaigrette*

### CHOICE OF ENTRÉE SELECTIONS

Petite Filet

*A petite filet medallion expertly broiled. Sizzle! Sizzle! Sizzle!*

Island Fresh Fish

*Chef's selection of fresh local fish and preparation*

Stuffed Chicken Breast

*A roasted chicken breast stuffed with garlic herb cheese and served with lemon thyme butter*

### ACCOMPANIMENTS

*(Includes the following served family style)*

Garlic Mashed Potatoes and Creamed Spinach

### DESSERT

Bread Pudding with Whiskey Sauce

*Royal Kona Coffee or tea service charge included*

\$59.95 Per Person

Additional tax and service charge applicable



## MAILE MENU

### CHOICE OF SALAD

Caesar Salad

*Fresh crisp romaine hearts dressed with romano cheese and a creamy Caesar dressing.  
Topped with shaved parmesan cheese and fresh ground black pepper.*

Steak House Salad

*Iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions served  
with house vinaigrette*

### CHOICE OF ENTRÉE SELECTIONS

Ruth's Famous Filet

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

Ribeye

*Well marbled for peak flavor, deliciously juicy*

Island Fresh Fish

*Chef's selection of fresh local fish and preparation*

Stuffed Chicken Breast

*A roasted chicken breast stuffed with garlic herb cheese  
and served with lemon thyme butter*

### ACCOMPANIMENTS

*(Includes the following served family style)*

Garlic Mashed Potatoes and Creamed Spinach

### CHOICE OF DESSERT

Bread Pudding with Whiskey Sauce

Chocolate Sin Cake

Ice Cream or Sorbet

*Royal Kona Coffee or tea service charge included*

\$69.95 Per Person

Additional tax and service charge applicable



## ORCHID MENU

### APPETIZER

Mushrooms Stuffed with Crabmeat

### CHOICE OF SALAD

Classic Caesar

*Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing.  
Topped with shaved parmesan cheese and fresh ground black pepper.*

Lettuce Wedge

*Crisp iceberg, field greens, bacon, bleu cheese and served with Ranch Dressing*

Steak House Salad

*Iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions served  
with house vinaigrette*

### CHOICE OF ENTRÉE SELECTIONS

Ruth's Famous Filet

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

Ribeye

*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*

Lamb Chops

*Three chops hand cut and extremely tender. Broiled to perfection and served sizzling with mint jelly*

Island Fresh Fish

*Chef's selection of fresh local fish and preparation*

Free-range Stuffed Chicken Breast

*A roasted chicken breast stuffed with garlic herb cheese and served with lemon thyme butter*

### CHOICE OF ACCOMPANIMENTS

*(Includes your choice of 3 sides, served family style)*

Creamed Spinach, Sautéed Mushrooms, Garlic Mashed Potatoes, Steamed White Rice or  
Sweet Island Corn

### CHOICE OF DESSERT

Fresh Seasonal Berries with Sweet Cream • Bread Pudding with Whiskey Sauce  
Ice Cream or Sorbet

*Royal Kona Coffee or tea service charge included*

\$79.95 Per Person

Additional tax and service charge applicable



## HIBISCUS MENU

### CHOICE OF APPETIZER

Mushrooms Stuffed with Crabmeat  
Veal Osso Bucco Ravioli

### CHOICE OF SALAD

Classic Caesar  
*Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar Dressing.  
Topped with shaved parmesan cheese and fresh ground black pepper*

Sliced Tomato and Maui Onion  
*Beefsteak tomato, field greens, red onions, vinaigrette and bleu cheese*

Lettuce Wedge  
*Crisp iceberg, field greens, bacon, bleu cheese and served with Ranch Dressing*

### CHOICE OF CLASSIC SURF & TURF ENTRÉE SELECTIONS

Steak & Lobster  
*A favorite...our Petite Filet and a lobster tail, broiled to perfection*

Steak & Shrimp  
*Enjoy the unbeatable combination of Petite Filet with grilled shrimp*

Steak & King Crab  
*Another winning combination of our petite filet and crab legs*

Steak & Crabcakes  
*A petite filet served with sizzling crabcakes*

### ACCOMPANIMENTS

*(Includes the following served family style)*

Potatoes Au Gratin and Fresh Asparagus with Hollandaise Sauce

### CHOICE OF CHOICE OF DESSERT

Crème Brulee,  
Chocolate Sin Cake  
Fresh Seasonal Berries with Sweet Cream

*Royal Kona Coffee or tea service charge included*

\$109.95 Per Person  
Additional tax and service charge applicable

## HORS D'OEUVRES

*Create your own reception with selections offered to enhance your event.*

### COLD SELECTIONS

Smoked Salmon Roulade \$3.50

*Thinly sliced smoked salmon on garlic crisp garnished with caper cream cheese*

Tomato Mozzarella \$3.00

*Vine-ripened tomato with Mozzarella, served with fresh basil and vinaigrette*

Seared Ahi \$3.50

*Seared ahi, drizzled with a soy mustard sauce  
and topped off with tobiko caviar*

Crab Cocktail \$4.50

*Colossal lump crabmeat tossed in our house vinaigrette  
and served with our classic Creole remoulade sauce in a chilled glass.*

### HOT SELECTIONS

Crab Stuffed Mushroom \$4.00

*Mushroom stuffed with crabmeat and sprinkled with Romano cheese*

Beef Kabobs \$3.75

*Skewered beef seasoned with a teriyaki sauce and grilled and broiled to perfection*

Jumbo Shrimp served Island Style \$4.25

*Jumbo shrimp delicately wrapped with shredded filo pastry,  
seasoned and golden fried and served with a sweet thai sauce*

BBQ Chicken Satay \$3.50

*Marinated chicken on a skewer and seasoned with Ruth's famous BBQ butter*

Oysters Rockefeller \$4.00

*Oysters baked on half shell, topped with our special Rockefeller sauce and served flaming*

**16 Guests or More**



## HORS D'OEUVRES

*continued from last page*

### RECEPTION ENHANCERS

Domestic and Imported Cheese Tray \$5.95 per person

*An array of soft, semi-soft and hard cheeses, assorted crackers and accented with fresh fruit*

Classic Shrimp Cocktail Platter \$170 (serves 25 – 30 guests)

*Plump Gulf Shrimp served chilled on a platter with a Creole Remoulade  
and our spicy New Orleans cocktail sauce*

Vegetable Crudites \$75 (serves 25- 30 guests)

*An assortment of fresh seasonal vegetables served with your choice of Bleu Cheese or Ranch Dip*

Whole Side of Smoked Salmon \$150 (serves 25- 30 guests)

*Smoked salmon served with classic garnish*

Carving Station

Whole Roasted Prime Rib \$325 (serves 25- 30 guests)

*Served with Horseradish Cream and fresh baked rolls*

### ADDITIONAL AMENITIES

*Please inquire about additional amenities*

Audiovisual Equipment

*Most of our Private Dining Rooms are equipped with complimentary screens for your use.  
Additional AV equipment can be coordinated including LCD projectors,  
laptops and microphone systems with speakers.*

Lei Greeting Packages are available.

**We look forward to helping you plan your event!**

