



A P P E T I Z E R S

Fried Pork Belly 18 Cranberry Coulis, Apple Purée, Pear & Napa Slaw	Braised Short Ribs 22 Creamy Parmigiano-Reggiano Polenta, Pickled Red Onion, Marcona Almonds, Natural Jus
Chicken & Gnocchi 20 Braised Chicken with Nueske's Bacon, Seasonal Mushrooms & Gnocchi	Jumbo Lump Crab Cake 20 Red Pepper Vinaigrette and House-Made Tartar Sauce
Seared Ahi Tuna 19 Avocado-Wasabi Purée, Warm Asian Slaw, Micro Cilantro	Seared Scallops 25 Sunchoke Purée, Crispy Brussels Sprouts & Pancetta, Shaved Black Truffle
Oysters Rockefeller* 23 Spinach, Mornay, Parmigiano-Reggiano, & a Touch of Pernod	Crab Bisque 13 Red King Crab, a Touch of Cream and Sherry

R A W B A R *

Create Your Own Raw Bar Experience

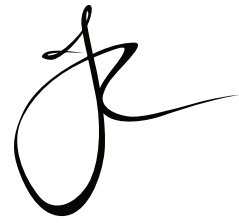
Shrimp Cocktail 24 3 Huge Tiger Shrimp Served with Spicy Horseradish Cocktail Sauce <i>Also Available by the Piece</i>	Alaskan King Crab 25 ea Bristol Bay Red King, Served with House-Made Dijonnaise (4 oz. Piece)
Chesapeake Oysters 3.75 ea Fresh & Plump, Served with Mignonette & Spicy Horseradish Cocktail Sauce	Specialty Oysters 4.50 ea Daily Selection of East & West Coast Oysters, Served with Mignonette

S A L A D S

Freddie 13 Hearts of Romaine, Roma Tomatoes, Applewood Smoked Bacon, House-Made Ranch Dressing	The Aronoff 13 Baby Arugula, Belgian Endive, Hearts of Palm, Pink Lady Apples, Indiana Goat Cheese, Toasted Almonds, Apple Vinaigrette
Iceberg & Bleu 13 Crisp Iceberg Wedge, Toasted Pecans, Nueske's Bacon, Point Reyes Bleu Cheese Dressing	Carrot & Tomato Salad 17 Charred Heirloom Carrots, Confit Tomato, Arugula, Whipped Goat Cheese, Chili-Cilantro Vinaigrette
Classic Caesar 13 Hearts of Romaine, Imported Parmigiano-Reggiano Frico, House-Made Croutons <i>Anchovies Available Upon Request</i>	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, A MANAGER OR YOUR SERVER.

MICHAEL KELLY, EXECUTIVE CHEF

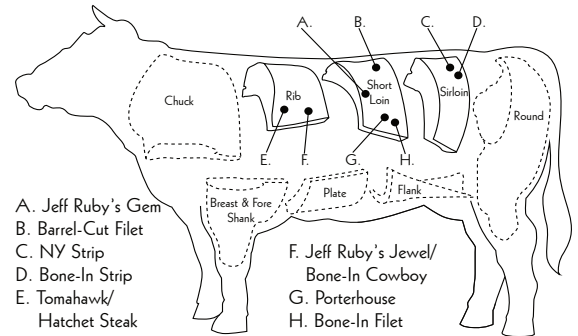


SIDES TO SHARE

Steakhouse Hash Browns With Onions	10
Baked Potato	9
House-Made Mashed Potatoes	10
Potatoes Anna Classic Layered Potatoes, Golden Brown Outside, Soft & Buttery Inside	12
Jeff's Boardwalk Fries	8
Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	13
Thick Grilled Nueske's Bacon A Peter Luger Specialty In Brooklyn	13
Sautéed French Green Beans Garlic, Shallots, Butter	10
Grilled Asparagus Citrus Herb Butter	13
Fried Veggies Cauliflower & Brussels Sprouts Fried with Jeff Ruby Steakhouse Seasoning & Garlic Oil	11
Sautéed Mushrooms Field Blend of Seasonal Mushrooms with Fresh Herb Sherry Butter	13
Classic Creamed Spinach	12

TO CROWN YOUR STEAK

Cognac Peppercorn Sauce	5
Béarnaise Sauce	4
Red Wine Truffle Sauce	7
Sautéed Mushrooms & Onions	4
Petite Lobster Tail	22
Point Reyes Bleu Cheese Butter	4
Roasted Garlic Butter	4
Sweet Onion Bacon Jam	6
Chili Rub With Cipollini Onions & Shishito Peppers	6



STEAK TEMPERATURES

Rare

Seared Crust Outside, Cool Deep Red Center,
Slightly Juicy

Medium-Rare

Brown Crust Outside, Warm Red Center,
Tender & Juicy

Medium

Dark Brown Crust Outside, Warm to
Hot Red Center, Firm, Slightly Juicy

Medium-Well

Dark Brown Seared Crust Outside, Hot Center with
Thin Layer of Pink Inside, Firm, Not Very Juicy

Well Done

Dark Brown Seared Crust Outside, Hot Center
Cooked Thoroughly, Firm, Little to No Juice



Cattle Selected, Raised, Aged, and Cut Exclusively for Jeff Ruby Steakhouses.

J E F F R U B Y U . S . D . A . P R I M E S T E A K S *

Bone-In Filet Mignon Center-Cut, Dry Aged, 16 oz.	75	New York Strip Center-Cut, 14 oz.	49
Cowboy Steak Dry Aged Bone-In Ribeye, 22 oz.	69	New York King Strip Center-Cut, 18 oz.	64
Porterhouse Center-Cut, Dry Aged, 24 oz.	77	The Hatchet 30 oz. 55-Day Dry Aged Tomahawk Ribeye	115

J E F F R U B Y P R E M I U M
H A N D C R A F T E D F I L E T M I G N O N *

Barrel-Cut Filet Mignon 12 oz. Filet Mignon, Cut From the Thickest Part of the Tenderloin	58	Jeff Ruby's Gem Center-Cut Filet, 16 oz.	77
Filet Mignon Our Petite Filet, 8 oz.	44	Japanese A5 Wagyu Tenderloin Cut to Order and Market Priced by the Ounce. A5 is the Highest Grade Given to Only the Finest Wagyu Beef.	

L O B S T E R *

Cold Water Lobster Tail 12 oz. Tail Baked with Lemon-Herb Butter	48	Steak & Lobster 12 oz. Cold Water Lobster Tail & 8 oz. Filet Mignon	92
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O C E A N M E A T S *

Grilled Mediterranean Bass Pepita Pesto, Brown Butter Carrots, Lemon	39	Pan-Roasted Salmon Sauce Soubise, Confit Fingerling Potatoes, Rosemary	36
Seared Ahi Tuna Avocado-Wasabi Purée, Warm Asian Slaw, Micro Cilantro	38	Imported Dover Sole Pan-Seared & Light Lemon Butter Sauce, Filleted Tableside	Market

E N T R É E S *

16 oz. Bone-In Veal Chop Broiled with Jeff Ruby's Steakhouse Seasoning	58	The Jeff Ruby Burger Ruby Seasoned Longdale Farms Ground Beef Patty with Béarnaise Cheddar Cheese, Nueske's Applewood Smoked Bacon, Mixed Greens, Peppercorn Duke's Mayonnaise and Shallot Jam on a Brioche Bun, Served with Boardwalk Fries	22
Chicken Milanese Pickled Red Onion, Arugula, Garlic-Lemon Beurre Blanc	33		
Confit Rosemary Potatoes With Corn Polenta, Fava Beans, Carrots and Brown Butter	18		