



A P P E T I Z E R S

Oysters Rockefeller* 23 Cream, Spinach, Parmesan and a Touch of Pernod	Pan-Seared Scallops* 25 Pecorino Romano Grits, Roasted Tomato, Warm Pancetta Arugula Salad
Jumbo Lump Crab Cake 20 Red Pepper Vinaigrette and House-Made Tartar Sauce	Seafood Fettucini Alfredo 15 The Original Recipe from Alfredo's with Crab Meat, Shrimp & Mushrooms
Fried Pork Belly 22 Poblano Verde, Horseradish Crema, Chimmichurri, Chili Garlic Oil	Arancini 13 Italian Risotto Balls Stuffed with Fresh Mozzarella, Served with a Red Pepper-Fennel Coulis
Chicken Gnocchi 16 Potato Gnocchi, Confit Chicken Leg, Chicken Bordelaise, Parmigiano-Reggiano	Steamed Mussels 20 Roasted Garlic & Tomato Broth, A Touch of Sherry, Herb-Grilled Ciabatta
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

Wedge Salad 13 Crisp Iceberg Wedge, Roma Tomatoes, Nueske's Bacon and Challah Croutons, with Point Reyes Bleu Cheese Dressing	Beet & Citrus Salad 16 Golden & Red Beets, Mixed Greens, Toasted Quinoa, Ricotta Cheese, Citrus Vinaigrette
Classic Caesar 13 Hearts of Romaine, Classic Dressing, House-Made Croutons and Parmesan Frico	Grilled Broccoli Salad 14 Arugula, Roasted Pepitas, Pecorino Cheese, Creamy Peppercorn Dressing
Freddie Salad 13 Hearts of Romaine, Roma Tomatoes, Applewood Smoked Bacon, House-Made Ranch Dressing	Greek Salad 13 Hearts of Romaine, Shaved Red Onion, Roma Tomatoes, Kalamata Olives, Feta Cheese, Classic Greek Dressing

*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.

NICK ELLISON, EXECUTIVE CHEF



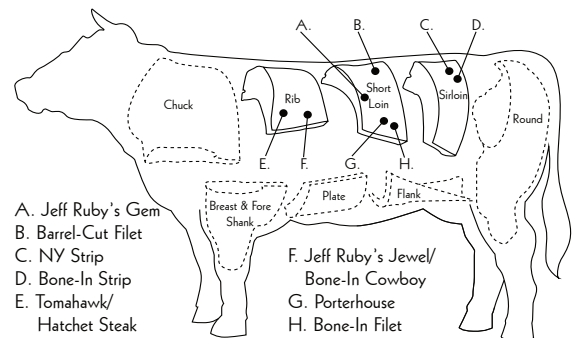
SIDES TO SHARE

Steakhouse Hash Browns With Onions	10
Baked Potato	8
Roasted Garlic Mashed Potatoes	10
Boardwalk Fries Jeff's Favorite Potato From His Jersey Shore Roots	8
Jeff Ruby's Baked Mac & Cheese Six Imported Cheeses	13
Fried Veggies Cauliflower & Brussels Sprouts Fried with Jeff Ruby Steakhouse Seasoning & Garlic Oil	11
Roasted Asparagus Roasted Garlic & Lemon Vinaigrette	13
Seasonal Mushrooms Sherry, Fresh Herbs & Roasted Onion	13
Classic Creamed Spinach	12



TO CROWN YOUR STEAK

Seared Foie Gras	15
Blackened Scallops	16
Roasted Garlic Butter	4
Béarnaise Sauce	4
Sautéed Mushrooms & Onions	4
Point Reyes Bleu Cheese Butter	4
Cognac Peppercorn Sauce	5
Collinsworth Topping	12
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.
 All Entrées Are Served With Your Choice of Baked or Garlic Mashed Potatoes And Freddie or Greek Salad.
 À la Carte Salad May Be Substituted For \$7.50.

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

Mick Cronin Dry Aged Bone-In Filet Mignon, 16 oz.	77	Father Michael Graham Center-Cut New York King Strip, 18 oz.	67
Chris Mack Blackened Boneless Ribeye with Horseradish Sauce, 16 oz.	54	The Norse Blackened New York Strip with Horseradish Sauce, 14 oz.	53
The Lachey Dry Aged Bone-In Ribeye, 22 oz.	69	The Luke Dry Aged Center-Cut Porterhouse, 24 oz.	79
A.J. Green Center-Cut New York Strip, 14 oz.	52	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 ***

Steak Eifert Center-Cut Filet, 16 oz.	77	The Brennaman Barrel-Cut Filet Mignon, Cut From The Thickest Part of the Tenderloin, 12 oz.	61
The Petite Lily Our Petite Filet Mignon, 8 oz.	47	Wagyu Filet Mignon American Wagyu, Durham Ranch. Hand cut to order and market priced by the ounce, 4 ounce minimum.	
Steak Collinsworth Filet, King Crab & Asparagus, Béarnaise & Bordelaise, 8 oz.	58		

L O B S T E R *

Cold Water Lobster Tail Roasted with Herb Butter, 12 oz.	49	Steak & Lobster 12 oz. Cold Water Lobster Tail & 8 oz. Filet Mignon	93
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E N T R É E S

Double-Cut Pork Chop Charbroiled, Topped with Fresh Sage Butter	38	Imported Dover Sole Pan-Seared and Accompanied by a Light Lemon Butter Sauce, Filleted Tableside	Market
Seared Salmon Tomato Cream, Wilted Greens, Navy Beans, Roasted Butternut Squash, Herb Gremolata	37	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
'81 Halibut Forte Fresh Herb-Lemon Crab Buerre Blanc, Mushroom, Leeks	43	Seafood Fettucine Alfredo The Original Recipe from Alfredo's with Crab Meat, Shrimp & Mushrooms	30
Oven Roasted Chicken Asparagus, Mushroom, Cipollini Onion, Sherry Pan Reduction	31		