



APPETIZERS

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| Shrimp Tempura ♦ 15
Sweet Chili Butter | Fettuccine à la Precinct ♦ 11
With Shrimp & Crab |
| Manchego Ravioli ♦ 9
Fresh Buffalo Ricotta, San Marzano Tomatoes,
Serrano Ham & Sage | Escargot & Mushrooms ♦ 9
In Puff Pastry, Bacon-Garlic Butter |
| Lump Maryland Crab Cake ♦ 14 | Alaskan King Crab Chowder ♦ 8
Applewood Smoked Bacon, Leeks & Potatoes |
| Baked French Onion Soup ♦ 7 | |

FROM THE VENETIAN GONDOLA

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| Alaskan King Crab Legs ♦ Market | Symphony of Shellfish ♦ Market
Huge Tiger Shrimp, Alaskan King Crab,
Selection of Market Fresh Oysters |
| Huge Tiger Shrimp Cocktail ♦ 15 | |
| Oysters on the Half Shell ♦ Market | |

SIGNATURE SALADS

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| Beefsteak Tomato, Onion & Mozzarella ♦ 8
Onion & Imported Mozzarella, Basil Vinaigrette | The Freddie Salad ♦ 7
The Very First BLT Salad |
| Iceberg Wedge ♦ 8
Maytag Bleu or Thousand Island | Caesar Salad ♦ 8
Hearts of Romaine & Parmesan Frico |
| South Beach Bleu ♦ 8
Cucumber, Romaine & Radicchio, Bleu Cheese Crumbles,
Candied Pecans, Apples & Balsamic Dressing | |

THINGS TO SHARE

Enough For Two

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| Classic Creamed Spinach ♦ 7 | Sautéed Fresh Green Beans ♦ 7
Shallots, Garlic & Bacon | Skillet Steakhouse
Mushroom Caps ♦ 6
In Sherry & Garlic Butter |
| "Jersey" Jeff Ruby's
Boardwalk Fries ♦ 5 | Jeff Ruby's
Baked Macaroni & Cheese ♦ 8 | Potatoes AuGratin ♦ 7
Three Cheeses |
| Real Mashed Potatoes ♦ 5 | Steamed Asparagus ♦ 7
Béarnaise | Truffle Creamed Corn ♦ 7 |
| Jumbo Baked Idaho Potato ♦ 5 | | |

A split charge of \$4 will be applied to any shared steak, chop or entrée.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



JEFF RUBY U.S.D.A. PRIME STEAKS

SERVED ON THE BONE

Bone-In Filet Mignon ♦ 54
18 oz.

Jeff Ruby's Jewel ♦ 51
Chili Rubbed Dry Aged Bone-In Rib with
Cipollini Onions & Shiso Peppers, 24 oz.

Cowboy Steak ♦ 48
U.S.D.A. Prime Bone-In Ribeye, 24 oz.

SERVED OFF THE BONE

U.S.D.A. Prime N.Y. King Strip ♦ 44
Well Aged New York Strip, 20 oz.

U.S.D.A. Prime New York Strip ♦ 38
Well Aged, 14 oz.

Jeff Ruby's Gem ♦ 44
Center-Cut Filet Mignon, 16 oz.

Barrel-Cut Filet Mignon ♦ 38
Cut from the thickest part of the tenderloin, 12 oz.

Filet Mignon Wellington ♦ 36
Filet Mignon, Foie Gras, Mushroom Duxelle in Puff Pastry,
Périgourdine Sauce

Steak Collinworth ♦ 39
Filet Topped with King Crab Meat,
Asparagus & Béarnaise

TO CROWN YOUR STEAK

Sauce Béarnaise ♦ 3
Roasted Garlic Butter ♦ 2

Sautéed Mushrooms & Onions ♦ 3
5 oz. Herb Roasted Lobster Tail ♦ 14
Collinworth Topping ♦ 7

Peppercorn Sauce ♦ 3
Maytag Bleu Cheese Butter ♦ 3

Herb Roasted Lobster Tail ♦ Market
11 oz.

Steak & Lobster ♦ 72
11 oz. Cold Water Lobster Tail & 9 oz. Filet Mignon

CHOPS & SUCH

Roasted Lamb Chops ♦ 39
Lavender Spice Rub, Grilled Asparagus & Beurre Rouge

Pan-Roasted Gerber Farms Chicken ♦ 23
Wild Mushrooms & Sweet Marsala Cream

Filet Mignon Stroganoff with Egg Noodles ♦ 25
Braised Tenderloin, Wild Mushrooms & Bordelaise

Skillet-Fried Chicago Veal Chop ♦ 42
Lemon Caper Butter & Italian Herbs

Braised Pork Osso Bucco ♦ 28
Tomatoes, Rosemary & Mushrooms

OCEAN SELECTIONS

Pan-Seared Scallops ♦ 27
Sautéed Cipollini Onions, Shisito Peppers &
Lemon Butter

Pan-Seared Atlantic Salmon ♦ 24
Tomato & Lemon Pico, Asparagus

Blackened Sea Bass ♦ 32
AuGratin Potatoes, Shrimp Butter

Executive Chef Nicholas Amshoff