



A Jeff Ruby Restaurant

APPETIZERS

Guacamole & Roasted Tomato Salsa ♦ 8
Crispy Tortillas

Queso Blanco Fundida ♦ 8
Spanish Sausage, Peppers, Onions, Tomato

Maryland Lump Crab Cakes ♦ 10
Pickled Jalapeño, Chorizo Oil &
Sunny-Side-Up Quail Egg

Crisp Calamari with Sweet Chili Glaze ♦ 10
Cilantro & Black Garlic Aioli

Shrimp Corn Dogs ♦ 9
Horseradish Ketchup & Crystal Hot Sauce

Croquettes ♦ 8
Kentucky Ham & Cheese with Pimenton Aioli

Ropa Vieja ♦ 9
Pulled Cuban Short Ribs, Arepa Cake, Queso Fresco

Beef Tenderloin Tacos ♦ 9
Corn Tortillas, Guacamole & Pico De Gallo

Duck Confit Tacos ♦ 9
Corn Tortillas, Red Onions & Apricot-Mango Salsa

Fish Tacos ♦ 9
Corn Tortillas, Cilantro, Papaya, Tomatillo Salsa

Kobe Skirt Steak Flatbread ♦ 8
Creamy Goat Cheese, Baby Spinach, Pickled Jalapeños

Margarita Flatbread ♦ 7
Tomato Confit, Fresh Buffalo Ricotta & Basil

CHEF'S SEASONAL TAPAS TASTING

Per Person ♦ 45

Wine Pairing ♦ 20

SALADS

Freddie Salad ♦ 7
Hearts of Romaine, Smoked Bacon, Tomatoes
& Buttermilk Ranch

Caesar Salad ♦ 7
Romaine Lettuce, Garlic Croutons, Manchego Frico

Chino Chop Salad ♦ 7
Asparagus, Green Beans, Avocado, Cilantro,
Bacon, Egg & Asian Vinaigrette

SOUPS

Spanish Beer & Cheese Soup ♦ 7
Roasted Corn Nuts, Hominy & Jalapeño Pesto

Red Miso Soup ♦ 6
White Beach Mushrooms

Chili Con Carne ♦ 6
Slow Cooked Beef with Beans, Pickled Onions,
Cilantro, Radish & Avocado



A Jeff Ruby Restaurant

ENTREES

Kobe Skirt Steak ♦ 27

Achiote Marinade, Yukon Mash, Chimichurri,
Tomatillo Salsa

**Filet Mignon & Blue Hawaiian
Prawns** ♦ 35

Grilled Asparagus & Rioja Wine Sauce

Grilled Australian Lamb Chops ♦ 28

Sautéed Spinach, Pine Nuts, Raisins, Apples

Bawe [bow-wee] Burger ♦ 15

Cheddar Cheese, Steamed Onions, Bacon, Egg
& Skinny Fries

**Chilean Sea Bass with Lobster
Bolognese** ♦ 25

Spaghetti Squash & Corn Tortilla

Pan-Roasted Sea Scallops ♦ 25

Herb Crushed Potatoes, Caramelized Pearl
Onions & Port Wine Redux

Grilled King Salmon ♦ 21

Sautéed Baby Spinach, Yukon Potatoes
& Granny Smith Purée

Manchego Ravioli ♦ 19

Fresh Buffalo Ricotta, San Marzano Tomatoes,
Serrano Ham & Sage

**Pappardelle Pasta with Spanish
Sausage** ♦ 18

Rapini, Chick Peas, Chili Flakes
& Roma Tomatoes

Paella Americana ♦ 17

Bomba Rice, Kobe Steak, Chorizo, Shrimp,
Saffron

Seafood Paella ♦ 18

Bomba Rice, Shrimp, Scallops, Clams, Mussels,
Calamari, Piquillo Peppers

Roasted Amish Chicken Breast ♦ 18

Cheesy Jalapeño Polenta & Wild Mushroom
Sauce

♦ WHOLE SUCKLING PIG ♦

Slow Roasted Cuban style, carved tableside. Chef selected side dishes and dipping sauces.

\$35 Per Person, Minimum Of 8 People. 72 Hours Advance Order Required.

SIDES TO SHARE

Sautéed Baby Spinach ♦ 7 Mashed Potatoes ♦ 5 Jeff Ruby's Mac & Cheese ♦ 7

Grilled Asparagus ♦ 7 Black Beans & Saffron Rice ♦ 6 Spanish Home Fries ♦ 6

Consuming undercooked seafood, meat, poultry or shellfish may be harmful to your health.

20% gratuity will be added to parties of 7 or more.