



APPETIZERS

Classic Steak Tartare ♦ 13
Crispy Garlic, Grilled Ciabatta & Béarnaise

Pretzeled Jumbo Lump Crab Cake ♦ 12
Pineapple Salad, Mango & Habanero

Seasonal Soup ♦ Market
Of the Freshest Ingredients

Braised Lamb Ravioli ♦ 9
Mushroom & Rosemary Veal Broth, Parmesan

Alaskan King Crab Chowder ♦ 8
Yukon Gold Potatoes, Smoked Bacon & Cream

RAW BAR

Create Your Own Raw Bar Experience

Huge Tiger Shrimp Cocktail ♦ 16
Our Legendary Shrimp, Classic Cocktail Sauce

Alaskan King Crab ♦ Market
"The Deadliest Catch" Chilled or Steamed

Scallop Ceviche ♦ 11
Tequila, Lime, Jalapeño, Cilantro & Avocado

Spiced White Prawns ♦ 14
Garlic & Chili

Maryland Jumbo Lump Crab Cocktail ♦ 13

**Selection of East & West Coast
Oysters on the Half Shell** ♦ Market

1 Pound Chilled Maine Lobster ♦ Market
On Ice, House Sauce

Smoked Salmon Salad ♦ 12
Preserved Lemon, Rocket & Red Pepper Caper Emulsion

Yellowfin Tuna ♦ 10
Pickled Shallot Vinaigrette & Asparagus

SALADS

Caesar ♦ 8
Hearts of Romaine, Classic Dressing, Challa Croutons
& Parmesan Frico

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

Peter Frampton ♦ 7
Mixed Lettuces, Asparagus, Maytag Bleu with Pistachio Vinaigrette

Iceberg Lettuce Wedge ♦ 7
Maytag Bleu or Thousand Island

Crab Calloway ♦ 10
Lump Crab, Rock Shrimp, Hearts of Palm
with Dijon Vinaigrette

Grilled Cheese Salad ♦ 9
Crispy Haloumi Cheese, Baby Arugula, Pinenuts,
Pomegranate & Sherry Vinaigrette

**Steakhouse Tomato, Fresh Mozzarella &
Sweet Onion** ♦ 8
Basil Vinaigrette & Balsamic Reduction

SIDES TO SHARE

Truffle Creamed Sweet Corn ♦ 7
Roasted Wild Mushrooms ♦ 9
Sautéed Fresh Green Beans ♦ 7
Steakhouse Steamed Asparagus ♦ 8

Seafood Risotto ♦ 14
Creamed Spinach ♦ 8
Baked Macaroni & Cheese ♦ 9

Potato-Pancetta AuGratin ♦ 7
Jeff's Boardwalk Fries ♦ 5
Jumbo Baked Potato ♦ 5
Real Mashed Potatoes ♦ 5

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



OFFERING THE WIDEST SELECTION OF U.S.D.A. PRIME STEAKS OF ANY JEFF RUBY STEAKHOUSE

ON THE BONE

Bone-In Filet Mignon ♦ 54
18 oz.

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

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

OFF THE BONE

Kobe Strip Steak ♦ Market
Served with Ginger-Dashi Jus & Japanese Horseradish Cream, 12 oz.

14 oz. U.S.D.A. Prime N.Y. Strip ♦ 38
Currently, less than 1% of beef is graded prime by U.S.D.A.

Barrel-Cut Filet Mignon ♦ 38
Cut From the Thickest Part of the Tenderloin, 12 oz.

Kobe Filet Mignon ♦ Market
Australian Wagyu, Greg Norman Ranch, 8 oz.

Marvin Lewis ♦ 33
Peppercorn Encrusted Tournedos, Asparagus,
Mushrooms & Cognac Cream

U.S.D.A. Prime N.Y. King Strip ♦ 44
Well-Aged 18-20 oz. New York Strip Steak

Kentucky Bison Strip Steak ♦ 39
Black Pepper-Berry Demi, 14 oz.

Queen Filet Mignon ♦ 32
Our Petite Filet, 9 oz.

Steak Collinworth ♦ 39
Filet Mignon, Crab, Asparagus, Mushroom Bordelaise & Béarnaise, 9 oz.

Anthony Munoz ♦ 35
Applewood Bacon Wrapped Filet, Rock Shrimp,
Mushrooms & Béarnaise

ADD TO YOUR STEAK

Petite Lobster Tail ♦ 17
The Collinworth Topping ♦ 7
Roasted Wild Mushrooms ♦ 6
Maytag Bleu Cheese ♦ 3

Chi-Town Peppercorn Sauce ♦ 3
Sweet Garlic Butter ♦ 2
Wine Poached Free-Range Egg ♦ 2

Hudson Valley Foie Gras ♦ 11
Béarnaise Sauce ♦ 3
White Truffle Butter ♦ 3
Seared Diver Scallops ♦ 10

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

LOBSTER

Herb Roasted Lobster Tail ♦ Market
11 oz. or 18 oz.

ENTREES

Seared Gerber Farms Chicken ♦ 26
Wild Mushrooms, Sweet Marsala Cream

Seared Yellowfin Tuna ♦ 32
Foie Gras, Balsamic Demi

Pan-Roasted U-10 Scallops ♦ 29
Cipollini Onions, Wild Mushrooms,
Baby Carrots, Saffron Vanilla Butter Sauce

Fresh Catch of the Day ♦ Market

Charcoal-Grilled Salmon ♦ 24
Goat Cheese Risotto, Pea Fricassée,
Tawny Port Sauce

Steakhouse Veal Chop ♦ 44
Truffle-Sage Demi, 18 oz.

Pan-Fried Chicago Veal Chop ♦ 38
Lemon Caper Butter

**Dry-Aged Colorado
Lamb Chops ♦ 36**
Haricots, Prosciutto & Port

White Marble Pork Chops ♦ 26
Apple Purée