



RAW BAR

Market Priced

Huge Tiger Shrimp Cocktail
Jumbo Lump Crab Meat Cocktail

Alaskan King Crab
East & West Coast Oysters on the Half Shell

APPETIZERS & SOUPS

Lump Maryland Crab Cake • 15
Classic Steak Tartare with Quail Egg • 13

Oysters Rockefeller • 15
Blue Crab Bisque • 9

New Orleans Barbequed Prawns
& Grits • Market

SALADS

The Tiffany • 9
Mixed Greens, Haricots Vert, Roma
Tomato, Red Onion, Maytag
Bleu Dressing or Balsamic Vinaigrette

Beefsteak Tomato & Fresh Mozzarella • 8
Arugula Salad & Sherry Vinaigrette

Freddie • 7
Romaine, Roma Tomatoes,
Bacon & Ranch Dressing

Chop House Salad • 8
Romaine, Maytag Bleu Cheese, Applewood
Bacon, Egg, Red Onion, Parmesan Dressing

Classic Caesar • 9
Hearts of Romaine, Imported Parmigiano-Reggiano
Frico & House-Made Croutons

The Aronoff • 9
Baby Arugula, Belgian Endive, Hearts of Palm,
Pink Lady Apples, Indiana Goat Cheese,
Toasted Almonds, Apple Vinaigrette

SIDES TO SHARE

Baked Sweet Potato • 6
Bourbon & Brown Sugar Butter, Homemade Marshmallow

Potatoes Anna • 8
Golden Brown Outside, Soft & Buttery Inside

Steakhouse Hash Browns • 7
With Onions

Jeff's Boardwalk Fries • 5

Baked Potato • 5

**Jeff Ruby's Baked
Macaroni & Cheese** • 9
6 Imported Cheeses

House-Made Mashed Potatoes • 5

Thick Grilled Nueske's Bacon • 8
A Peter Luger Specialty In Brooklyn

OCEAN MEATS

Chilean Sea Bass • 35
Sautéed Spinach, Roma Tomatoes, King Crab

Grilled Atlantic Salmon • 24
Asparagus, Cherry Tomatoes, Garlic & Oregano

Seared Yellowfin Tuna • 28
Carrot Ginger Asian Slaw

Imported Dover Sole • Market
Filletted Tableside, Pan Seared & Light Lemon Butter Sauce



U.S.D.A. PRIME STEAKS

OFF THE BONE

Jeff Ruby's Gem • 44

16 oz. Center-Cut Filet

Barrel-Cut Filet Mignon • 38

Cut from the thickest part of the tenderloin, 12 oz.

New York Strip • 38

14 oz. In-House Dry Aged

New York Prime King Strip • 44

20 oz. In-House Dry Aged

ON THE BONE

65 Day Dry Aged Bone-In Strip • 60

20 oz.

Cowboy Steak • 48

Dry Aged Bone-In Ribeye, 24 oz.

Bone-In Filet • 54

18 oz.

Jeff Ruby's Jewel • 51

Chili Rubbed Dry Aged Bone-In Rib,
24 oz. with Cipollini Onions & Shiso Peppers

TO CROWN YOUR STEAK

Cognac Peppercorn Sauce • 3

Béarnaise Sauce • 3

Red Wine Truffle Sauce • 3

Sautéed Mushrooms & Onions • 3

Sautéed Foie Gras • 12

Petite Lobster Tail • 18

Maytag Bleu Cheese Butter • 3

Garlic Butter • 2

White Truffle Butter • 3

Lobster Tail • Market

11 oz.

Surf and Turf • Market

11 oz. Cold Water Lobster Tail & 12 oz. Filet Mignon

CHOPS & SUCH

Colorado Rack of Lamb • 43

Fingerling Potatoes, Spinach
& a Minted Demi-Glace

Steakhouse Veal Chop • 48

18 oz. Veal Rib Chop,
Grilled Artisan Cheese

Pan-Roasted Amish Chicken • 27

Roasted Rustic Vegetables, Sage Cream

FRESH VEGETABLES

Sautéed French

Green Beans • 7

Garlic, Shallots & Butter

Steamed Asparagus • 8

Béarnaise

Truffle Creamed Corn • 7

Steamed Broccoli • 7

Béarnaise

Skillet Steakhouse

Mushroom Caps • 7

Sherry & Garlic Butter

Classic Creamed Spinach • 8

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