



APPETIZERS & SOUPS

Jumbo Lump Crab Cake ♦ 14
Avocado, Butterhead Bibb & Meyer Lemon

Tuna Tartare* ♦ 9
Asian Pear, Green Onions, Cilantro & Wasabi Vinaigrette

Herb Grilled Oysters ♦ 11
Nueske's Bacon, Garlic & Pecorino Romano

Crispy Duck Ravioli ♦ 10
Duck Leg Confit, Wild Mushrooms, Brandy Cream
& Port Wine Reduction

Crab & Corn Fritters ♦ 8
Lobster Rémoulade

Seared Duck Foie Gras ♦ 15
Daily Preparation

Classic Steak Tartare* ♦ 14
Orange Crema & Asian Pear Compote

Alaskan King Crab Chowder ♦ 10
Applewood Smoke Bacon, Leeks & Potatoes

SUSHI & RAW BAR

Create Your Own Raw Bar Experience

Selection of Sushi, Sashimi & Specialty Rolls* ♦ Market
Offered Tuesday thru Saturday

Huge Tiger Shrimp Cocktail* ♦ 16
Cocktail Sauce

Huge Tiger Shrimp, Alaskan King Crab, Selection of Market Fresh Oysters* ♦ Market

SIGNATURE SALADS

Kentucky Bibb Bleu ♦ 8
American Butterhead Bibb & Arugula, Tart Apple,
Maytag Bleu & Black Walnuts

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

Steakhouse Tomato, Red Onion & Maytag Bleu ♦ 8
Basil & White Balsamic Vinaigrette

Iceberg Lettuce Wedge ♦ 8
Maytag Bleu or Thousand Island

Caesar ♦ 9
Hearts of Romaine, Challa Croutons &
Parmesan Frico

SIDES TO SHARE

Yukon Mashed Potatoes ♦ 8
Lobster Mashed Potatoes ♦ 9
Poached Lobster Tail, Lobster Butter & Tobiko

Grilled Asparagus ♦ 8
Creole Rémoulade

Loaded Mashed Potatoes ♦ 10

Classic Creamed Spinach ♦ 8

Truffle Creamed Corn ♦ 7

Macaroni & Cheese ♦ 9
6 Imported Cheeses

Jumbo Baked Potato ♦ 6

Sautéed Wild Mushrooms ♦ 8

Jeff's Boardwalk Fries ♦ 6

Caramelized Root Vegetables ♦ 8
Smoked Bacon & Sweet Almonds

Wok-Charred French Beans ♦ 7
Sweet-Tart & Spicy



U.S.D.A. PRIME STEAKS

SERVED ON THE BONE

Jeff Ruby's Jewel ♦ 53

Chili Rubbed Dry Aged Bone-In Rib
with Cipollini Onions & Shiso Peppers

New York Prime King Strip ♦ 48

Dry Aged In-House On The Bone

Jeff Ruby's Signature Bone-In

Filet Mignon ♦ 54

Cowboy Steak ♦ 49

In-House Dry Aged Bone-In Ribeye

SERVED OFF THE BONE

Queen Filet Mignon ♦ 34

Our Petite Filet

U.S.D.A. Prime New York Strip ♦ 38

In-House Dry Aged

Steak Collinsworth ♦ 39

Filet Mignon Crowned With Crab Meat, Béarnaise & Asparagus

Barrel-Cut Filet Mignon ♦ 38

Cut From the Thickest Part of the Tenderloin

TO CROWN YOUR STEAK

Grilled Shrimp ♦ 16

Béarnaise ♦ 3

Garlic Butter ♦ 3

Sautéed Wild Mushrooms & Onions ♦ 3

White Truffle Butter ♦ 3

Gorgonzola Butter ♦ 3

Collinsworth Topping ♦ 7

Herb Roasted Lobster Tail ♦ Market

11 oz.

Steak & Lobster ♦ 72

11 oz. Herb Roasted Lobster Tail & 9 oz. Filet Mignon

CHOPS & SUCH

Roasted Gerber Farms Chicken ♦ 27

Sugar Snap Peas, Wild Mushrooms & Truffle Sage Jus

Veal Chop ♦ 48

Truffle Demi, 20 oz.

Colorado Lamb Chops ♦ 43

13 oz. In-House Dry Aged

OCEAN MEATS

Yellowfin Tuna ♦ 28

Orange Horseradish Glaze, Asian Vegetable Salad
& Sesame Vinaigrette

Atlantic Salmon ♦ 24

Asparagus, Crimini Mushrooms, Roasted Tomato
& Caper Vinaigrette

Diver Scallops ♦ 27

Caramelized Cauliflower, Brussels Sprouts, Bacon
& Truffle Glaze

Sea Bass Forte ♦ 35

Leeks, Shiitake Mushrooms, King Crab
& Lemon Butter Sauce

Dover Sole ♦ 55

Meunière

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