



HOT APPETIZERS

Mixed Mushroom Garlic Toast ♦ 8.25
Grilled Mushrooms, Challa, Truffle Vinaigrette

Pan-Fried Jumbo Lump Crab Cake ♦ 12.95
Sweet Red Pepper Salad, Two Sauces

SHRIMP ♦ CRAB ♦ OYSTERS

Alaskan King Crab Legs ♦ Market

Florida Stone Crab ♦ Seasonal

Huge Tiger Shrimp Cocktail ♦ 16.00
Fresh Horseradish Cocktail Sauce

Oysters on the Half Shell ♦ Market

SALADS

Beefsteak Tomato, Sweet Onion &
Fresh Mozzarella ♦ 8.00

Caesar à la Precinct ♦ 6.95

Loaded Iceberg Wedge ♦ 7.00
Tomato, Bacon, Red Onion, With Your Choice of
Bleu Cheese or Thousand Island Dressing

The Freddie ♦ 7.00
Romaine, Roma Tomatoes, Bacon & Ranch Dressing

Classic Greek ♦ 7.00
Romaine, Kalamata Olives, Red Onion, Tomatoes & Feta Cheese

HUSSEY'S TABLE

In Homage to Jimmy Hussey, The King of Tableside Cooks

Sautéed Cajun Shrimp & Grits ♦ 15.95

Shrimp & Crab Sauté ♦ 13.95

Hussey's Famous Seafood Alfredo
For Two ♦ 9.95 p.p.

Classic Steak Tartare ♦ 10.95
Toast Points

LOBSTER

Lobster Tail ♦ Market

Steak and Lobster ♦ 72.00

Our Signature 9 oz. Filet Mignon & 11 oz. Cold Water Lobster Tail

SIDES TO SHARE

Serves At Least Two

Fresh Asparagus ♦ 6.50

Jeff's Boardwalk French Fries ♦ 4.95
Homemade Balsamic Ketchup

Jeff Ruby's Baked Macaroni & Cheese ♦ 8.95
6 Imported Cheeses

Lyonnais Potatoes ♦ 5.95

Classic Creamed Spinach ♦ 5.95

Truffle Creamed Sweet Corn ♦ 7.00



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

All of our steaks are hand chosen exclusively for Jeff Ruby Steakhouses.

All entrées are served with your choice of Freddie or Greek Salad and Baked or Mashed Potatoes.

Jeff Ruby's Jewel ♦ 45.00

Bone-In Ribeye

Prime New York Strip ♦ 37.00

Currently, less than 1% of beef is graded prime by U.S.D.A.

Joe Nuxhall ♦ 44.00

U.S.D.A. Prime New York King Strip

Precinct Porterhouse ♦ 46.00

First Served in Porterhouses in the 19th Century

King's Filet Mignon ♦ 44.00

Our Large Center-Cut Filet Mignon

Oscar Robertson ♦ 39.95

New York Strip, Collinsworth Topping

Marvin Lewis ♦ 38.00

Our Regular Cut Filet Mignon

Butch Jones ♦ 34.00

Twin Tournedos, Portabello, Béarnaise

Dusty Baker ♦ 34.00

Blackened Tournedos, Creole Sauce, Shrimp

Steak Collinsworth ♦ 38.00

Filet, King Crab & Asparagus, Two Sauces

Anthony Muñoz ♦ 39.00

Blackened New York Strip

Steak à la Roth ♦ 39.00

Pepper Crusted Filet, Two Peppercorn-Cognac Demi

David Meyers ♦ 34.00

Small Filet, Blackened Scallops, Grilled Swordfish, Lemon Butter

Steakhouse Veal Chop ♦ 43.95

Sage Demi Glacé

Char-Grilled Lamb Chops ♦ 39.50

Sautéed French Green Beans, Garlic & Shallots

CROWNING YOUR STEAK

Roasted Garlic Butter ♦ 1.50

Sauce Béarnaise ♦ 2.50

Sautéed Mushrooms & Onions ♦ 3.00

Collinsworth Topping ♦ 7.00

Maytag Bleu Cheese ♦ 3.00

Cognac Peppercorn Sauce ♦ 3.00

FRESH FISH

Blackened Mahi Mahi ♦ 29.00

Sage-Whipped Potatoes, Maple-Glazed Brussels Sprouts

Wood-Grilled Swordfish ♦ 29.50

Israeli Couscous, Tomatoes, Olives, Capers

Simply Grilled Salmon ♦ 25.75

Watercress Salad, Olive Oil & Lemon

'81 Sea Bass Forte ♦ 32.00

Shrimp, Crab, Mushrooms

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