



APPETIZERS

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| Crispy Tuscan Calamari ♦ 11
Parmesan Herb Rub, Arrabiata Sauce | Three Cheese Ravioli ♦ 10
San Marzano Tomatoes,
Garlic & Herb Sherry Butter |
| Maryland Jumbo Blue Crab Cake ♦ 15 | Baked French Onion Soup ♦ 8 |
| Blue Crab Bisque ♦ 9 | Sushi Grade Tuna Tartare* ♦ 13
Horseradish Cream & Korean Pears |
| Bourbon Street Shrimp with Grits ♦ 15 | |

RAW BAR

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|-----------------------------------------------------|-----------------------------------------------|
| Jumbo Florida Stone Crab (Seasonal) ♦ Market | Alaskan King Crab ♦ Market |
| Huge Tiger Shrimp Cocktail ♦ 16 | Oysters on the Half Shell* ♦ 3.25 each |

SALADS

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| Freddie Salad ♦ 8
The Very First BLT Salad | Jeff Ruby's Caesar Salad ♦ 9
Parmesan Frico |
| Classic Greek Salad ♦ 8
Romaine, Kalamata Olives, Red Onion,
Tomatoes & Feta Cheese | Chop House Salad ♦ 9
Romaine, Maytag Bleu Cheese, Applewood Bacon,
Red Onion, Parmesan Dressing |
| Saint Louis Bleu ♦ 9
English Cucumber, Romaine, Radicchio, Maytag Bleu Crumbles,
Candied Pecans, Granny Smith Apples & Balsamic | |

SIDES TO SHARE ♦ 7

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|------------------------------------|---------------------------------|
| Baked Macaroni & Cheese | Creamed Spinach |
| Truffle Creamed Corn | Sautéed Mushroom Caps |
| Mashed Potatoes | Asparagus with Béarnaise |
| Jumbo Baked Potato | Steamed Broccoli |

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



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

All of our steaks are hand chosen exclusively by our purchaser for Jeff Ruby's Steakhouses.
All entrées are served with your choice of Freddie or Greek Salad and Baked or Mashed Potatoes.

OFF THE BONE

**U.S.D.A. Prime Dry Aged
New York Strip** ♦ 34
14 oz.

Steak Collinsworth ♦ 39
Our Partner Cris Has Won 10
Emmy Awards, This is an Oscar.

Filet Mignon ♦ 36
12 oz. Center-Cut Filet

Barrel-Cut Filet Mignon ♦ 44
16 oz.

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

Steak Au Poivre ♦ 33
Peppercorn Encrusted Tournedos, Asparagus,
Mushroom & Cognac Cream

ON THE BONE

Jeff Ruby's Gem ♦ 49
Bone-In Filet Mignon,
18 oz.

Jeff Ruby's Jewel ♦ 49
Chili Rubbed Dry Aged Prime
Bone-In Ribeye with Cipollini
Onions & Shiso Peppers

Dry Aged Cowboy Rib ♦ 45
U.S.D.A. Prime Bone-In Ribeye,
24 oz.

FOR YOUR STEAK

Béarnaise Sauce ♦ 3
Sautéed Garlic-Herb Butter ♦ 3
Black & Blue ♦ 5

Red Wine Veal Demi ♦ 3
Bleu Cheese Crust ♦ 5

Green Peppercorn Sauce ♦ 3
Black Peppercorn Scampi ♦ 12
Crab Meat & Béarnaise ♦ 12

LOBSTER

Herb Roasted Lobster Tail ♦ Market
11 oz.

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

ENTREES

Dry Aged Colorado Lamb Chops ♦ 37
Red Wine-Thyme Demi
Sea Bass Forte ♦ 35
Crab, Spinach, Mushrooms, Asparagus & Lemon Butter
Charcoal-Grilled Atlantic Salmon ♦ 25
Tomato & Lemon Pico, Green Asparagus
Skillet-Fried Chicago Veal Chop Parmesan ♦ 38
San Marzano Tomatoes, Aged Provolone
& Italian Herbs

Imported Dover Sole ♦ Market
Filletted Tableside, Light Lemon Butter & Capers
Roasted Amish Chicken ♦ 26
Poached Fingerling Potatoes, Braised Greens & Pan Jus
Filet Mignon Stroganoff with Papardelle ♦ 25
Braised Tenderloin, Wild Mushrooms & Bordelaise
Fettucini Carbonara ♦ 23
Garlic, Mushrooms, Applewood Bacon
& Chicken Stock

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