



A P P E T I Z E R S

Oysters Rockefeller* 23 Spinach, Mornay, Parmigiano-Reggiano, and a Touch of Pernod	Semolina Fried Calamari 17 Cherry Peppers, Fresh Herbs, Spicy Mayo
Hamachi Tataki 26 Seared Japanese Farmed Hamachi, Bronzed Shiitake, Miso Ponzu, Shaved Scallion, Kizami Nori	Jumbo Lump Crab Cake 20 Red Pepper Vinaigrette and Tartar Sauce
Crispy Pork Belly 18 Pear Kimchi, Togarashi	Crab Bisque 13 Red King Crab, a Touch of Cream & Sherry

R A W B A R *

Create Your Own Raw Bar Experience

Seafood Tower Market Chilled Live Maine Lobster, Alaskan King Crab, Huge Tiger Shrimp, East & West Coast Oysters, and Jumbo Lump Blue Crab	Chesapeake Oysters 3.75 ea Fresh & Plump, Served with Mignonette & Spicy Horseradish Cocktail Sauce
Shrimp Cocktail 24 3 Huge Tiger Shrimp Served with Spicy Horseradish Cocktail Sauce Also Available by the Piece	Alaskan King Crab Market Bristol Bay Red King, Served with Dijonnaise (4 oz. Piece)
	Specialty Oysters 4.50 ea Daily Selection of East & West Coast Oysters, Served with Mignonette

S A L A D S

Classic Caesar* 13 Hearts of Romaine, Imported Parmigiano-Reggiano Frico, Challah Croutons <i>Anchovies Available Upon Request</i>	Iceberg, Bacon, & Blue 13 Crisp Iceberg Wedge, Warm Peppered Nueske's Bacon, Cherry Tomato, Red Onion, Point Reyes Blue Cheese
Freddie 13 Hearts of Romaine, Roma Tomatoes, Applewood Smoked Bacon and Ranch Dressing	Beet Salad 14 Roasted Beets, Blue Cheese, Hazelnuts, Yogurt

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, A MANAGER OR YOUR SERVER.

HOSS FUENTES, EXECUTIVE CHEF



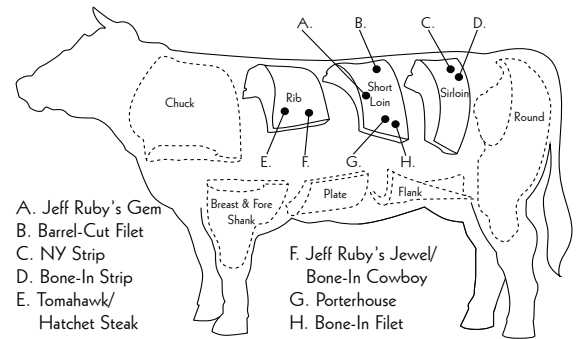
SIDES TO SHARE

Baked Potato	9
House-Made Mashed Potatoes	10
Jeff's Boardwalk Fries	8
Jeff Ruby's Baked Mac & Cheese Creamy Blend of Six Imported Cheeses	13
Steakhouse Hash Browns With Onions	10
Classic Creamed Spinach	12
Thick Grilled Nueske's Bacon Lemon-Maple Glaze, Cracked Black Pepper	13
Sautéed French Beans	10
Grilled Asparagus Toasted Pine Nut Gremolata	13
Sautéed Mushrooms Field Blend of Seasonal Mushrooms with Fresh Herb Sherry Butter	13
Confit Fingerling Potatoes Wagyu Fat Fried Potatoes, Parmigiano Reggiano	10
Brussel Sprouts Brandy-Maple Glaze, Thyme Butter	13



TO CROWN YOUR STEAK

Cognac Peppercorn Sauce	5
Béarnaise Sauce	4
Sautéed Mushrooms & Onions	4
Petite Lobster Tail	22
Point Reyes Bleu Cheese Butter	4
Roasted Garlic Butter	4
Sweet Onion Bacon Jam	6
Point Reyes Bleu Cheese Crumbles	4
Collinsworth Topping	12
Blackened Scallops	16
Chili Rub With Cipollini Onions, Shishito Peppers, and Cherry Tomatoes	4



STEAK TEMPERATURES

Rare

Seared Crust Outside, Cool Deep Red Center,
Slightly Juicy

Medium-Rare

Brown Crust Outside, Warm Red Center,
Tender & Juicy

Medium

Dark Brown Crust Outside, Warm to
Hot Red Center, Firm, Slightly Juicy

Medium-Well

Dark Brown Seared Crust Outside, Hot Center with
Thin Layer of Pink Inside, Firm, Not Very Juicy

Well Done

Dark Brown Seared Crust Outside, Hot Center
Cooked Thoroughly, Firm, Little to No Juice



Cattle Selected, Raised, Aged, and Cut Exclusively for Jeff Ruby Steakhouses.

J E F F R U B Y U . S . D . A . P R I M E S T E A K S *

Bone-In Filet 16 oz. Center-Cut, Dry Aged	75	New York Strip 14 oz. Center-Cut	49
Cowboy Steak 22 oz. Dry Aged, Bone-In Ribeye	69	Bone-In New York Strip 20 oz. 65-Day Dry Aged	74
Porterhouse 24 oz. Center-Cut, Dry Aged	77	The Hatchet 30 oz. 55 Day Dry Aged Tomahawk Ribeye	115
Jeff Ruby's Jewel Spicy Chili-Rubbed Cowboy Ribeye, 22 oz.	73		

J E F F R U B Y P R E M I U M
H A N D C R A F T E D F I L E T M I G N O N *

Filet Mignon Our Petite, 8 oz. Filet	44	Steak Collinworth 12 oz. Filet Mignon, Red King Crab, Asparagus, Bordelaise & Béarnaise	70
Barrel-Cut Filet Mignon 12 oz. Filet Mignon, Cut From the Thickest Part of the Tenderloin	58	Japanese Wagyu A5 Japanese Wagyu from the Miyazaki region of Japan. Hand cut to order and Market Priced by the ounce. 2 ounce minimum.	
The Gem 16 oz. Center-Cut Filet	77		

L O B S T E R

Cold Water Lobster Tail 12 oz. Tail, Baked with Lemon-Herb Butter	48	Steak & Lobster 12 oz. Cold Water Lobster Tail & 8 oz. Filet Mignon	92
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F R O M T H E S E A *

Chilean Sea Bass Saffron Cream, Leeks, Mushrooms, King Crab	48	Sixty South Salmon Butternut Squash Bisque, Fresh Herbs	36
Diver Scallops Sautéed Cauliflower, Brussel Sprouts, Bacon-Truffle Glaze	41	Imported Dover Sole Pan-Seared, Accompanied by Lemon Butter Sauce, Filletted Tableside	Market

E N T R E E S *

Chicken Milanese Pickled Red Onion, Arugula, Garlic-Lemon Beurre Blanc	33	The Jeff Ruby Burger Specialty Blend Dry-Aged Beef from Pat LaFrieda, Jeff Ruby's Seasoning, Wisconsin Cheddar Cheese, Caramelized Shallot Jam, Duke's Peppercorn Mayonnaise on a Brioche Bun, Served with Boardwalk Fries	22
Berkshire Pork Chop 16 oz. Double Bone Chop, Fig Jam	40		