



A P P E T I Z E R S

Seared Ahi Tuna 21 Jicama Slaw, Avocado Cream, Mango-Soy Reduction	Jumbo Lump Crab Cake 20 Red Pepper Vinaigrette, Tartar Sauce
Crab Bisque 13 Red King Crab, a Touch of Cream & Sherry	Crispy Pork Belly 18 Pear Kimchi, Togarashi
Selection of Sushi, Sashimi & Specialty Rolls Market Inquire With Your Server	Oysters Rockefeller* 23 Creamed Spinach, Parmesan, and a Touch of Pernod

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 <i>Also Available by the Piece</i>	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 Pepered Nueske's Bacon, Cherry Tomato, Red Onion, Point Reyes Blue Cheese
Freddie Salad 13 Hearts of Romaine, Roma Tomatoes, Applewood Smoked Bacon, 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.

BRIAN STEGER, EXECUTIVE CHEF



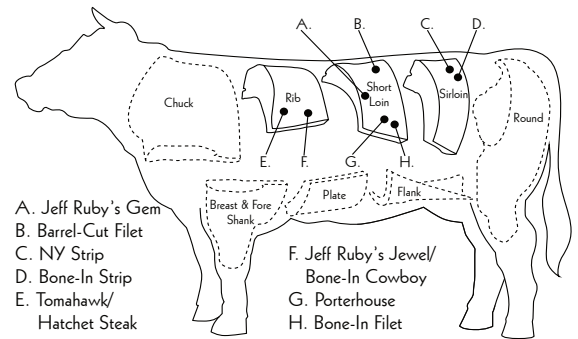
SIDES TO SHARE

Mashed Potatoes	10
Jeff Ruby's Baked Macaroni & Cheese Creamy Blend of 6 Imported Cheeses	13
Jumbo Baked Potato	9
Jeff's Boardwalk Fries	8
Steakhouse Hash Browns With Onions	10
Southern Green Beans Garlic, Bacon, Sweet Onion	10
Grilled Asparagus Creole Rémooulade	13
Classic Creamed Spinach	12
Sautéed Mushrooms Field Blend of Seasonal Mushrooms with Fresh Herb Sherry Butter	13
Brussel Sprouts Crisp Nueske's Bacon, Caramelized Onion	13



TO CROWN YOUR STEAK

Petite Lobster Tail	22
Béarnaise	4
Sautéed Mushrooms & Onions	4
Garlic Butter	4
White Truffle Butter	5
Point Reyes Bleu Cheese Butter	4
Collinsworth Topping	12
Seared Foie Gras	15
Cognac Peppercorn Sauce	5
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 Mignon Dry Aged, 16 oz.	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 Center-Cut, Dry Aged, 24 oz.	77	Boneless Ribeye Dry Aged, 16 oz.	70
Jeff Ruby's Jewel Spicy Chili-Rubbed Cowboy Ribeye, 22 oz.	73	The Hatchet 30 oz. 55 Day Dry Aged Tomahawk Ribeye	115

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 *

Steak Collinworth Filet Mignon Crowned With Crab Meat, Béarnaise & Asparagus, 12 oz.	70	Barrel-Cut Filet Mignon Cut From the Thickest Part of the Tenderloin, 12 oz.	58
Filet Mignon Our Petite Filet, 8 oz.	44	Japanese A5 Wagyu Tenderloin Cut to Order and Market Priced by the Ounce. A5 is the Highest Grade Given to Only the Finest Wagyu Beef.	

L O B S T E R *

Herb Roasted Lobster Tail 12 oz. Tail Baked with Lemon-Herb Butter	48	Steak & Lobster 12 oz. Herb Roasted Lobster Tail & 8 oz. Filet Mignon	92
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O C E A N M E A T S *

Diver Scallops Sautéed Cauliflower, Brussels Sprouts, Bacon-Truffle Glaze	41	Chilean Sea Bass Saffron Cream, Leeks, Mushrooms, King Crab	48
Seared Ahi Tuna Jicama Slaw, Avocado Cream, Mango-Soy Reduction	42	Blackened Salmon Farro Risotto, Butternut Squash	38

E N T R É E S *

Yorkshire Pork Chop 16 oz. Double Bone Chop, Smoked Bacon, Dried Cherry Demi-Glace	38	Chicken Milanese Lemon Beurre Blanc, Arugula Salad	30
Grilled Lamb Porterhouse Two 6 oz. Chops, Chickpeas, Eggplant, Mint Chimichurri	45	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