



A P P E T I Z E R S

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

R A W B A R \*

Create Your Own Raw Bar Experience

<b>Seafood Tower</b>	Market	<b>Chesapeake Oysters</b>	3.75 ea
Chilled Live Maine Lobster, Alaskan King Crab, Huge Tiger Shrimp, East & West Coast Oysters, and Jumbo Lump Blue Crab		Fresh & Plump, Served with Mignonette & Spicy Horseradish Cocktail Sauce	
<b>Shrimp Cocktail</b>	24	<b>Alaskan King Crab</b>	Market
3 Huge Tiger Shrimp Served with Spicy Horseradish Cocktail Sauce Also Available by the Piece		Bristol Bay Red King, Served with Dijonnaise (3.5 to 4 oz. Piece)	
		<b>Specialty Oysters</b>	4.50 ea
		Daily Selection of East & West Coast Oysters, Served with Mignonette	

S A L A D S

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




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## SIDES TO SHARE

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

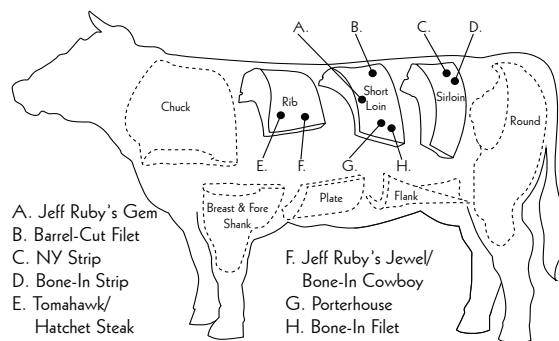



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## TO CROWN YOUR STEAK

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




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## STEAK TEMPERATURES

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### 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

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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 \*

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

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

L O B S T E R

<b>Cold Water Lobster Tail</b> 12 oz. Tail, Baked with Lemon-Herb Butter	48	<b>Steak &amp; Lobster</b> 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 \*

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

E N T R E E S \*

<b>Chicken Milanese</b> Pickled Red Onion, Arugula, Garlic-Lemon Beurre Blanc	33	<b>The Jeff Ruby Burger</b> 8 oz. Longdale Farms Patty, Shishito Relish, Cajun Thousand Island, American Cheese, Lettuce, Beefsteak Tomato, Served with Boardwalk Fries	22
<b>Berkshire Pork Chop</b> 16 oz. Double Bone Chop, Fig Jam	40		