



A P P E T I Z E R S & R A W B A R

<b>Crab Bisque</b> Red King Crab, a Touch of Cream and Sherry	13	<b>Crispy Pork Belly</b> Pear Kimchi, Togarashi	18
<b>Shrimp Cocktail</b> 3 Huge Tiger Shrimp Served with Spicy Horseradish Cocktail Sauce <i>Also Available by the Piece</i>	24	<b>Oysters Rockefeller*</b> Creamed Spinach, Parmesan, and a Touch of Pernod	23
<b>Alaskan King Crab</b> Bristol Bay Red King, Served with Dijonnaise (4 oz. Piece)	Market	<b>Chesapeake &amp; Specialty Oysters</b> Daily Selection, Served with Mignonette & Spicy Horseradish Cocktail Sauce	3.75/4.50 ea

S A L A D S

<b>Freddie</b> Hearts of Romaine, Roma Tomatoes, Applewood Smoked Bacon, Ranch Dressing	7	<b>Iceberg, Bacon, &amp; Blue</b> Crisp Iceberg Wedge, Warm Peppered Nueske's Bacon, Cherry Tomato, Red Onion, Point Reyes Blue Cheese	7
<b>Classic Caesar</b> Hearts of Romaine, Imported Parmigiano-Reggiano Frico, Challah Croutons	7		

E N T R É E S

<b>14 oz. New York Strip</b>	49	<b>Steak Freddie</b> Sliced Prime NY Striploin, Hearts of Romaine, Roma Tomatoes, Applewood Smoked Bacon, Ranch Dressing	25
<b>8 oz. Filet Mignon</b>	44		
<b>Sixty South Salmon</b> Butternut Squash Bisque, Fresh Herbs	25	<b>Broiled Salmon Caesar Salad</b> Hearts of Romaine, Imported Parmigiano-Reggiano Frico, Challah Croutons	25
<b>Mushroom Gnocchi</b> Wild Mushrooms, Porcini, Pecorino Romano	22		

S A N D W I C H E S

Sandwiches are served with Saratoga Chips.

<b>The Jeff Ruby Burger</b> 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	22	<b>Tempura Fish</b> Napa Slaw, House Pickles, Tartar Sauce	15
<b>Ruby's Prime "Dip"</b> Prime Angus Striploin, Spicy Pickle Relish, Italian Provolone, Au Jus	21	<b>Roasted Turkey Club</b> Ruby-Spiced Turkey Breast, Applewood Smoked Bacon, Avocado, Taragon Aioli, Beefsteak Tomato	15
		<b>Short Rib Grilled Cheese</b> Braised Short Rib, Caramelized Onion, Horseradish Cream	17

À L A C A R T E S I D E S T O S H A R E

<b>Baked Macaroni &amp; Cheese</b>	13	<b>Grilled Asparagus</b>	13
<b>Seasonal Mushrooms</b>	13	<b>House-Made Mashed Potatoes</b>	10
<b>Sautéed French Green Beans</b>	10	<b>Jeff's Boardwalk Fries</b>	8

T O C R O W N Y O U R S T E A K

<b>Red Wine Truffle Sauce</b>	7	<b>Sautéed Mushrooms &amp; Onions</b>	4
<b>Cognac Peppercorn Sauce</b>	5	<b>Garlic Butter</b>	4
<b>Béarnaise Sauce</b>	4	<b>Point Reyes Bleu Cheese Butter</b>	4

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

MICHAEL KELLY, EXECUTIVE CHEF