



A P P E T I Z E R S

Vegetable Fritté Yellow Squash, Zucchini, Eggplant, Lemon Caper Aioli	11	Crispy Pork Belly Seared Berkshire Pork Belly, Roasted Tomato Jam, Arugula, Mustard Vinaigrette	18
Oysters Rockefeller Spinach, Mornay, Parmigiano-Reggiano and A Touch of Pernod	23	Corn & Crab Bisque Fresh Sweet Corn, King Crab, Chives	12
Prime Beef Meatball House-Made Marinara, Herbed Ricotta and Shaved Parmigiano-Reggiano	12	Shrimp Scampi Lemon, White Wine, Butter, Garlic, Shallot, Chili Flake	18
Jumbo Lump Crab Cake Red Pepper Vinaigrette and House-Made Tartar Sauce	20	Steamed Mussels White Wine, Tomato, Garlic, Basil, Oregano, Lemon, Butter	18

R A W B A R *

Create Your Own Raw Bar Experience

Shrimp Cocktail 3 Huge Tiger Shrimp Served with Spicy Horseradish Cocktail Sauce <i>Also Available by the Piece</i>	24	Chesapeake Oysters Fresh & Plump, Served with Mignonette & Spicy Horseradish Cocktail Sauce	3.75 ea
Alaskan King Crab Bristol Bay Red King, Served with House-Made Dijonnaise (4 oz. Piece)	25 ea	Specialty Oysters Daily Selection of East & West Coast Oysters, Served with Mignonette	4.50 ea

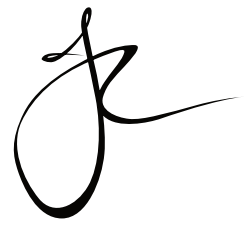
S A L A D S

Freddie Salad Hearts of Romaine, Applewood Smoked Bacon, Roma Tomato and House-Made Ranch Dressing	13	Classic Caesar Hearts of Romaine, Classic Dressing, House-Made Croutons and Parmesan Frico <i>Anchovies Available Upon Request</i>	13
Iceberg, Bacon, & Blue Crisp Iceberg Wedge, Warm Peppered Nueske's Bacon, Cherry Tomato, Red Onion, Point Reyes Blue Cheese	13	BTO Salad Heirloom Tomato, Whipped Balsamic Bleu Cheese, Grilled Vidalia Onion, Balsamic Reduction, Point Reyes Bleu Cheese Crumbles, Fried Basil	14
Watermelon Salad Watermelon, Cucumber, Basil, Mint, Red Onion, Feta, Pomegranate-Balsamic, Chili Oil	12		

*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.

DONNY HATTON, EXECUTIVE CHEF

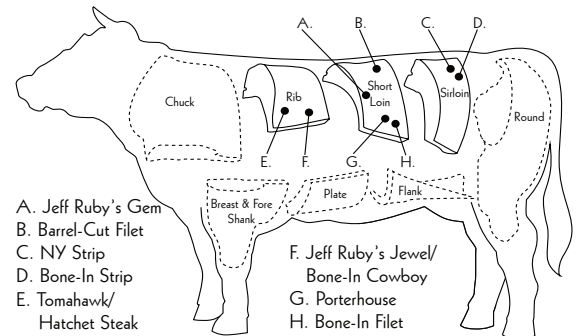


SIDES TO SHARE

Jumbo Baked Potato	9
House-Made Mashed Potatoes	10
Jeff's Boardwalk Fries	8
Jeff Ruby's Baked Macaroni & Cheese Creamy Blend of 6 Imported Cheeses	13
Parmesan Truffle Fries	11
Grilled Asparagus Lemon & Olive Oil	13
Sautéed Mushrooms Field Blend of Seasonal Mushrooms with Rosemary, Thyme and Truffle Oil	12
Green Beans Garlic, Shallots, Cherry Tomato, Parmigiano Reggiano	11
Classic Creamed Spinach	12
Bacon Confit Potatoes Fresh Herbs, Chili Flake, Parmigiano Reggiano	11
Truffle Creamed Corn Classic Seasonal Recipe with Black Truffle Slices and Chives	13

TO CROWN YOUR STEAK

The Collinworth Topping	12
Béarnaise Sauce	4
Blackened Scallops	16
Bacon & Gorgonzola Butter	5
Cognac Peppercorn Sauce	5
Roasted Garlic Butter	4
White Truffle Butter	5
Shrimp Scampi	14
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 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 ***

Steak Collinworth 8 oz. Filet Mignon, Red King Crab, Asparagus, Bordelaise and Béarnaise	56	Barrel-Cut Filet Mignon 12 oz. Filet Mignon, Cut From the Thickest Part of the Tenderloin	58
Anthony Muñoz 8 oz. Applewood Bacon Wrapped Filet, Rock Shrimp, Mushrooms and Béarnaise	54	Wagyu Filet Mignon American Wagyu, Durham Ranch. Hand cut to order and market priced by the ounce, 4 ounce minimum.	
Filet Mignon Our Petite Filet, 8 oz.	44		

L O B S T E R *

Herb Roasted 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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E N T R E E S *

Ricotta Gnudi Handmade Dumplings, Wild Mushrooms, Lemon Brown Butter, Basil Pesto	28	Blackened Diver Scallops Parmesan Risotto, Roasted Corn and Red Peppers, Tomatillo Salsa	44
Crispy Chicken Marsala French Beans, Wild Mushrooms, Pan Jus	30	Pork Chop 16 oz. Berkshire Pork Chop, Peach Chutney, Psychopathy Gastrique	36
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	Golden Tilefish Stuffed With Shrimp And Crab, Served With Sweet Corn Couscous, Confit Tomatoes, and Lemon Beurre Blanc	40
Pan-Roasted Salmon Succotash, Roasted Red Pepper Coulis	36	Lamb Chop Sun-Dried Tomato Risotto, Mint Chimichurri, Fresh Herb Salad	52