



## A P P E T I Z E R S

<b>Ebi Pop Roll</b>	24	<b>Jumbo Lump Crab Cake</b>	20
Shrimp Tempura, Asparagus, Avocado, Asian Pear and Spicy Steamed Shrimp Ceviche, Sweet Chili Sauce, Wasabi Tobiko		Red Pepper Vinaigrette and Tartar Sauce	
<b>Oysters Rockefeller*</b>	23	<b>French Onion Soup</b>	13
Spinach, Mornay, Parmigiano-Reggiano, and a Touch of Pernod		Caramelized Sweet Onion, Gruyere Cheese, Crostini	
<b>Roasted Pear</b>	18	<b>Seared Scallops</b>	20
Prosciutto-Wrapped Bartlett Pear Stuffed with Cheese & Fresh Herbs, Black Truffle Shavings		Cauliflower Purée, Dried Fig Mostarda, Calabrian Chile Agrodolce	
		<b>Hamachi Tataki</b>	26
		Seared Yellowtail, Daikon Radish, Miso Ponzu, Sesame	

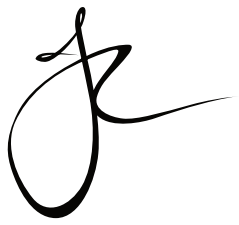
## R A W B A R \*

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 <i>Also Available by the Piece</i>		Bristol Bay Red King, Served with Dijonnaise (4 oz. Piece)	
		<b>Specialty Oysters</b>	4.50 ea
		Daily Selection of East & West Coast Oysters, Served with Mignonette	

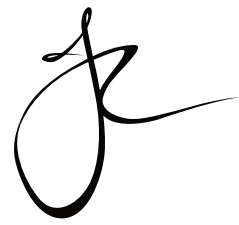
## S A L A D S

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



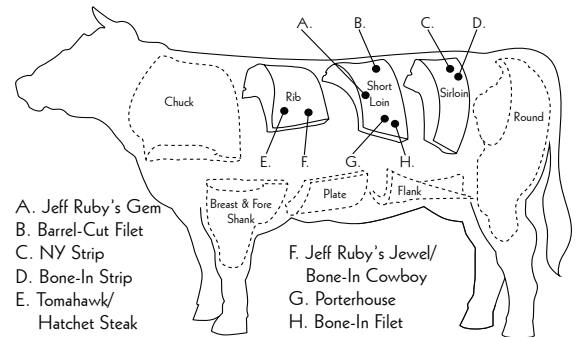
## SIDES TO SHARE

<b>Loaded Potato Gratin</b>	<b>15</b>
Cast Iron Skillet Layered with Potato and Cheddar, Topped with Green Onion and Nueske's Applewood Smoked Bacon	
<b>Baked Potato</b>	<b>9</b>
<b>Creamy Mashed Potatoes</b>	<b>10</b>
<b>Jeff Ruby's Baked Macaroni &amp; Cheese</b>	<b>13</b>
6 Imported Cheeses	
<b>Jeff's Boardwalk Fries</b>	<b>8</b>
<b>Thick Grilled Nueske's Bacon</b>	<b>13</b>
A Peter Luger Specialty In Brooklyn	
<b>Grilled Asparagus</b>	<b>13</b>
Citrus Herb Butter, Parmigiano Reggiano	
<b>Sautéed Mushrooms</b>	<b>13</b>
Field Blend of Seasonal Mushrooms with Fresh Herb Sherry Butter	
<b>Classic Creamed Spinach</b>	<b>12</b>
<b>Sesame-Citrus Haricot Verts</b>	<b>11</b>
Roasted Garlic, Shiitake Mushroom, Lime, Sesame Seeds	
<b>Confit Fingerling Potatoes</b>	<b>12</b>
Spicy Tomato Aioli, White Cheddar, Fines Herbes	



## TO CROWN YOUR STEAK

<b>Cognac Peppercorn Sauce</b>	<b>5</b>
<b>Béarnaise Sauce</b>	<b>4</b>
<b>Red Wine Truffle Sauce</b>	<b>7</b>
<b>Sautéed Mushrooms &amp; Onions</b>	<b>4</b>
<b>Petite Lobster Tail</b>	<b>22</b>
<b>Point Reyes Bleu Cheese Butter</b>	<b>4</b>
<b>Roasted Garlic Butter</b>	<b>4</b>
<b>Sweet Onion Bacon Jam</b>	<b>6</b>
<b>Collinsworth Topping</b>	<b>12</b>
<b>Chili Rub</b>	<b>4</b>
With Cipollini Onions, Shishito Peppers, and Cherry Tomatoes	
<b>Diane</b>	<b>12</b>
Sautéed Mushrooms, Brandy Cream Sauce	
<b>Au Poivre</b>	<b>10</b>
Cracked Peppercorn Crust, Cognac Peppercorn Sauce	
<b>Shrimp Scampi</b>	<b>21</b>
3 Jumbo Shrimp, Lemon Butter Sauce	



## 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 \***

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

**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 Collinworth</b> Filet Mignon Crowned With Crab Meat, Béarnaise & Asparagus, 8 oz.	56	<b>The Gem</b> Center-Cut Filet, 16 oz.	77
<b>Barrel-Cut Filet Mignon</b> 12 oz. Filet Mignon, Cut From the Thickest Part of the Tenderloin	58	<b>Steak Diane</b> 8 oz. Petite Filet Mignon, Sautéed Mushrooms, Brandy Cream Sauce, Prepared Tableside	56
<b>Filet Mignon</b> Our Petite Filet, 8 oz.	44	<b>Japanese A5 Wagyu Tenderloin</b> 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 \***

<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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**E N T R É E S \***

<b>Salmon</b> Black Rice, Spinach, Leeks, Sweet Soy, Pear-Ginger Beurre Blanc	38	<b>Sea Bass</b> Spaghetti Squash, Saffron Vin Blanc, Chive Oil	46
<b>Pan-Seared Duck Breast</b> Maple Leaf Farm, Lentils, Mirepoix, Orange Star-Anise Demi Glace	35	<b>Imported Dover Sole</b> Pan-Seared, Light Lemon Butter Sauce, Filletted Tableside	Market
<b>Yorkshire Pork Chop</b> 16 oz. Double Bone Chop, Apple-Bacon and Golden Raisin Chutney	38	<b>Chicken Parmesan</b> Linguine, Marinara, Fresh Mozzarella, Basil	28
<b>Braised Short Rib</b> White Cheddar Grits, Stout Demi Glace, Shaved Brussel Sprouts	42	<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, Served with Boardwalk Fries	22