



A P P E T I Z E R S

Crab Bisque 13 Red King Crab, a Touch of Cream and Sherry	Oysters Rockefeller* 23 Spinach, Mornay, Parmigiano-Reggiano, & a Touch of Pernod
Jumbo Lump Crab Cake 20 Red Pepper Vinaigrette and Tartar Sauce	Crispy Pork Belly 18 Pear Kimchi, Togarashi
Ichi-Ni-San Press 22 Box Press Sushi with Tuna, Salmon, Yellowtail, Shiso, Thai Spiced Shrimp & Scallop Ceviche	Smoked Trout 18 Broiled Pear, Acorn Squash, Pepita Vinaigrette

R A W B A R *

Create Your Own Raw Bar Experience

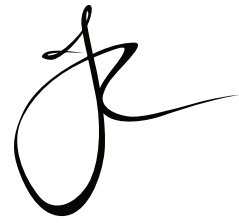
Seafood Tower Market Chilled Live Maine Lobster, Alaskan King Crab, Huge Tiger Shrimp, East & West Coast Oysters, and Jumbo Lump Blue Crab	Chesapeake Oysters 3.75 ea Fresh & Plump, Served with Mignonette & Spicy Horseradish Cocktail Sauce
Shrimp Cocktail 24 3 Huge Tiger Shrimp Served with Spicy Horseradish 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

Freddie 13 Hearts of Romaine, Roma Tomatoes, Applewood Smoked Bacon, Ranch Dressing	The Aronoff 13 Baby Arugula, Belgian Endive, Hearts of Palm, Pink Lady Apples, Indiana Goat Cheese, Toasted Almonds, Apple Vinaigrette
Iceberg, Bacon, & Blue 13 Crisp Iceberg Wedge, Warm Peppered Nueske's Bacon, Cherry Tomato, Red Onion, Point Reyes Blue Cheese	Classic Caesar 13 Hearts of Romaine, Imported Parmigiano-Reggiano Frico, Challah Croutons <i>Anchovies Available Upon Request</i>
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.

MICHAEL KELLY, EXECUTIVE CHEF

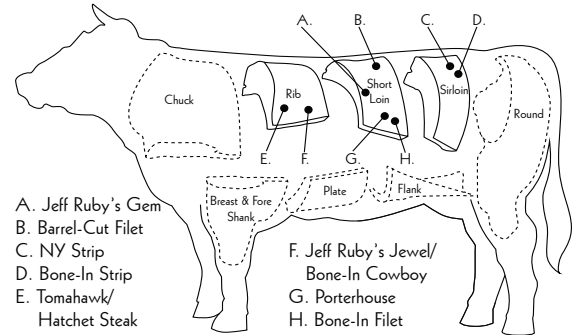


SIDES TO SHARE

Steakhouse Hash Browns With Onions	10
Baked Potato	9
House-Made Mashed Potatoes	10
Potatoes Anna Classic Layered Potatoes, Golden Brown Outside, Soft & Buttery Inside	12
Jeff's Boardwalk Fries	8
Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	13
Thick Grilled Nueske's Bacon A Peter Luger Specialty In Brooklyn	13
Sautéed French Green Beans Garlic, Shallots, Butter	10
Grilled Asparagus Citrus Herb Butter	13
Fried Veggies Cauliflower & Brussels Sprouts Fried with Jeff Ruby Steakhouse Seasoning & Garlic Oil	11
Sautéed Mushrooms Field Blend of Seasonal Mushrooms with Fresh Herb Sherry Butter	13
Classic Creamed Spinach	12
Confit Fingerling Potatoes Wagyu Fat Fried Potatoes, Parmigiano Reggiano, Fresh Herbs	12

TO CROWN YOUR STEAK

Cognac Peppercorn Sauce	5
Béarnaise Sauce	4
Red Wine Truffle Sauce	7
Sautéed Mushrooms & Onions	4
Petite Lobster Tail	22
Point Reyes Bleu Cheese Butter	4
Roasted Garlic Butter	4
Sweet Onion Bacon Jam	6
Chili Rub With Cipollini Onions, Shishito Peppers, and Cherry Tomatoes	4
Collinsworth Topping Red King Crab, Asparagus, Bordelaise & Béarnaise	12



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 *

Filet Mignon Our Petite Filet, 8 oz.	44	Barrel-Cut Filet Mignon 12 oz. Filet Mignon, Cut From the Thickest Part of the Tenderloin	58
The Gem Center-Cut Filet, 16 oz.	77	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.	
Steak Collinworth Filet, King Crab, Asparagus, Béarnaise, Bordelaise, 12 oz.	70		

L O B S T E R *

Cold Water 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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O C E A N M E A T S *

Lobster Pot Pie Fresh Maine Lobster, Truffle, Chanterelle, Mirepoix	58	'81 Sea Bass Forte King Crab, Mushrooms, Leeks, Lemon Beurre Blanc	48
Sixty South Salmon Butternut Squash Bisque, Fresh Herbs	36	Imported Dover Sole Pan-Seared & Light Lemon Butter Sauce, Filleted Tableside	Market
Seared Scallops Romesco, Herb Oil, Pine Nuts	40		

E N T R É E S *

Crispy Skin Chicken Braised White Beans, Sautéed Arugula	34	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
Confit Rosemary Potatoes Corn Polenta, Fava Beans, Carrots and Brown Butter	18		
Berkshire Pork Chop 16 oz. Double Bone Chop, Fig Jam	40		