



A P P E T I Z E R S

|  |        |  |    |
|--|--------|--|----|
| <b>Searched Ahi Tuna</b>                                 | 21     | <b>Jumbo Lump Crab Cake</b>                      | 20 |
| Jicama Slaw, Avocado Cream, Mango-Soy Reduction          |        | Red Pepper Vinaigrette, Tartar Sauce             |    |
| <b>Crab Bisque</b>                                       | 13     | <b>Crispy Pork Belly</b>                         | 18 |
| Red King Crab, a Touch of Cream & Sherry                 |        | Pear Kimchi, Togarashi                           |    |
| <b>Selection of Sushi, Sashimi &amp; Specialty Rolls</b> | Market | <b>Oysters Rockefeller*</b>                      | 23 |
| Inquire With Your Server                                 |        | Creamed Spinach, Parmesan, and a Touch of Pernod |    |

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,<br>Alaskan King Crab, Huge Tiger Shrimp,<br>East & West Coast Oysters, and<br>Jumbo Lump Blue Crab |        | Fresh & Plump, Served with Mignonette &<br>Spicy Horseradish Cocktail Sauce |         |
| <b>Shrimp Cocktail</b>   | 24     | <b>Alaskan King Crab</b>  | Market  |
| 3 Huge Tiger Shrimp Served with<br>Spicy Horseradish Cocktail Sauce<br><i>Also Available by the Piece</i>                      |        | Bristol Bay Red King, Served with Dijonnaise<br>(4 oz. Piece)               |         |
|  |        | <b>Specialty Oysters</b>  | 4.50 ea |
|  |        | Daily Selection of East & West Coast Oysters,<br>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<br>Frico, Challah Croutons<br><i>Anchovies Available Upon Request</i> |    | Crisp Iceberg Wedge, Warm Peppered Nueske's<br>Bacon, Cherry Tomato, Red Onion, Point Reyes<br>Blue Cheese |    |
| <b>Freddie Salad</b>  | 13 | <b>Beet Salad</b>  | 14 |
| Hearts of Romaine, Roma Tomatoes, Applewood<br>Smoked Bacon, 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.



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><br>Dry Aged, 16 oz.                      | 75 | <b>New York Strip</b><br>14 oz. Center-Cut                   | 49  |
| <b>Cowboy Steak</b><br>22 oz. Dry Aged Bone-In Ribeye                | 69 | <b>Bone-In New York Strip</b><br>20 oz. 65-Day Dry Aged      | 74  |
| <b>Porterhouse</b><br>Center-Cut, Dry Aged, 24 oz.                   | 77 | <b>Boneless Ribeye</b><br>Dry Aged, 16 oz.                   | 70  |
| <b>Jeff Ruby's Jewel</b><br>Spicy Chili-Rubbed Cowboy Ribeye, 22 oz. | 73 | <b>The Hatchet</b><br>30 oz. 55-Day Dry Aged Tomahawk Ribeye | 115 |

**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><br>Filet Mignon Crowned With Crab Meat,<br>Béarnaise & Asparagus, 12 oz. | 70 | <b>Filet Mignon</b><br>Our Petite Filet, 8 oz.   | 44 |
| <b>Barrel-Cut Filet Mignon</b><br>Cut From the Thickest Part of the Tenderloin,<br>12 oz.         | 58 | <b>Japanese A5 Wagyu Tenderloin</b><br>Cut to Order and Market Priced by the Ounce.<br>A5 is the Highest Grade Given to Only the<br>Finest Wagyu Beef. |    |

**L O B S T E R \***

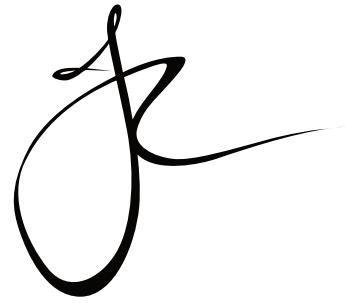
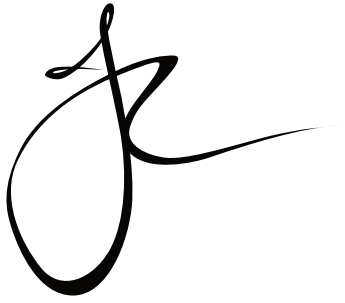
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| <b>Herb Roasted Lobster Tail</b><br>12 oz. Tail Baked with Lemon-Herb Butter | 48 | <b>Steak &amp; Lobster</b><br>12 oz. Herb Roasted Lobster Tail & 8 oz. Filet Mignon | 92 |
|--|----|---|----|

**O C E A N M E A T S \***

|  |    |   |    |
|--|----|---|----|
| <b>Seared Ahi Tuna</b><br>Jicama Slaw, Avocado Cream, Mango-Soy Reduction              | 42 | <b>Chilean Sea Bass</b><br>Saffron Cream, Leeks, Mushrooms, King Crab | 48 |
| <b>Diver Scallops</b><br>Sautéed Cauliflower, Brussels Sprouts,<br>Bacon-Truffle Glaze | 41 | <b>Blackened Salmon</b><br>Farro Risotto, Butternut Squash            | 38 |

**E N T R É E S \***

|   |    |  |    |
|---|----|--|----|
| <b>Yorkshire Pork Chop</b><br>16 oz. Double Bone Chop, Smoked Bacon,<br>Dried Cherry Demi-Glace | 38 | <b>Chicken Milanese</b><br>Lemon Beurre Blanc, Arugula Salad   | 30 |
| <b>Grilled Lamb Porterhouse</b><br>Two 6 oz. Chops, Chickpeas, Eggplant,<br>Mint Chimichurri    | 45 | <b>The Jeff Ruby Burger</b><br>8 oz. Longdale Farms Patty, Shishito Relish,<br>Cajun Thousand Island, American Cheese, Lettuce,<br>Beefsteak Tomato, Served with Boardwalk Fries | 22 |



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S I D E S   T O   S H A R E

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|  |           |
|--|-----------|
| <b>Mashed Potatoes</b>   | <b>10</b> |
| <b>Jeff Ruby's Baked Macaroni &amp; Cheese</b><br>Creamy Blend of 6 Imported Cheeses           | <b>13</b> |
| <b>Jumbo Baked Potato</b>  | <b>9</b>  |
| <b>Jeff's Boardwalk Fries</b>  | <b>8</b>  |
| <b>Steakhouse Hash Browns</b><br>With Onions   | <b>10</b> |
| <b>Southern Green Beans</b><br>Garlic, Bacon, Sweet Onion                                      | <b>10</b> |
| <b>Grilled Asparagus</b><br>Creole Rémoulade   | <b>13</b> |
| <b>Classic Creamed Spinach</b>   | <b>12</b> |
| <b>Sautéed Mushrooms</b><br>Field Blend of Seasonal Mushrooms with<br>Fresh Herb Sherry Butter | <b>13</b> |
| <b>Brussel Sprouts</b><br>Crisp Nueske's Bacon, Caramelized Onion,<br>Local Maple Syrup        | <b>13</b> |

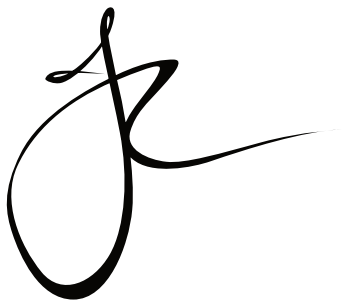
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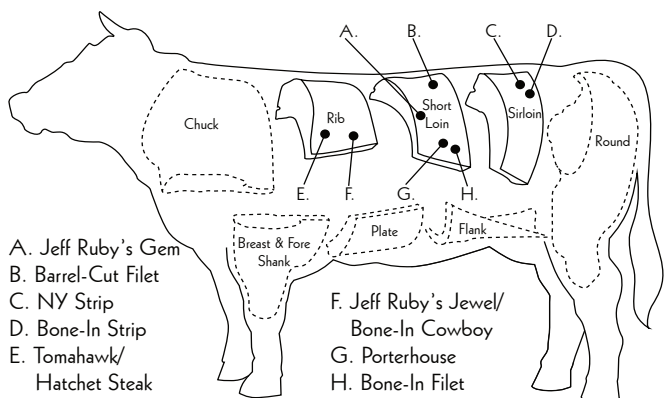
TO CROWN  
YOUR STEAK

|   |    |
|---|----|
| Petite Lobster Tail   | 22 |
| Béarnaise   | 4  |
| Sautéed Mushrooms & Onions                                      | 4  |
| Garlic Butter   | 4  |
| White Truffle Butter  | 5  |
| Point Reyes Bleu Cheese Butter                                  | 4  |
| Collinsworth Topping  | 12 |
| Seared Foie Gras  | 15 |
| Cognac Peppercorn Sauce   | 5  |
| Chili Rub   | 4  |
| With Cipollini Onions, Shishito Peppers,<br>and Cherry Tomatoes |    |



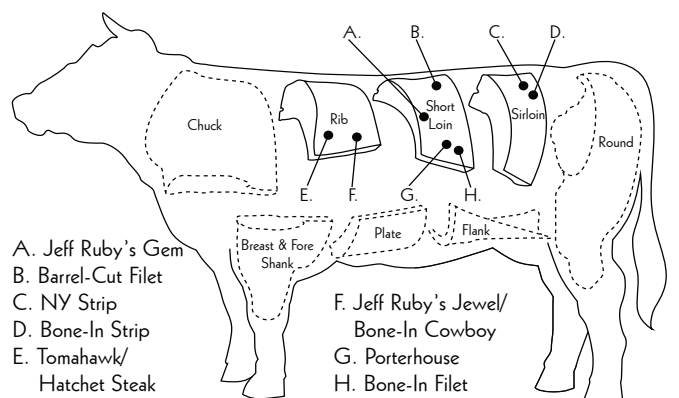
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- A. Jeff Ruby's Gem
- B. Barrel-Cut Filet
- C. NY Strip
- D. Bone-In Strip
- E. Tomahawk/  
Hatchet Steak

- F. Jeff Ruby's Jewel/  
Bone-In Cowboy
- G. Porterhouse
- H. Bone-In Filet



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- B. Barrel-Cut Filet
- C. NY Strip
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- E. Tomahawk/  
Hatchet Steak

- F. Jeff Ruby's Jewel/  
Bone-In Cowboy
- G. Porterhouse
- H. Bone-In Filet

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

STEAK TEMPERATURES

**Rare**

Seared Crust Outside, Cool Deep Red Center,  
Slightly Juicy

**Medium-Rare**

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