



A P P E T I Z E R S

Truffled Scallops	18	Fried Pork Belly	22
Cauliflower Purée, Apple, Arugula, Fig Vinegar, Black Truffle		Poblano Verde, Chimichurri, Horseradish Crema, Chili Garlic Oil	
Lobster Chowder	14	Mushroom Toast	13
Fresh Lobster, Potato, Mirepoix, Herb Butter		Seasonal Mushrooms, Focaccia, Garlic Butter, Herbs, White Cheddar	
Jumbo Lump Crab Cake	20	Arancini	13
Red Pepper Vinaigrette, Tartar Sauce		Fried Italian Risotto Stuffed with Fresh Mozzarella, Roasted Tomato Coulis	
Oysters Rockefeller*	23	Steamed Mussels	14
Creamed Spinach, Parmesan, and a Touch of Pernod		Roasted Garlic & Tomato Broth, Sherry, Herb-Grilled Ciabatta	
Lobster Gnocchi	22		
Sweet Corn Cream, Truffle, Arugula, Cherry Tomato			

R A W B A R *

Create Your Own Raw Bar Experience

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

S A L A D S

Iceberg, Bacon, & Blue	13	Classic Caesar	13
Crisp Iceberg Wedge, Warm Peppered Nueske's Bacon, Cherry Tomato, Red Onion, Point Reyes Blue Cheese		Hearts of Romaine, Classic Dressing, Challah Croutons and Parmesan Frico <i>Anchovies Available Upon Request</i>	
Beet Salad	13	Grilled Broccoli Salad	14
Mixed Greens, Creamy Balsamic Vinaigrette, Crispy Quinoa, Goat Cheese		Arugula, Roasted Pepitas, Pecorino Cheese, Creamy Peppercorn Dressing	

*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.

NICK ELLISON, EXECUTIVE CHEF

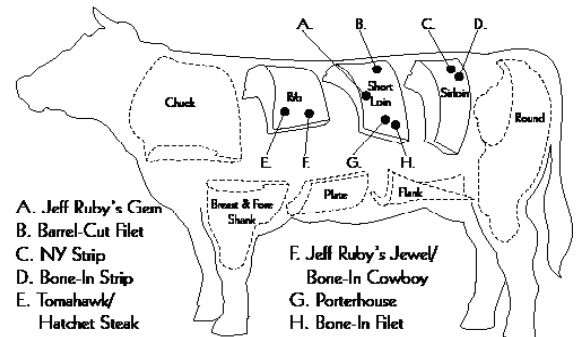


SIDES TO SHARE

Steakhouse Hash Browns With Onions	10
Baked Potato	6
Roasted Garlic Mashed Potatoes	10
Boardwalk Fries Jeff's Favorite Potato From His Jersey Shore Roots	8
Jeff Ruby's Baked Mac & Cheese Six Imported Cheeses	13
Roasted Asparagus Roasted Garlic & Lemon Vinaigrette	13
Seasonal Mushrooms Sherry, Fresh Herbs & Roasted Onion	13
Classic Creamed Spinach	12
Confit Fingerling Potatoes Spicy Tomato Aioli, White Cheddar, Fines Herbes	12
Fried Veggies Brussel Sprouts, Cauliflower, Garlic Oil, Jeff Ruby Steakhouse Seasoning	13

TO CROWN YOUR STEAK

Seared Foie Gras	15
Blackened Scallops	16
Roasted Garlic Butter	4
Béarnaise Sauce	4
Point Reyes Bleu Cheese Butter	4
Cognac Peppercorn Sauce	5
Collinsworth Topping	12
Chili Rub With Cipollini Onions, Shishito Peppers, and Cherry Tomatoes	4
Mushrooms & Onions Braised Pearl Onions, Shimeji Mushrooms, Sherry Garlic Butter	8
Sliced Wagyu Spinalis	22
Top Any Steak With 3 Ounces of the Most Marbled and Decadent Cut of Meat Available	



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.
 All Entrées Are Served With Your Choice of Baked or Garlic Mashed Potatoes And Freddie or Greek Salad.
 À la Carte Salad May Be Substituted For \$7.50.

J E F F R U B Y U . S . D . A . P R I M E S T E A K S *

Mick Cronin	77	Father Michael Graham	74
Dry Aged Bone-In Filet Mignon, 16 oz.		65-Day Dry Aged Bone-In New York Strip, 20 oz.	
Steak Steele	54	A.J. Green	52
Blackened Boneless Ribeye with Horseradish Sauce, 16 oz.		Center-Cut New York Strip, 14 oz.	
The Lachey	69	The Luke	79
Dry Aged Bone-In Ribeye, 22 oz.		Dry Aged Center-Cut Porterhouse, 24 oz.	
The Norse	53	Jeff Ruby's Jewel	73
Blackened New York Strip with Horseradish Sauce, 14 oz.		Spicy Chili-Rubbed Cowboy Ribeye, 22 oz.	
The Hatchet	115	The Hubbard	70
55 Day Dry Aged Tomahawk Ribeye, 30 oz.		8 oz. American Wagyu Ribeye Cap, Snake River Farms <i>For Cincinnati Legend Sam Hubbard</i>	

**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 Collinsworth	58	Good Golly Miss Molly	47
Filet, King Crab & Asparagus, Béarnaise, Bordelaise, 8 oz.		Petite Filet Mignon, 8 oz. <i>In Celebration of Cincinnati's own Molly Wellmann Winner of Best Bartender-Owner in the Nation from the 2019 Nightclub & Bar Awards</i>	
The Brennaman	61		
Barrel-Cut Filet Mignon, Cut From The Thickest Part of the Tenderloin, 12 oz.			

L O B S T E R *

Cold Water Lobster Tail	49	The Steve & Austin	93
Roasted with Herb Butter, 12 oz.		12 oz. Cold Water Lobster Tail & 8 oz. Filet Mignon	

E N T R É E S

Sixty South Salmon	38	Panko Crusted Chicken	29
Passion Fruit-Chili Buerre Blanc		Peppered Bacon, Seasonal Mushrooms, Pearl Onion, Red Wine Bordelaise	
Seafood Fettucine Alfredo	30	Imported Dover Sole	Market
The Original Recipe from Alfredo's with Crab Meat, Shrimp & Mushrooms		Pan-Seared and Accompanied by a Light Lemon Butter Sauce, Filleted Tableside	
Pork Chop	45	The Jeff Ruby Burger	22
16 oz. Berkshire Pork Chop, Honey-Garlic Glaze		8 oz. Longdale Farms Patty, Shishito Relish, Cajun Thousand Island, American Cheese, Lettuce, Beefsteak Tomato, Served with Boardwalk Fries	
'81 Sea Bass Forte	48		
King Crab, Mushroom, Leeks, Lemon Beurre Blanc			