



A P P E T I Z E R S

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

R A W B A R \*

Create Your Own Raw Bar Experience

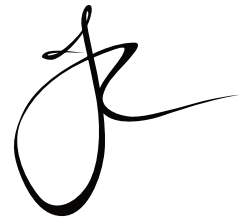
<b>Seafood Tower</b>	Market	<b>Chesapeake Oysters</b>	3.75 ea
Chilled Live Maine Lobster, Alaskan King Crab, Huge Tiger Shrimp, East & West Coast Oysters, and Jumbo Lump Blue Crab		Fresh & Plump, Served with Mignonette & Spicy Horseradish Cocktail Sauce	
<b>Shrimp Cocktail</b>	24	<b>Alaskan King Crab</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>Freddie</b>	13	<b>The Aronoff</b>	13
Hearts of Romaine, Roma Tomatoes, Applewood Smoked Bacon, Ranch Dressing		Baby Arugula, Belgian Endive, Hearts of Palm, Pink Lady Apples, Indiana Goat Cheese, Toasted Almonds, Apple Vinaigrette	
<b>Iceberg, Bacon, &amp; Blue</b>	13	<b>Classic Caesar</b>	13
Crisp Iceberg Wedge, Warm Peppered Nueske's Bacon, Cherry Tomato, Red Onion, Point Reyes Blue Cheese		Hearts of Romaine, Imported Parmigiano-Reggiano Frico, Challah Croutons <i>Anchovies Available Upon Request</i>	
<b>Beet Salad</b>	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

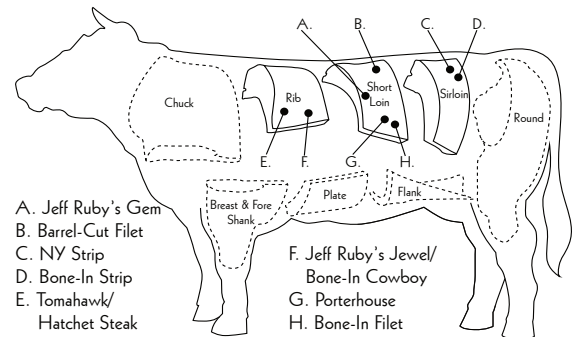


## SIDES TO SHARE

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

## TO CROWN YOUR STEAK

<b>Cognac Peppercorn Sauce</b>	5
<b>Béarnaise Sauce</b>	4
<b>Red Wine Truffle Sauce</b>	7
<b>Sautéed Mushrooms &amp; Onions</b>	4
<b>Petite Lobster Tail</b>	22
<b>Point Reyes Bleu Cheese Butter</b>	4
<b>Roasted Garlic Butter</b>	4
<b>Sweet Onion Bacon Jam</b>	6
<b>Chili Rub</b> With Cipollini Onions, Shishito Peppers, and Cherry Tomatoes	4
<b>Collinsworth Topping</b> Red King Crab, Asparagus, Bordelaise & Béarnaise	12
<b>Sliced Wagyu Spinalis</b> Top Any Steak With 3 Ounces of the Most Marbled and Decadent Cut of Meat Available	22



## 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>	75	<b>New York Strip</b>	49
16 oz. Center-Cut, Dry Aged		14 oz. Center-Cut	
<b>Cowboy Steak</b>	69	<b>Bone-In New York Strip</b>	74
22 oz. Dry Aged Bone-In Ribeye		20 oz. 65-Day Dry Aged	
<b>Porterhouse</b>	77	<b>The Hatchet</b>	115
24 oz. Center-Cut, Dry Aged		30 oz. 55-Day Dry Aged Tomahawk Ribeye	
<b>Jeff Ruby's Jewel</b>	73	<b>American Wagyu Ribeye Cap</b>	70
Spicy Chili-Rubbed Cowboy Ribeye, 22 oz.		8 oz. Snake River Farms Spinalis	

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>Barrel-Cut Filet Mignon</b>	58	<b>Petite Filet Mignon</b>	44
12 oz., Cut From the Thickest Part of the Tenderloin		Center Cut, 8 oz.	
<b>Steak Collinsworth</b>	70	<b>Japanese A5 Wagyu Tenderloin</b>	
12 oz. Filet, King Crab, Asparagus, Béarnaise, Bordelaise		Cut to Order and Market Priced by the Ounce. A5 is the Highest Grade Given to Only the Finest Wagyu Beef.	
<b>Steak &amp; Lobster</b>	92		
12 oz. Cold Water Lobster Tail & 8 oz. Filet Mignon			

F R O M T H E O C E A N \*

<b>Cold Water Lobster Tail</b>	48	<b>Sixty South Salmon</b>	36
12 oz. Tail Baked with Lemon-Herb Butter		Butternut Squash Bisque, Fresh Herbs	
<b>Seared Scallops</b>	40	<b>Imported Dover Sole</b>	Market
Romesco, Herb Oil, Pine Nuts		Pan-Seared & Light Lemon Butter Sauce, Filled with Tableside	
<b>'81 Sea Bass Forte</b>	48		
King Crab, Mushrooms, Leeks, Lemon Beurre Blanc			

E N T R É E S \*

<b>Crispy Skin Chicken</b>	34	<b>The Jeff Ruby Burger</b>	22
Braised White Beans, Sautéed Arugula		8 oz. Longdale Farms Patty, Shishito Relish, Cajun Thousand Island, American Cheese, Lettuce, Beefsteak Tomato, Served with Boardwalk Fries	
<b>Confit Rosemary Potatoes</b>	18		
Corn Polenta, Fava Beans, Carrots and Brown Butter			
<b>Berkshire Pork Chop</b>	40		
16 oz. Double Bone Chop, Fig Jam			