



A P P E T I Z E R S

Oysters Rockefeller 23 Spinach, Mornay, Parmigiano-Reggiano and A Touch of Pernod	Jumbo Lump Crab Cake 20 Red Pepper Vinaigrette and Tartar Sauce
Crispy Pork Belly 18 Seared Berkshire Pork Belly, Roasted Tomato Jam, Arugula, Mustard Vinaigrette	Short Rib Poutine 22 Boardwalk Fries, Braised Short Rib, Cheddar and Mozzarella Cheese, Demi-Glace, Sunny-Side Up Egg
Steamed Mussels 18 White Wine, Tomato, Garlic, Basil, Oregano, Lemon, Butter	Meatballs 12 Marinara, Herbed Ricotta, Shaved Parmigiano-Reggiano
Fried Green Tomato 13 Chili Ranch, Candied Hot Sauce, Arugula	Steakhouse French Onion Soup 13 Caramelized Pearl Onions, Vidalia Onions, Sherry Wine, Sourdough Croutons, Gruyere, Parmigiano Reggiano

R A W B A R *

Create Your Own Raw Bar Experience

Shrimp Cocktail 24 3 Huge Tiger Shrimp Served with Spicy Horseradish Cocktail Sauce <i>Also Available by the Piece</i>	Chesapeake Oysters 3.75 ea Fresh & Plump, Served with Mignonette & Spicy Horseradish Cocktail Sauce
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

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>
Freddie Salad 13 Hearts of Romaine, Applewood Smoked Bacon, Roma Tomato and Ranch Dressing	Roasted Beet and Goat Cheese 14 Red and Golden Beets, Creamy Goat Cheese, Crisp Fuji Apples, Toasted Pepitas, Baby Arugula, Orange Vinaigrette

*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.

DONNY HATTON, EXECUTIVE CHEF

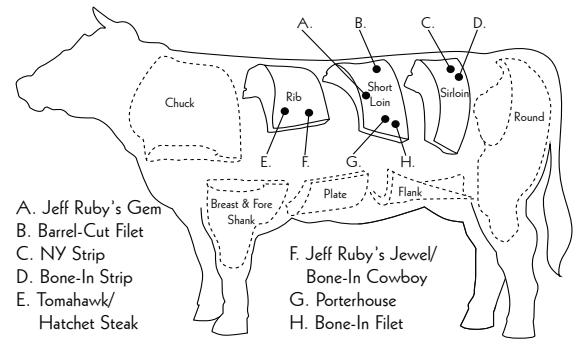


SIDES TO SHARE

Jumbo Baked Potato	9
Creamy Mashed Potatoes	10
Jeff Ruby's Baked Macaroni & Cheese Creamy Blend of 6 Imported Cheeses	13
Parmesan Truffle Fries	11
Grilled Asparagus Lemon & Olive Oil	13
Sautéed Mushrooms Field Blend of Seasonal Mushrooms with Rosemary, Thyme and Truffle Oil	12
Green Beans Garlic, Shallots, Cherry Tomato, Parmigiano Reggiano	11
Classic Creamed Spinach	12
Bacon Confit Potatoes Fresh Herbs, Chili Flake, Parmigiano Reggiano	11
Brussels Sprouts Pan-Roasted with Bacon and Cherry Tomatoes	13
Roasted Broccoli Lemon Oil, Chili Flakes	12
Steakhouse Gratin Potatoes Cheddar, Parmigiano Reggiano, Asiago, Rosemary, Thyme, Panko Bread Crumbs	13

TO CROWN YOUR STEAK

The Collinworth Topping	12
Béarnaise Sauce	4
Blackened Scallops	16
Bacon & Gorgonzola Butter	5
Cognac Peppercorn Sauce	5
Roasted Garlic Butter	4
White Truffle Butter	5
Shrimp Scampi	14
Chili Rub With Cipollini Onions, Shishito Peppers, and Cherry Tomatoes	4
Sliced Wagyu Spinalis Top Any Steak With 3 Ounces of the Most Marbled and Decadent Cut of Meat Available	25



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	American Wagyu Ribeye Cap 8 oz. Snake River Farms Spinalis	70

**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 Collinworth 8 oz. Filet Mignon, Red King Crab, Asparagus, Bordelaise and Béarnaise	56	Barrel-Cut Filet Mignon 12 oz. Filet Mignon, Cut From the Thickest Part of the Tenderloin	58
Anthony Muñoz 8 oz. Applewood Bacon Wrapped Filet, Rock Shrimp, Mushrooms and Béarnaise	54	Wagyu Filet Mignon American Wagyu, Durham Ranch. Hand cut to order and market priced by the ounce, 4 ounce minimum.	
Filet Mignon Our Petite Filet, 8 oz.	44		

L O B S T E R *

Herb Roasted Lobster Tail 14 oz. Tail Baked with Lemon-Herb Butter	55	Steak & Lobster 14 oz. Cold Water Lobster Tail & 8 oz. Filet Mignon	92
--	----	---	----

E N T R E E S *

Chilean Sea Bass Olive and Tomato Tapenade, Lemon Beurre Blanc, Chili Couscous	48	Pork Chop 16 oz. Berkshire Pork Chop, Sweet Potato Beignets, Lemon Psychopathy Gastrique	37
Pan-Roasted Salmon Succotash, Roasted Red Pepper Coulis	36	Lobster Ravioli Truffle Cream, Caramelized Mushrooms, Wilted Baby Spinach, Pecorino Romano Cheese	32
Blackened Diver Scallops Parmesan Risotto, Roasted Corn and Red Peppers, Tomatillo Salsa	44	The Jeff Ruby Burger 8 oz. Longdale Farms Patty, Shishito Relish, Cajun Thousand Island, American Cheese, Lettuce, Beefsteak Tomato, Served with Boardwalk Fries	22
Chicken Parmesan Linguine, Marinara, Fresh Mozzarella, Basil	28		