



A P P E T I Z E R S

Ebi Pop Roll	24	Jumbo Lump Crab Cake	20
Shrimp Tempura, Asparagus, Avocado, Asian Pear and Spicy Steamed Shrimp Ceviche, Sweet Chili Sauce, Wasabi Tobiko		Red Pepper Vinaigrette and Tartar Sauce	
Oysters Rockefeller*	23	French Onion Soup	13
Spinach, Mornay, Parmigiano-Reggiano, and a Touch of Pernod		Caramelized Sweet Onion, Gruyere Cheese, Crostini	
Roasted Pear	18	Seared Scallops	20
Prosciutto-Wrapped Bartlett Pear Stuffed with Cheese & Fresh Herbs, Black Truffle Shavings		Cauliflower Purée, Dried Fig Mostarda, Calabrian Chile Agrodolce	
		Hamachi Tataki	26
		Seared Yellowtail, Daikon Radish, Miso Ponzu, Sesame	

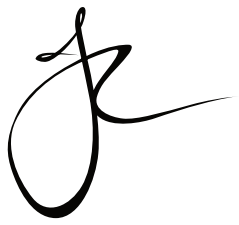
R A W B A R *

Create Your Own Raw Bar Experience

Seafood Tower	Market	Chesapeake Oysters	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	
Shrimp Cocktail	24	Alaskan King Crab	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)	
		Specialty Oysters	4.50 ea
		Daily Selection of East & West Coast Oysters, Served with Mignonette	

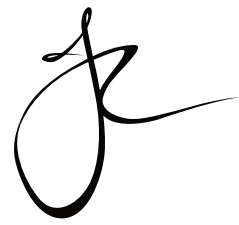
S A L A D S

Iceberg, Bacon, & Blue	13	Greek Salad	13
Crisp Iceberg Wedge, Warm Peppered Nueske's Bacon, Cherry Tomato, Red Onion, Point Reyes Blue Cheese		Hearts of Romaine, Shaved Red Onion, Roma Tomatoes, Kalamata Olives, Feta Cheese, Classic Greek Dressing	
Freddie	13	Classic Caesar	13
Hearts of Romaine, Roma Tomatoes, Applewood Smoked Bacon, Ranch Dressing		Hearts of Romaine, Imported Parmigiano-Reggiano Frico, Challah Croutons <i>Anchovies Available Upon Request</i>	



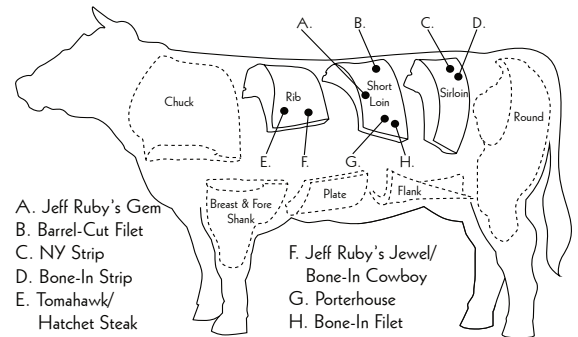
SIDES TO SHARE

Baked Potato	9
Creamy Mashed Potatoes	10
Classic Creamed Spinach	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
Grilled Asparagus Citrus Herb Butter, Parmigiano Reggiano	13
Sautéed Mushrooms Field Blend of Seasonal Mushrooms with Fresh Herb Sherry Butter	13
Sautéed French Green Beans Garlic, Shallots, Butter	10
Confit Fingerling Potatoes Spicy Tomato Aioli, White Cheddar, Fines Herbes	12
Loaded Potato Gratin Cast Iron Skillet Layered with Potato and Cheddar, Topped with Green Onion and Nueske's Applewood Smoked Bacon	15



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
Collinsworth Topping	12
Chili Rub With Cipollini Onions, Shishito Peppers, and Cherry Tomatoes	4
Diane Sautéed Mushrooms, Brandy Cream Sauce	12
Au Poivre Cracked Peppercorn Crust, Cognac Peppercorn Sauce	10
Shrimp Scampi 3 Jumbo Shrimp, Lemon Butter Sauce	21
Sliced Wagyu Spinalis Top Any Steak With 3 Ounces of the Most Marbled and Decadent Cut of Meat Available	25



- 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

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	Jeff Ruby's Jewel Spicy Chili-Rubbed Cowboy Ribeye, 22 oz.	73
Cowboy Steak 22 oz. Dry Aged Bone-In Ribeye	69	New York Strip 14 oz. Center-Cut	49
Porterhouse 24 oz. Center-Cut, Dry Aged	77	The Hatchet 30 oz. 55-Day Dry Aged Tomahawk Ribeye	115
Bone-In New York Strip 20 oz. 65-Day Dry Aged	74	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 Collinsworth Filet Mignon Crowned With Crab Meat, Béarnaise & Asparagus, 8 oz.	56	Steak Diane 8 oz. Petite Filet Mignon, Sautéed Mushrooms, Brandy Cream Sauce, Prepared Tableside	56
Barrel-Cut Filet Mignon 12 oz. Filet Mignon, Cut From the Thickest Part of the Tenderloin	58	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.	
Filet Mignon Our Petite Filet, 8 oz.	44		

L O B S T E R *

Cold Water Lobster Tail 14 oz. Tail Baked with Lemon-Herb Butter	55	Steak & Lobster 14 oz. Cold Water Lobster Tail & 8 oz. Filet Mignon	92
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E N T R É E S *

Salmon Black Rice, Spinach, Leeks, Sweet Soy, Pear-Ginger Beurre Blanc	38	Sea Bass Spaghetti Squash, Saffron Vin Blanc, Chive Oil	46
Pan-Seared Duck Breast Maple Leaf Farm, Lentils, Mirepoix, Orange Star-Anise Demi Glace	35	Imported Dover Sole Pan-Seared, Light Lemon Butter Sauce, Filletted Tableside	Market
Yorkshire Pork Chop 16 oz. Double Bone Chop, Apple-Bacon and Golden Raisin Chutney	38	Chicken Parmesan Linguine, Marinara, Fresh Mozzarella, Basil	28
Braised Short Rib White Cheddar Grits, Stout Demi Glace, Shaved Brussel Sprouts	42	The Jeff Ruby Burger 8 oz. Longdale Farms Patty, Shishito Relish, Cajun Thousand Island, American Cheese, Lettuce, Beefsteak Tomato, Served with Boardwalk Fries	22