



A P P E T I Z E R S

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

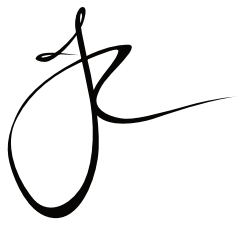
R A W B A R \*

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	

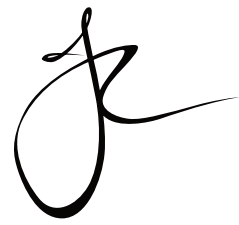
S A L A D S

<b>Iceberg, Bacon, &amp; Blue</b>	13	<b>Greek Salad</b>	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	
<b>Freddie</b>	13	<b>Classic Caesar</b>	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>	



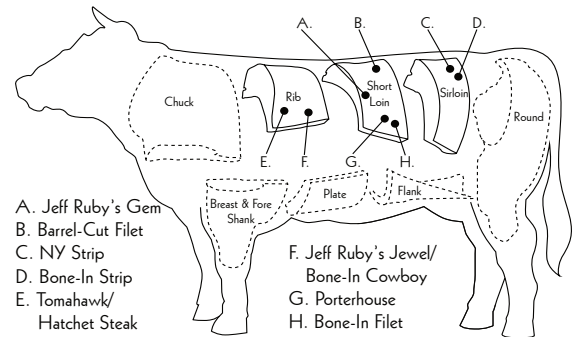
## SIDES TO SHARE

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



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

<b>Steak Collinsworth</b> Filet Mignon Crowned With Crab Meat, Béarnaise & Asparagus, 8 oz.	56	<b>Steak Diane</b> 8 oz. Petite Filet Mignon, Sautéed Mushrooms, Brandy Cream Sauce, Prepared Tableside	56
<b>Barrel-Cut Filet Mignon</b> 12 oz. Filet Mignon, Cut From the Thickest Part of the Tenderloin	58	<b>Japanese A5 Wagyu Tenderloin</b> Cut to Order and Market Priced by the Ounce. A5 is the Highest Grade Given to Only the Finest Wagyu Beef.	
<b>Filet Mignon</b> Our Petite Filet, 8 oz.	44		

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

<b>Cold Water Lobster Tail</b> 12 oz. Tail Baked with Lemon-Herb Butter	48	<b>Steak &amp; Lobster</b> 12 oz. Cold Water Lobster Tail & 8 oz. Filet Mignon	92
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**E N T R É E S \***

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