



A P P E T I Z E R S

Wagyu Meatball Creamy Polenta, Tomato Gravy	16	Colossal Crab Meat Salad Cilantro, Pimento Vinaigrette	28
Jumbo Lump Crab Cake Red Pepper Vinaigrette and Tartar Sauce	20	Citrus-Braised Pork Belly Pickled Vegetables, Buttermilk, Roasted Jalapeño and Ramp Purée	18
Seared Scallops Grilled Pineapple Relish, Crispy Ham, Pea Vichyssoise	24	Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, and a Touch of Pernod	23
Crispy Sweetbreads Nueske's Bacon, Leeks, Capers, Honey Mustard	18	Foie Gras Mousse Strawberry Jam, Roasted Peanuts, Grilled Sixteen Bricks Sourdough	22
Crab Bisque Red King Crab, a Touch of Cream and Sherry	13		

R A W B A R *

Create Your Own Raw Bar Experience

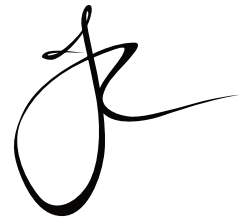
Seafood Tower Chilled Live Maine Lobster, Alaskan King Crab, Huge Tiger Shrimp, East & West Coast Oysters, and Jumbo Lump Blue Crab	Market	Chesapeake Oysters Fresh & Plump, Served with Mignonette & Spicy Horseradish Cocktail Sauce	3.75 ea
Shrimp Cocktail 3 Huge Tiger Shrimp Served with Spicy Horseradish Cocktail Sauce <i>Also Available by the Piece</i>	24	Alaskan King Crab Bristol Bay Red King, Served with Dijonnaise (4 oz. Piece)	Market
		Specialty Oysters Daily Selection of East & West Coast Oysters, Served with Mignonette	4.50 ea

S A L A D S

The Aronoff Baby Arugula, Belgian Endive, Hearts of Palm, Pink Lady Apples, Indiana Goat Cheese, Toasted Almonds, Apple Vinaigrette	13	Iceberg, Bacon, & Blue Crisp Iceberg Wedge, Warm Peppered Nueske's Bacon, Cherry Tomato, Red Onion, Point Reyes Blue Cheese	13
Freddie Hearts of Romaine, Roma Tomatoes, Applewood Smoked Bacon, Ranch Dressing	13	Classic Caesar Hearts of Romaine, Imported Parmigiano-Reggiano Frico, Challah Croutons <i>Anchovies Available Upon Request</i>	13

*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

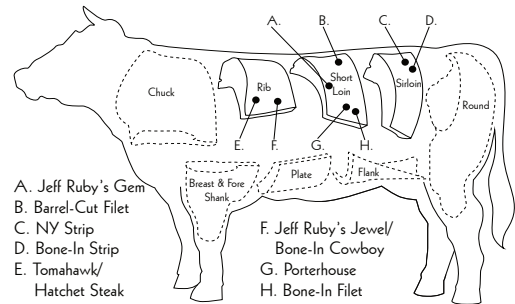


SIDES TO SHARE

Steakhouse Hash Browns With Onions	10
Baked Potato	9
House-Made Mashed Potatoes	10
Potatoes Anna Classic Layered Potatoes, Golden Brown Outside, Soft & Buttery Inside	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
Sautéed French Green Beans Garlic, Shallots, Butter	10
Grilled Asparagus Citrus Herb Butter	13
Fried Veggies Cauliflower & Brussels Sprouts Fried with Jeff Ruby Steakhouse Seasoning & Garlic Oil	11
Sautéed Mushrooms Field Blend of Seasonal Mushrooms with Fresh Herb Sherry Butter	13
Classic Creamed Spinach	12

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
Foie Gras	15
Chili Rub With Cipollini Onions, Shishito Peppers, and Cherry Tomatoes	4
Collinsworth Topping Red King Crab, Asparagus, Bordelaise & Béarnaise	12
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		

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 *

Barrel-Cut Filet Mignon 12 oz., Cut From the Thickest Part of the Tenderloin	58	Steak & Lobster 12 oz. Cold Water Lobster Tail & 8 oz. Filet Mignon	92
Steak Collinworth 12 oz. Filet, King Crab, Asparagus, Béarnaise, Bordelaise	70	Petite Filet Mignon Center Cut, 8 oz.	44

P R E M I U M W A G Y U *

Takamori (Drunken) Wagyu Cut to Order and Priced by the Ounce. From the Iwakuni Farm in Yamaguchi, Japan- One of the Rarest Beefs in the World.	MKT	Japanese A5 Wagyu Tenderloin Cut to Order and Priced by the Ounce. A5 is the Highest Grade Given to Only the Finest Wagyu Beef.	MKT
American Wagyu Ribeye Cap 8 oz. Snake River Farms Spinalis	70		

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

King Salmon Braised Greens, Chow-Chow, Sauce Soubise	36	Cold Water Lobster Tail 12 oz. Tail Baked with Lemon-Herb Butter	48
Alaskan Halibut Spring Onion, Wild Mushrooms, Green Peppercorn Fumet	36	Imported Dover Sole Pan-Seared & Light Lemon Butter Sauce, Filleted Tableside	MKT

E N T R É E S *

Heritage Chicken Wilted Greens, Farro, Pepper and Ramp Purée	29	Heirloom Carrot Risotto English Peas, Charred Fennel, Spring Onion, Asparagus	24
Berkshire Pork Tomahawk 16 oz, Dried Cherry	40	The Jeff Ruby Burger 8 oz. Longdale Farms Patty, Shishito Relish, Cajun Thousand Island, American Cheese, Lettuce, Beefsteak Tomato, Served with Boardwalk Fries	22
Rack of Lamb Espresso Demi-Glace	50		