

JEFF RUBY'S STEAKHOUSE

APPETIZERS

Crab Cake Remoulade	20
Carrot Bisque English Pea, Meyer Lemon	11
Wagyu Meatball Creamy Polenta, Southern Tomato Gravy	14
Classic Steak Tartare* Prepared Tableside	20
Burgundy Escargot Mushrooms, Bone Marrow, Garlic Butter	16
Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, Pernod	23
Shrimp & Grits Sunflower Sundries Grits, New Orleans BBQ	22
Charcuterie Cured Meats, Pâté, House Pickles, Mustard	18

THE RAW BAR*

Tiger Shrimp Cocktail	8 ea
Alaskan King Crab Bristol Bay Red King	MKT
Chesapeake Oysters	3.75 ea
East & West Coast Oysters Chef's Selections Flown in Daily	4 ea
Seafood Cocktail "Louis" Lobster, Shrimp, Louis Dressing	24
Seafood Tower For Two	MKT
Chilled Live Maine Lobster, Alaskan King Crab, Huge Tiger Shrimp, East & West Coast Oysters, and Jumbo Lump Blue Crab	

CAVIAR

Russian Osetra 1 oz	120
American Sturgeon 1 oz	90

Traditional Accompaniments, Pressed Croissant

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	13
The Wedge Seared Pork Belly, Tomato, Buttermilk Blue Cheese	13
Classic Caesar Imported Parmigiano-Reggiano, Challah Croutons <i>Anchovies Available Upon Request</i>	13
Big Bleu Nation Mixed Lettuces, Red Onion, Pecan, Apple, Kenny's Bleu Cheese	13
Asparagus & Feta Spring Greens, Rye Berries, Bourbon-Honey Vinaigrette	13
Beefsteak Tomato Sweet Onion, Caper, Basil	13

JEFF RUBY U.S.D.A. PRIME STEAKS*

CATTLE SELECTED, RAISED, AGED, AND CUT EXCLUSIVELY FOR OUR STEAKHOUSES.

Bone-In Filet Mignon 75 16 oz Center-Cut, 21-Day Dry-Aged	Bone-In New York Strip 74 20 oz 65-Day Dry-Aged	Cowboy Steak 69 22 oz 55-Day Dry-Aged Bone-In Ribeye	Porterhouse 77 24 oz Center-Cut, 45-Day Dry-Aged
Barrel-Cut Filet Mignon 58 12 oz Cut From the Thickest Part of the Tenderloin	New York Strip 49 14 oz Center-Cut	Blackened Prime Ribeye 49 16 oz Delmonico, Horseradish Cream	Japanese F1 Wagyu MKT One Of The Highest Quality And Most Exclusive Selections In America. <i>Cut to Order and Priced by the Ounce.</i>
Petite Filet Mignon 44 8 oz Center-Cut		The Hatchet 115 30 oz 65-Day Dry-Aged Tomahawk Ribeye	

TO CROWN YOUR STEAK

Bourbon Peppercorn Sauce 5	Béarnaise Sauce 4	Petite Lobster Tail 22 6 oz	Roasted Garlic Butter 4
Mushrooms & Onions 8 Honey Balsamic	Collinsworth 12 Red King Crab, Asparagus, Bordelaise, Béarnaise	Bleu Cheese Butter 4	Chili Rub 4 Cipollini Onions, Shishito Peppers, Cherry Tomatoes
		Sweet Onion Bacon Jam 6	

ENTRÉES

SEA		LAND	
King Salmon* 36 Chow-Chow, Brown Butter		Spring Vegetables 24 Local Grains, Mushrooms, Fine Herbs	Berkshire Pork Tomahawk* 40 16 oz, Dried Cherry
Long Island Fluke 36 Citrus, Fennel, Beurre Blanc		Rack of Lamb* 50 Espresso Demi	Prime Steak Burger* 20 Farmer's Cheese, Duke's Mayo, LTO
Cold Water Lobster Tail 55 14 oz, Baked with Lemon-Herb Butter		Heritage Chicken 28 Buttered Vegetables, Madeira Jus	
Seafood Bucatini 38 San Marzano Tomato, Calabrian Chile			

CLASSICS

Filet Rossini* 65 Petite Filet, Foie Gras, Truffle
Chateaubriand For Two* 98 18 oz Beef Tenderloin, Seasonal Vegetables, Sea Salt <i>Prepared Tableside</i>
Live Maine Lobster MKT 2 lbs, Drawn Butter

SIDES

VEGETABLES		STARCH	
Crispy Brussel Sprouts 12 Bacon, Maple	Seared Asparagus 12 Shiitake, Lemon	Jeff Ruby's Baked Macaroni & Cheese 13 6 Imported Cheeses	Potatoes Anna 13 Classically Layered
Roasted Mushrooms 13 Fried Cabbage, Fine Herbs	Cauliflower Gratin 13 Mornay, Brie	Baked Potato 9	Boardwalk Fries 8 Old Bay Aioli
Haricot Vert 11 Garlic, Shallot, Butter	Classic Creamed Spinach 12	Truffle Polenta 10 Aged Cheddar	Creamy Mashed Potatoes 10