



A P P E T I Z E R S

Seared Scallops	20	Ginger Shrimp	16
Frisée, Marcona Almonds, Confit Mushrooms, Sherry Cream		Panko Crusted Shrimp, Wasabi-Ginger Glaze, Pear, Chili	
Lobster Chowder	14	Arancini	13
Fresh Lobster, Potato, Mirepoix, Herb Butter		Fried Italian Risotto Stuffed with Fresh Mozzarella, Roasted Tomato Coulis	
Jumbo Lump Crab Cake	20	Mushroom Toast	13
Red Pepper Vinaigrette, Tartar Sauce		Seasonal Mushrooms, Focaccia, Garlic Butter, Herbs, White Cheddar	
Oysters Rockefeller*	23	Fried Pork Belly	22
Creamed Spinach, Parmesan, and a Touch of Pernod		Poblano Verde, Chimichurri, Horseradish Crema, Chili Garlic Oil	
Saffron Mussels	18		
Saffron Cream, Roasted Tomato, Herbs, Chili Flake			

R A W B A R *

Create Your Own Raw Bar Experience

Shrimp Cocktail	24	Chesapeake Oysters	3.75 ea
3 Huge Tiger Shrimp Served with Spicy Horseradish Cocktail Sauce Also Available by the Piece		Fresh & Plump, Served with Mignonette & Spicy Horseradish Cocktail Sauce	
Alaskan King Crab	MKT	Specialty Oysters	4.50 ea
Bristol Bay Red King, Served with Dijonnaise (4 oz. Piece)		Daily Selection of East & West Coast Oysters, Served with Mignonette	

S A L A D S

Strawberry	16	Peppercorn Kale	15
Mixed Greens, Fresh Strawberries, Goat Cheese, Toasted Quinoa, Dried Cranberry, Strawberry-Ginger Vinaigrette		Warm Bacon Stuffed Dates, Pickled Carrot, Boursin Cheese, Creamy Peppercorn Dressing, Fig Vinegar	
Iceberg, Bacon, & Blue	13	Classic Caesar	13
Crisp Iceberg Wedge, Warm Peppered Nueske's Bacon, Cherry Tomato, Red Onion, Point Reyes Blue Cheese		Hearts of Romaine, Classic Dressing, Challah Croutons, Parmesan Frico <i>Anchovies Available Upon Request</i>	

*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.

NICK ELLISON, EXECUTIVE CHEF

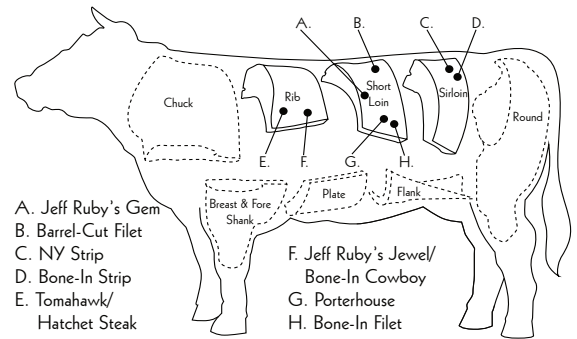


SIDES TO SHARE

Steakhouse Hash Browns With Onions	10
Baked Potato	6
Roasted Garlic Mashed Potatoes	10
Boardwalk Fries Jeff's Favorite Potato From His Jersey Shore Roots	8
Jeff Ruby's Baked Mac & Cheese Six Imported Cheeses	13
Roasted Asparagus Roasted Garlic & Lemon Vinaigrette	13
Seasonal Mushrooms Sherry, Fresh Herbs & Roasted Onion	13
Classic Creamed Spinach	12
Balsamic Brussel Sprouts Flash-Fried Brussel Sprouts, Caramelized Onion, Balsamic	12
Sautéed Green Beans Garlic, Shallot, Butter, Salt	12

TO CROWN YOUR STEAK

Seared Foie Gras	15
Blackened Scallops	16
Roasted Garlic Butter	4
Béarnaise Sauce	4
Point Reyes Bleu Cheese Butter	4
Cognac Peppercorn Sauce	5
Collinsworth Topping	12
Chili Rub With Cipollini Onions, Shishito Peppers, and Cherry Tomatoes	4
Mushrooms & Onions Braised Pearl Onions, Shimeji Mushrooms, Sherry Garlic Butter	8



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.
 All Entrées Are Served With Your Choice of Baked or Garlic Mashed Potatoes And Freddie or Greek Salad.
 À la Carte Salad May Be Substituted For \$7.50.

J E F F R U B Y U . S . D . A . P R I M E S T E A K S *

The Bearcat Dry Aged Bone-In Filet Mignon, 16 oz.	77	The Musketeer 65-Day Dry Aged Bone-In New York Strip, 20 oz.	74
The Cajun Blackened Boneless Ribeye with Horseradish Sauce, 16 oz.	54	The New Yorker Center-Cut New York Strip, 14 oz.	52
The Cowboy Dry Aged Bone-In Ribeye, 22 oz.	69	Porterhouse 24 oz. Dry Aged, Center-Cut	79
The Norse Blackened New York Strip with Horseradish Sauce, 14 oz.	53	The Angry Cowboy Spicy Chili-Rubbed Bone-In Ribeye, 22 oz.	73
The Hatchet 55 Day Dry Aged Tomahawk Ribeye, 30 oz.	115	Wagyu Cap Steak 8 oz. American Wagyu Ribeye Cap, Snake River Farms	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	61	Steak Collinworth 8 oz. Filet, King Crab & Asparagus, Béarnaise, Bordelaise	58
Petite Filet Mignon Center Cut, 8 oz.	47		

L O B S T E R *

Cold Water Lobster Tail Roasted with Herb Butter, 12 oz.	49	Surf & Turf 12 oz. Cold Water Lobster Tail & 8 oz. Filet Mignon	93
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E N T R É E S

Earth, Wind, & Fire 3 oz. American Wagyu Ribeye Cap, 6 oz. Petite Lobster Tail, 2 Blackened Scallops	65	'81 Sea Bass Forte King Crab, Mushroom, Leeks, Lemon Beurre Blanc	48
Sixty South Salmon Passion Fruit-Chili Beurre Blanc	38	Pork Chop 16 oz. Berkshire Pork Chop, Honey-Garlic Glaze	45
Seafood Fettucine Alfredo The Original Recipe from Alfredo's with Crab Meat, Shrimp & Mushrooms	30	Imported Dover Sole Pan-Seared and Accompanied by a Light Lemon Butter Sauce, Filleted Tableside	MKT
Panko Crusted Chicken Peppered Bacon, Seasonal Mushrooms, Pearl Onion, Red Wine Bordelaise	29	Steakhouse Burger 8 oz. Longdale Farms Patty, Shishito Relish, Cajun Thousand Island, American Cheese, Lettuce, Beefsteak Tomato, Served with Boardwalk Fries	22