



A P P E T I Z E R S

Braised Pork Belly Fresh Fruit Salsa, Honey-Chipotle Glaze	18	Triple-Double Sushi Press Tuna, Salmon, Hamachi, Shiso, Triple Thai Ceviche	22
Jumbo Lump Crab Cake Red Pepper Vinaigrette and Tartar Sauce	20	Semolina Fried Calamari Cherry Peppers, Fresh Herbs, Spicy Mayo	17
Crab Bisque Red King Crab, a Touch of Cream & Sherry	13	Charcuterie Cured Meats, Pâté, House Pickles, Mustard	18
Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, and a Touch of Pernod	23	Steak Tartare Roasted Bone Marrow, Rye Garlic Toast	24

C A V I A R *

Traditional Accompaniments, Pressed Croissant

Russian Osetra 1 oz 120

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	MKT	Alaskan King Crab Bristol Bay Red King, Served with Dijonnaise (3.5 to 4 oz. Piece)	MKT
Shrimp Cocktail 3 Huge Tiger Shrimp Served with Spicy Horseradish Cocktail Sauce Also Available by the Piece	24	Chesapeake Oysters Fresh & Plump, Served with Mignonette & Spicy Horseradish Cocktail Sauce	3.75 ea
		Specialty Oysters Daily Selection of East & West Coast Oysters, Served with Mignonette	4.50 ea

S A L A D S

Carrot Arugula, Avocado, Feta, Pickled Red Onion, Pepitas	14	Freddie Hearts of Romaine, Roma Tomatoes, Applewood Smoked Bacon and Ranch Dressing	13
Iceberg, Bacon, & Blue Crisp Iceberg Wedge, Warm Peppered Nueske's Bacon, Cherry Tomato, Red Onion, Point Reyes Blue Cheese	13	Classic Caesar* 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.



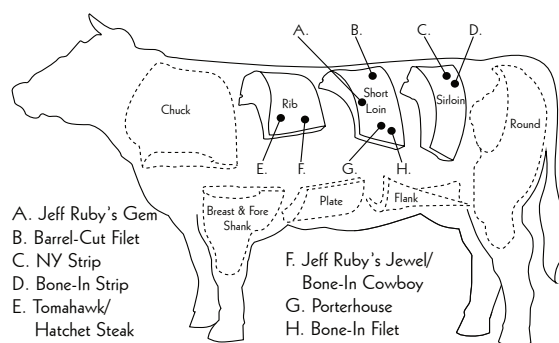
SIDES TO SHARE

Potatoes Anna	12
Classic Layered Potatoes, Golden Brown Outside, Soft & Buttery Inside	
Baked Potato	9
Creamy Mashed Potatoes	10
Jeff's Boardwalk Fries	8
Jeff Ruby's Baked Mac & Cheese	13
Creamy Blend of Six Imported Cheeses	
Classic Creamed Spinach	12
Thick Grilled Nueske's Bacon	13
Lemon-Maple Glaze, Cracked Black Pepper	
Sautéed French Beans	10
Grilled Asparagus	13
Toasted Pine Nut Gremolata	
Sautéed Mushrooms	13
Field Blend of Seasonal Mushrooms with Fresh Herb Sherry Butter	
Brussel Sprouts	13
Brandy-Maple Glaze, Thyme Butter	
Fried Veggies	11
Cauliflower & Brussels Sprouts Fried with Jeff Ruby Steakhouse Seasoning & Garlic Oil	



TO CROWN YOUR STEAK

Cognac Peppercorn Sauce	5
Béarnaise Sauce	4
Jack Daniels Butter	5
Sautéed Mushrooms & Onions	4
Petite Lobster Tail	22
Roasted Garlic Butter	4
Blackened Scallops	16
Sweet Onion Bacon Jam	6
Foie Gras	15
Point Reyes Bleu Cheese Crumbles	4
Collinsworth Topping	12
Chili Rub	4
With Cipollini Onions, Shishito Peppers, and Cherry Tomatoes	



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 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	Blackened Prime Ribeye 16 oz. Delmonico, Horseradish Cream	54

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 14 oz. Cold Water Lobster Tail & 8 oz. Filet Mignon	99
Steak Collinworth 12 oz. Filet Mignon, Red King Crab, Asparagus, Bordelaise & Béarnaise	70	Filet Mignon Our Petite, 8 oz. Filet	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
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F R O M T H E S E A *

Chilean Sea Bass Fresh Vegetables, Herbed Pea Purée	48	Diver Scallops Sautéed Cauliflower, Brussel Sprouts, Bacon-Truffle Glaze	41
Prosciutto-Wrapped Salmon Swiss Chard, Pesto	38	Dover Sole Almondine Toasted Almonds, Brown Butter Lemon Sauce, Filletted Tableside	MKT
Cold Water Lobster Tail 14 oz. Tail, Baked with Lemon-Herb Butter	55		

E N T R E E S *

Chicken Milanese Pickled Red Onion, Arugula, Garlic-Lemon Beurre Blanc	33	The Jeff Ruby Burger 8 oz. Longdale Farms Patty, Shishito Relish, Cajun Thousand Island, American Cheese, Lettuce, Beefsteak Tomato, Served with Boardwalk Fries	22
Berkshire Pork Chop 16 oz. Chop, Bourbon-Peach Chutney	38		