



A P P E T I Z E R S

Grilled Haloumi Balsamic Strawberries, Arugula	16	Jumbo Lump Crab Cake Red Pepper Vinaigrette and Tartar Sauce	20
Charcuterie Imported Cured Meats, Artisan Cheeses, Seasonal Accompaniments, Baguette	22	Steamed Mussels White Wine, Tomato, Garlic, Basil, Oregano, Lemon, Butter	18
Short Rib Poutine Boardwalk Fries, Braised Short Rib, Demi-Glace, Cheddar and Mozzarella Cheese, Sunny-Side Up Egg	22	Fried Green Tomato Chili Ranch, Candied Hot Sauce, Arugula	13
Oysters Rockefeller Spinach, Mornay, Parmigiano-Reggiano and A Touch of Pernod	23	Steakhouse French Onion Soup Caramelized Pearl Onions, Vidalia Onions, Sherry Wine, Sourdough Croutons, Gruyere, Parmigiano Reggiano	13

R A W B A R *

Create Your Own Raw Bar Experience

Alaskan King Crab Bristol Bay Red King, Served with Dijonnaise (3.5 - 4 oz. Piece)	MKT	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	Specialty Oysters Daily Selection of East & West Coast Oysters, Served with Mignonette	4.50 ea

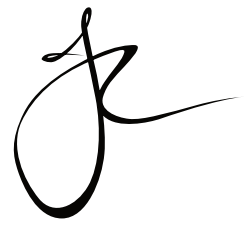
S A L A D S

Freddie Hearts of Romaine, Roma Tomatoes, Applewood Smoked Bacon, Ranch Dressing	13	Heirloom Tomato Grilled Vidalia Onion, Avocado, Point Reyes Blue Cheese, White Balsamic	15
Iceberg, Bacon, & Blue Crisp Iceberg Wedge, Cherry Tomato, Warm Peppered Nueske's Bacon, 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.

DONNY HATTON, EXECUTIVE CHEF

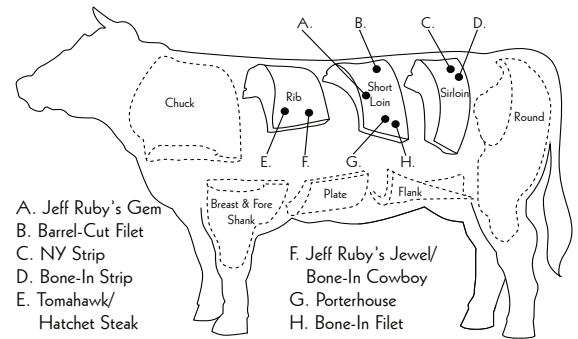


SIDES TO SHARE

Jumbo Baked Potato	9
Creamy Mashed Potatoes	10
Jeff Ruby's Baked Macaroni & Cheese Creamy Blend of 6 Imported Cheeses	13
Parmesan Truffle Fries	11
Grilled Asparagus Lemon & Olive Oil	13
Sautéed Mushrooms Field Blend of Seasonal Mushrooms with Rosemary, Thyme and Truffle Oil	12
Green Beans Garlic, Shallots, Cherry Tomato, Parmigiano Reggiano	11
Classic Creamed Spinach	12
Roasted Broccoli Lemon Oil, Chili Flakes	12
Steakhouse Gratin Potatoes Cheddar, Parmigiano Reggiano, Asiago, Rosemary, Thyme, Panko Bread Crumbs	13
Truffle Creamed Corn Classic Recipe with Black Truffle and Chives	14

TO CROWN YOUR STEAK

The Collinworth Topping*	12
Béarnaise Sauce*	4
Blackened Scallops*	16
Bacon & Gorgonzola Butter	5
Cognac Peppercorn Sauce	5
Roasted Garlic Butter	4
White Truffle Butter	5
Shrimp Scampi	14
Chili Rub With Cipollini Onions, Shishito Peppers, and Cherry Tomatoes	4
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	The Hatchet 30 oz. 55-Day Dry Aged Tomahawk Ribeye	115
Jeff Ruby's Jewel Spicy Chili-Rubbed Cowboy Ribeye, 22 oz.	73	American Wagyu Ribeye Cap 8 oz. Snake River Farms Spinalis	70
Porterhouse 24 oz. Center-Cut, Dry Aged	77		

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 *

Steak Collinworth 8 oz. Filet Mignon, Red King Crab, Asparagus, Bordelaise and Béarnaise	56	Barrel-Cut Filet Mignon 12 oz., Cut From the Thickest Part of the Tenderloin	58
Anthony Muñoz 8 oz. Applewood Bacon Wrapped Filet, Rock Shrimp, Mushrooms and Béarnaise	54	Steak & Lobster 12 oz. Cold Water Lobster Tail & 8 oz. Filet Mignon	92
Filet Mignon Our Petite Filet, 8 oz.	44	Wagyu Filet Mignon American Wagyu, Durham Ranch. Hand Cut to Order and Market Priced by the Ounce, 4 Ounce Minimum.	

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

Macadamia Crusted Sea Bass Couscous, Vanilla Beurre Blanc, Stone Fruit	48	Blackened Diver Scallops* Parmesan Risotto, Roasted Corn and Red Peppers, Tomatillo Salsa	44
Cold Water Lobster Tail Baked with Lemon-Herb Butter, 12 oz.	48	Lobster Ravioli Truffle Cream, Caramelized Mushrooms, Wilted Baby Spinach, Pecorino Romano Cheese	32
Pan-Roasted Salmon* Succotash, Roasted Red Pepper Coulis	36		

E N T R É E S

Duroc Pork Chop* Pineapple Relish, Lemon Psychopathy Gastrique	38	The Jeff Ruby Burger* 8 oz. Longdale Farms Patty, Shishito Relish, Cajun Thousand Island, American Cheese, Lettuce, Beefsteak Tomato, Served with Boardwalk Fries	22
Chicken Parmesan Linguine, Marinara, Fresh Mozzarella, Basil	28		