



A P P E T I Z E R S

Jumbo Lump Crab Cake	20	Poblano Corn Chowder	13
Red Pepper Vinaigrette and Tartar Sauce		Summer Vegetables, Potato, Citrus Crème Fraîche	
Prince Edward Island Mussels	18	Seared Scallops	22
Poblano Cream, Blistered Tomatillos, Pickled Fresno Peppers, Sourdough		Shallot Soubise, Brussels Sprouts & Carrot Slaw, Chimichurri	
Crispy Pork Belly	18	Oysters Rockefeller*	23
Carrot-Ginger Purée, Apple-Cabbage Slaw, Chili Oil		Spinach, Mornay, Parmigiano-Reggiano, and a Touch of Pernod	
Proscuitto-Wrapped Bartlett Pear	18	Hamachi Tataki *	26
Roasted and Stuffed with Herbed Goat Cheese, Black Truffle Shavings		Seared Yellowtail, Daikon Radish, Miso Ponzu, Sesame	

R A W B A R *

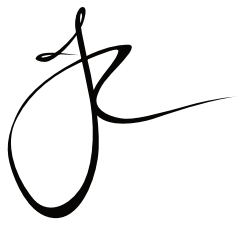
Create Your Own Raw Bar Experience

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

S A L A D S

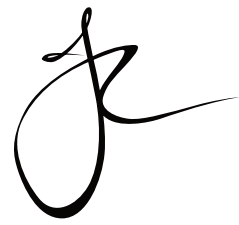
Lacinato Kale & Valencia Orange	14	Freddie	13
Toasted Red Quinoa, Goat Cheese, Candied Chili Peppers, Blood Orange Vinaigrette		Hearts of Romaine, Roma Tomatoes, Applewood Smoked Bacon, Ranch Dressing	
Classic Caesar	13	Iceberg, Bacon, & Blue	13
Imported Parmigiano-Reggiano Frico, Challah Croutons <i>Anchovies Available Upon Request</i>		Crisp Iceberg Wedge, Cherry Tomato, Red Onion, Warm Peppered Nueske's Bacon, Point Reyes Blue Cheese	

*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.



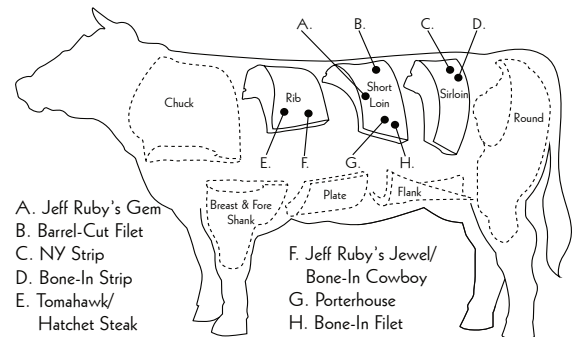
SIDES TO SHARE

Baked Potato	9
Creamy Mashed Potatoes	10
Classic Creamed Spinach	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
Grilled Asparagus Citrus Herb Butter, Parmigiano Reggiano	13
Seasonal Mushroom Sherry, Fresh Herbs, Sherry Butter	13
Haricot Verts Garlic, Shallots, Butter	10
Heirloom Baby Carrots Pistachio-Tarragon Vinaigrette, Fines Herbes	13
Loaded Potato Gratin Cast Iron Skillet Layered with Potato and Cheddar, Topped with Nueske's Applewood Smoked Bacon and Green Onion	15
Truffle Creamed Corn Classic Recipe with Black Truffle and Chives	14



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
Collinsworth Topping	12
Chili Rub With Cipollini Onions, Shishito Peppers, and Cherry Tomatoes	4
Diane Sautéed Mushrooms, Brandy Cream Sauce	12
Au Poivre Cracked Peppercorn Crust, Cognac Peppercorn Sauce	10



- A. Jeff Ruby's Gem
- B. Barrel-Cut Filet
- C. NY Strip
- D. Bone-In Strip
- E. Tomahawk/Hatchet Steak

- F. Jeff Ruby's Jewel/Bone-In Cowboy
- G. Porterhouse
- H. Bone-In Filet

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	Jeff Ruby's Jewel Spicy Chili-Rubbed Cowboy Ribeye, 22 oz.	73
Cowboy Steak 22 oz. Dry Aged Bone-In Ribeye	69	New York Strip 14 oz. Center-Cut	49
Porterhouse 24 oz. Center-Cut, Dry Aged	77	The Hatchet 30 oz. 55-Day Dry Aged Tomahawk Ribeye	115

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 Filet Mignon Crowned With Crab Meat, Béarnaise, Asparagus	56	Filet Mignon Our Petite Filet, 8 oz.	44
Barrel-Cut Filet Mignon 12 oz. Filet Mignon, Cut From the Thickest Part of the Tenderloin	58	Steak & Lobster 12 oz. Cold Water Lobster Tail & 8 oz. Filet Mignon	92
Steak Diane 8 oz. Petite Filet Mignon, Sautéed Mushrooms, Brandy Cream Sauce, Prepared Tableside	56	Japanese A5 Wagyu Tenderloin Cut to Order and Market Priced by the Ounce. A5 is the Highest Grade Given to Only the Finest Wagyu Beef.	

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

Bakkafrost Salmon Minted English Pea Purée, Baby Vegetables, Greek Yogurt, Pomegranate	36	Seared Scallops Shallot Soubise, Brussels Sprouts & Carrot Slaw, Chimichurri	40
Alaskan Halibut Squid Ink Aioli, Asparagus, Sugar Snap Peas, Napa Cabbage, Uni Vinaigrette	42	Imported Dover Sole Pan-Seared, Light Lemon Butter Sauce, Filletted Tableside	MKT
Cold Water Lobster Tail 12 oz., Baked with Lemon-Herb Butter	48		

E N T R É E S *

Yorkshire Pork Chop 16 oz. Chop, Apple-Bacon and Golden Raisin Chutney	38	Chicken Parmesan Linguine, Marinara, Fresh Mozzarella, Basil	28
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 12 oz., Fig Demi-Glace, Heirloom Baby Carrots, Wilted Kale	46