



A P P E T I Z E R S

Wagyu Meatball	18	Seared Scallops*	24
Creamy Polenta, Tomato Gravy		Grilled Pineapple Relish, Crispy Ham, Pea Vichyssoise	
Citrus-Braised Pork Belly	18	Charcuterie	20
Pickled Vegetables, Buttermilk, Roasted Jalapeño and Ramp Purée		Cured Meats & Artisan Cheeses, Seasonal Pickles, Mustards, Breads	
Corn Vichyssoise	15	Oysters Rockefeller	23
Charred Corn, Butter Poached Lobster, Sherry		Spinach, Mornay, Parmigiano-Reggiano, and a Touch of Pernod	
Jumbo Lump Crab Cake	20		
Red Pepper Vinaigrette and Tartar Sauce			

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

Classic Caesar*	13	Iceberg, Bacon, & Blue	13
Imported Parmigiano-Reggiano Frico, Challah Croutons <i>Anchovies Available Upon Request</i>		Crisp Iceberg Wedge, Cherry Tomato, Warm Peppered Nueske's Bacon, Red Onion, Point Reyes Blue Cheese	
Freddie	13	The Aronoff	13
Hearts of Romaine, Roma Tomatoes, Applewood Smoked Bacon, Ranch Dressing		Baby Arugula, Belgian Endive, Hearts of Palm, Pink Lady Apples, Indiana Goat Cheese, Toasted Almonds, Apple Vinaigrette	
Gem	14		
Local Greens, Cucumber, Cherry Tomatoes, Sweet Shallots, Dijon Vinaigrette			

*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.

MICHAEL KELLY, EXECUTIVE CHEF

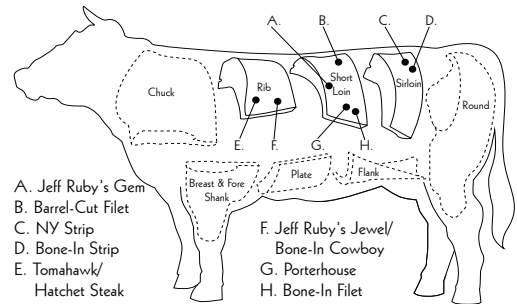


SIDES TO SHARE

Steakhouse Hash Browns With Onions	10
Baked Potato	9
House-Made Mashed Potatoes	10
Potatoes Anna Classic Layered Potatoes, Golden Brown Outside, Soft & Buttery Inside	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
Sautéed French Green Beans Garlic, Shallots, Butter	10
Grilled Asparagus Citrus Herb Butter	13
Fried Veggies Cauliflower & Brussels Sprouts Fried with Jeff Ruby Steakhouse Seasoning & Garlic Oil	11
Sautéed Mushrooms Field Blend of Seasonal Mushrooms with Fresh Herb Sherry Butter	13
Classic Creamed Spinach	12
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
Foie Gras	15
Chili Rub With Cipollini Onions, Shishito Peppers, and Cherry Tomatoes	4
Collinsworth Topping* Red King Crab, Asparagus, Bordelaise & Béarnaise	12
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 *

Cowboy Steak 22 oz. Dry Aged Bone-In Ribeye	69	Jeff Ruby's Jewel Spicy Chili-Rubbed Cowboy Ribeye, 22 oz.	73
Bone-In Filet Mignon 16 oz. Center-Cut, Dry Aged	75	Blackened Cowgirl Steak 15 oz. Bone-In Eye of Ribeye, Horseradish Cream	50
Porterhouse 24 oz. Center-Cut, Dry Aged	77	The Hatchet 30 oz. 55-Day Dry Aged Tomahawk Ribeye	115
New York Strip 14 oz. Center-Cut	49		

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 12 oz. Cold Water Lobster Tail & 8 oz. Filet Mignon	92
Steak Collinworth 12 oz. Filet, King Crab, Asparagus, Béarnaise, Bordelaise	70	Petite Filet Mignon Center Cut, 8 oz.	44

P R E M I U M W A G Y U *

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	American Wagyu Ribeye Cap 8 oz. Snake River Farms Spinalis	70
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F R O M T H E O C E A N

Pan-Seared Salmon* Braised Greens, Chow-Chow, Sauce Soubise	36	Cold Water Lobster Tail 12 oz. Tail Baked with Lemon-Herb Butter	48
Alaskan Halibut Spring Onion, Wild Mushrooms, Green Peppercorn Fumet	36	Imported Dover Sole Pan-Seared & Light Lemon Butter Sauce, Filletted Tableside	MKT

E N T R É E S

Berkshire Pork Chop* Blueberry Gastrique, 16 oz.	40	Heritage Chicken Wilted Greens, Farro, Green Chile	29
The Jeff Ruby Burger* 8 oz. Longdale Farms Patty, Shishito Relish, Cajun Thousand Island, American Cheese, Lettuce, Beefsteak Tomato, Served with Boardwalk Fries	22	Heirloom Carrot Risotto Asparagus, Seasonal Vegetables	24