



A P P E T I Z E R S

Wagyu Meatball Creamy Polenta, Southern Tomato Gravy	18	Jumbo Lump Crab Cake Red Pepper Vinaigrette, Tartar Sauce	20
Seared Ahi Tuna* Mango, Cucumber, Sesame	22	Crab Bisque Red King Crab, a Touch of Cream & Sherry	13
Crispy Pork Belly Pear Kimchi, Togarashi	18	Selection of Sushi, Sashimi & Specialty Rolls Inquire With Your Server	MKT
Oysters Rockefeller Creamed Spinach, Parmesan, and a Touch of Pernod	23		

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 (4 oz. Piece)	MKT
Shrimp Cocktail 3 Huge Tiger Shrimp Served with Spicy Horseradish Cocktail Sauce <i>Also Available by the Piece</i>	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

Iceberg, Bacon, & Blue Crisp Iceberg Wedge, Cherry Tomato, Red Onion, Warm Peppered Nueske's Bacon, Point Reyes Blue Cheese	13	Classic Caesar* Imported Parmigiano-Reggiano Frico, Challah Croutons <i>Anchovies Available Upon Request</i>	13
Freddie Hearts of Romaine, Roma Tomatoes, Applewood Smoked Bacon, Ranch Dressing	13	Tomato & Burrata Basil Vinaigrette, Grilled Sourdough	15

*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.

BRIAN STEGER, EXECUTIVE CHEF

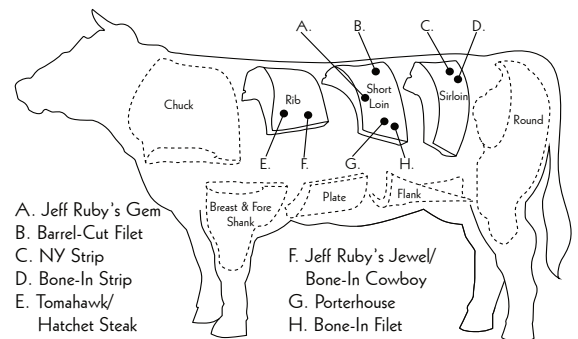


SIDES TO SHARE

Mashed Potatoes	10
Jeff Ruby's Baked Macaroni & Cheese Creamy Blend of 6 Imported Cheeses	13
Jumbo Baked Potato	9
Jeff's Boardwalk Fries	8
Steakhouse Hash Browns With Onions	10
Southern Green Beans Garlic, Bacon, Sweet Onion	10
Grilled Asparagus Creole Rémoulade	13
Classic Creamed Spinach	12
Sautéed Mushrooms Field Blend of Seasonal Mushrooms with Fresh Herb Sherry Butter	13
Brussel Sprouts Crisp Nueske's Bacon, Caramelized Onion, Local Maple Syrup	13
Truffle Creamed Corn Classic Recipe with Black Truffle and Chives	14

TO CROWN YOUR STEAK

Petite Lobster Tail	22
Béarnaise*	4
Sautéed Mushrooms & Onions	4
Garlic Butter	4
White Truffle Butter	5
Point Reyes Bleu Cheese Butter	4
Collinsworth Topping*	12
Seared Foie Gras	15
Cognac Peppercorn Sauce	5
Chili Rub	4
With Cipollini Onions, Shishito Peppers, and Cherry Tomatoes	
Sliced Wagyu Spinalis*	25
Top Any Steak With 3 Ounces of the Most Marbled and Decadent Cut of Meat Available	



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 Dry Aged, 16 oz.	75	New York Strip 14 oz. Center-Cut	49
Cowboy Steak 22 oz. Dry Aged Bone-In Ribeye	69	Cowgirl Steak 15 oz. Bone-In Eye of Ribeye	50
Porterhouse Center-Cut, Dry Aged, 24 oz.	77	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	80

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 Cut From the Thickest Part of the Tenderloin, 12 oz.	58	Steak Collinworth Filet Mignon Crowned With Crab Meat, Béarnaise & Asparagus, 12 oz.	70
Steak & Lobster 12 oz. Herb Roasted Lobster Tail & 8 oz. Filet Mignon	92	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.	
Filet Mignon Our Petite Filet, 8 oz.	44		

O C E A N M E A T S

Chilean Sea Bass Saffron Beurre Blanc, Corn, Tomato, King Crab	48	Herb Roasted Lobster Tail Baked with Lemon-Herb Butter, 12 oz.	48
Diver Scallops* Sautéed Cauliflower, Brussel Sprouts, Bacon-Truffle Glaze	41	Verlasso Salmon* Seasonal Vegetables, Couscous, Roasted Lemon Vinaigrette	38

E N T R É E S

KY Proud Chicken Italian Sausage, Parmesan Risotto, Bordelaise	30	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* Bourbon Peach Compote	38		