

JEFF RUBY'S STEAKHOUSE

APPETIZERS

Crab Cake Remoulade	20
Corn & Crab Chowder Tomatillo, Lime Crema	14
Wagyu Meatball Creamy Polenta, Southern Tomato Gravy	14
Classic Steak Tartare* Prepared Tableside	20
Burgundy Escargot Mushrooms, Bone Marrow, Garlic Butter	16
Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, Pernod	23
Shrimp & Grits Aged Cheddar Grits, Bourbon, Worcestershire	22
Charcuterie Cured Meats & Artisan Cheeses, Seasonal Pickles, Mustards, Breads	20

THE RAW BAR*

Tiger Shrimp Cocktail	8 ea
Alaskan King Crab Bristol Bay Red King	MKT
Chesapeake Oysters	3.75 ea
East & West Coast Oysters Chef's Selections Flown in Daily	4 ea
Seafood Cocktail "Louis" Lobster, Shrimp, Louis Dressing	24
Seafood Tower For Two	MKT
Chilled Live Maine Lobster, Alaskan King Crab, Huge Tiger Shrimp, East & West Coast Oysters, and Jumbo Lump Blue Crab	

CAVIAR

Russian Osetra 1 oz	120
<i>Traditional Accompaniments, Pressed Croissant</i>	

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	13
The Wedge Searred Pork Belly, Tomato, Buttermilk Blue Cheese	13
Classic Caesar* Imported Parmigiano-Reggiano, Challah Croutons <i>Anchovies Available Upon Request</i>	13
Big Bleu Nation Mixed Lettuces, Red Onion, Pecan, Apple, Kenny's Bleu Cheese	13
Tomato & Cucumber Watermelon, Caper, Barrel-Aged Feta	14

JEFF RUBY U.S.D.A. PRIME STEAKS*

CATTLE SELECTED, RAISED, AGED, AND CUT EXCLUSIVELY FOR OUR STEAKHOUSES.

Bone-In Filet Mignon 75 16 oz Center-Cut, 21-Day Dry-Aged	New York Strip 49 14 oz Center-Cut	Cowboy Steak 69 22 oz 55-Day Dry-Aged Bone-In Ribeye	The Hatchet 115 30 oz 65-Day Dry-Aged Tomahawk Ribeye
Barrel-Cut Filet Mignon 58 12 oz Cut From the Thickest Part of the Tenderloin	Porterhouse 77 24 oz Center-Cut, 45-Day Dry-Aged	Blackened Cowgirl Steak 50 15 oz. Bone-In Eye of Ribeye, Horseradish Cream	Japanese F1 Wagyu MKT One Of The Highest Quality And Most Exclusive Selections In America. <i>Cut to Order and Priced by the Ounce.</i>
Petite Filet Mignon 44 8 oz Center-Cut			

TO CROWN YOUR STEAK

Bourbon Peppercorn Sauce 5	Béarnaise Sauce* 4	Petite Lobster Tail 22 6 oz	Roasted Garlic Butter 4
Mushrooms & Onions 8 Honey Balsamic	Collinsworth* 12 Red King Crab, Asparagus, Bordelaise, Béarnaise	Bleu Cheese Butter 4	Chili Rub 4 Cipollini Onions, Shishito Peppers, Cherry Tomatoes
		Sweet Onion Bacon Jam 6	

ENTRÉES

SEA		LAND	
Verlasso Salmon* 36 Dill Hollandaise, Kohlrabi, Crispy Kale		Summer Vegetables 24 Rye Berries, Mushrooms, Balsamic	Berkshire Pork Chop* 40 16 oz, Stewed Tomato, Mostarda
Black Cod 40 Miso, Greens, Mushrooms		Prime Steak Burger* 20 Farmer's Cheese, Bacon, LTO	Heritage Chicken 28 Oregano Vinaigrette, Petit Salad
Cold Water Lobster Tail 48 12 oz, Baked with Lemon-Herb Butter			
Linguini & Clams 30 Cherry Tomato, Fresh Herbs			

CLASSICS

Filet Rossini* 59 Petite Filet, Foie Gras, Truffle
Chateaubriand For Two* 98 18 oz Beef Tenderloin, Seasonal Vegetables, Sea Salt <i>Prepared Tableside</i>
Live Maine Lobster MKT 2 lbs, Herbed Breadcrumbs, Drawn Butter

SIDES

VEGETABLES		STARCH	
Summer Squash 12 Salsa Verde, Farmer's Cheese	Searred Asparagus 12 Lemon Garlic Butter	Jeff Ruby's Baked Macaroni & Cheese 13 6 Imported Cheeses	Potatoes Anna 13 Classically Layered
Roasted Mushrooms 13 Fried Cabbage, Fine Herbs	Charred Broccoli 12 Romesco, Gremolata	Boardwalk Fries 8 Old Bay Aioli	Baked Potato 9
Classic Creamed Spinach 12	Green Beans 11 Garlic, Shallot, Butter		Creamy Mashed Potatoes 10
Truffle Creamed Corn 14			