

JEFF RUBY'S STEAKHOUSE

APPETIZERS

Crab Cake Remoulade	20
Wagyu Meatball Creamy Polenta, Tomato Gravy	18
Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, Pernod	23
Classic Lobster Bisque Cognac, Black Pepper	14
Citrus-Braised Pork Belly Pickled Vegetables, Roasted Jalapeño Purée	18
Scallops* Parsnip Purée, Pancetta, Brussel Sprouts, Pistachio Vinaigrette	20
Steak Tartare* Classic Preparation, Toasted Brioche, Egg	20

RAW & SUSHI*

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	4.50 ea
Seafood Tower For Four The Full Raw Bar Experience	MKT
Fish & Chips Togarashi Spiced Tuna Tartare, Avocado, Garlic Aioli, Wasabi Mayo, Sriracha, Taro Chip	26
Ichi-Ni-San Press Box Press Sushi with Tuna, Salmon, Yellowtail, Shiso, Thai Spiced Shrimp & Scallop Ceviche	22

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	13
Iceberg, Bacon, & Blue Crisp Iceberg Wedge, Cherry Tomato, Red Onion, Warm Peppered Nueske's Bacon, Point Reyes Blue Cheese	13
The Aronoff 80 Acres Greens, Endive, Hearts of Palm, Apple, Goat Cheese, Almonds, Apple Vinaigrette	13
Classic Caesar* Imported Parmigiano-Reggiano, Challah Croutons <i>Anchovies Available Upon Request</i>	13

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

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

Steak Burrow 16 oz Blackened Prime Ribeye, Creole Chorizo-Crawfish Sauce	65	Cowboy Steak 22 oz 55-Day Dry-Aged Bone-In Ribeye	71	Porterhouse 24 oz Center-Cut, 45-Day Dry-Aged	77	American Wagyu Ribeye Cap 8 oz Snake River Farms Spinalis	70
New York Strip 14 oz Center-Cut	49	Jeff Ruby's Jewel 22 oz Spicy Chili-Rubbed Cowboy Ribeye	75	The Hatchet 30 oz 65-Day Dry-Aged Tomahawk Ribeye	115	Japanese A5 Wagyu One Of The Highest Quality And Most Exclusive Selections In America. <i>Cut to Order and Priced by the Ounce.</i>	MKT

PREMIUM HANDCRAFTED FILET MIGNON*

Bone-In Filet Mignon 16 oz Center-Cut, 21-Day Dry-Aged	75	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	Petite Filet Mignon 8 oz Center-Cut	44
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TO CROWN YOUR STEAK

Cognac Peppercorn Sauce	5	Petite Lobster Tail	22	Sweet Onion Bacon Jam	6	Sautéed Mushrooms & Onions	4
Béarnaise Sauce	4	Roasted Garlic Butter	4	Foie Gras	15	Point Reyes Blue Cheese Butter	4
Red Wine Truffle Sauce	7	Chili Rub	6	Collinsworth* 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
Diane Sautéed Mushrooms, Brandy Cream	12	Cipollini Onions, Shishito Peppers, Cherry Tomatoes					

SEA

Sea Bass Forte Ca. 1981 – King Crab, Shiitake, Beurre Blanc	48
Verlasso Salmon* Sunchoke Cream, Broccolini	36
Cold Water Lobster Tail 12 oz, Baked with Lemon-Herb Butter	48

CLASSICS

Petite Surf & Turf* 59
6 oz Filet, 6 oz Lobster Tail, Béarnaise

Steak Diane 56
8 oz Filet, Mushrooms, Brandy Cream

Dover Sole 46
Lemon Beurre Blanc
Filletted Tableside

LAND

Duroc Pork Chop Apple Mostarda, Stewed Tomatoes	40
Wild Mushroom Gnocchi Maitake Mushrooms, Pecorino Romano	25
Roasted Half Chicken Mushroom Ragout, Gnocchi, Bacon Lardon	36
Ruby Dry-Age Burger* Caramelized Onion, Herb Aioli, American Cheese, House Pickles, Boardwalk Fries	20

STARCH

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	13	Potatoes Anna Classically Layered	13
Baked Potato	9	Steakhouse Hash Browns	10
Creamy Mashed Potatoes	10	Boardwalk Fries Old Bay Aioli	8

VEGETABLES

Charred Broccolini	13	Classic Creamed Spinach	12
Sautéed French Beans	10	Grilled Asparagus Citrus Herb Butter	13
Truffle Creamed Corn	14	Sautéed Mushrooms Herb Sherry Butter	13
Fried Veggies Cauliflower & Brussels Sprouts, JR Seasoning, Garlic Oil	11		