

JEFF RUBY'S STEAKHOUSE

APPETIZERS

Crab Cake Remoulade	21
Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, Pernod	24
Thick-Cut Bacon Bourbon-Chile Glaze	18
Tomato & Burrata Pickled Cipollini, Fresh Basil, Grilled Bread	14
Beef Carpaccio Horseradish Aioli, Fried Capers, Greens, Lemon	24
Blue Crab Bisque	15

THE RAW BAR

Tiger Shrimp Cocktail	8 EA
Alaskan King Crab	MKT
East & West Coast Oysters*	3.75/4.50 EA
Chef's Selections Flown in Daily	
Tuna Tartare*	19
Togarashi Spice, Avocado, Spicy Mayo, Sriracha, Wasabi Aioli, Taro Chips	
SEAFOOD TOWER*	
Fire & Ice	MKT
Live Maine Lobster, Alaskan King Crab, Huge Tiger Shrimp, Mussels, Clams, East & West Coast Oysters	

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	14
Summer Wedge Braised Bacon, Roasted Corn, Tomato, Red Onion, Fresh Dill, Buttermilk Blue Cheese	15
Classic Caesar* Parmigiano-Reggiano, Challah Croutons <i>Anchovies Available Upon Request</i>	14

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

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

New York Strip 14 oz Center-Cut	59	Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	75
Butcher's Cut 10 oz Australian Tender	44	Blackened Ribeye 16 oz Delmonico, Horseradish Cream	65
Porterhouse 24 oz Center-Cut, 45-Day Dry-Aged	89		

JAPANESE A5 WAGYU*

SOURCED FROM THE MIYAZAKI PREFECTURE, A SELECTION OF THE RAREST BEEF IN THE WORLD

Filet 6 oz	168	Strip 8 oz	155	Ribeye 8 oz	160
PREMIUM HANDCRAFTED FILET MIGNON*					
Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	78	Steak & Lobster 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	110		
Petite Filet Mignon 8 oz Center-Cut	54				

TO CROWN YOUR STEAK

5 EACH

Béarnaise Sauce*
Bourbon Peppercorn Sauce
Mushrooms & Onions

Melted Point Reyes Blue Cheese
Roasted Garlic Butter
Sweet Onion Bacon Jam
Chili Rub

13 EACH

Collinsworth*
Red King Crab, Asparagus,
Bordelaise, Béarnaise

Creole Crawfish Sauce
Louisiana Crawfish,
Blackened Spice



CLASSICS

Verlasso Salmon Spring Succotash, Fresh Herb Butter	36
Glazed Sea Bass Brussels Sprouts, Pickled Fresno, Chili Butter	49
Cold Water Lobster Tail 12 oz, Lemon-Herb Butter	MKT

Steak Collinsworth*	67
8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	
Steak Diane*	58
8 oz Filet, Mushrooms, Brandy Cream	
Lobster Collinsworth*	79
6 oz Filet Collinsworth, 6 oz Lobster Tail	

Chicken Wellington Mushroom Duxelle, Parma Ham, Spinach, Puff Pastry	35
Berkshire Pork Chop 24 oz Triple Bone Chop, Jalapeño Peach Chutney	48
Steakhouse Burger Bacon Jam, Pepper Relish, Smoked Paprika Aioli	22

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	14	Lemon Ricotta Ravioli Fresh Peas, Shaved Parmesan, Lemon-Thyme Butter	16	Roasted Broccoli Garlic, Chili Oil	12	Sautéed Mushrooms Herb Sherry Butter	14
Baked Potato	9	Boardwalk Fries Malt Vinegar Aioli	9	Grilled Asparagus Lemon, Olive Oil	14	Baby Carrots Whipped Ricotta, Truffle Maple	14
Creamy Mashed Potatoes	11			Classic Creamed Spinach	13	Truffle Creamed Corn	14

• WE ARE HAPPY TO ACCOMMODATE ANY DIETARY CHOICES OR RESTRICTIONS •

HOSS FUENTES, EXECUTIVE CHEF

*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.