

# JEFF RUBY'S STEAKHOUSE

## APPETIZERS

<b>Crab Cake</b> Remoulade	21
<b>Oysters Rockefeller*</b> Spinach, Mornay, Parmigiano-Reggiano, Pernod	24
<b>Wagyu Meatballs</b> Herbed Ricotta, Classic Tomato Sauce, Pecorino Romano	16
<b>Fried Green Tomato</b> Roasted Red Pepper Vinaigrette, Goat Cheese	14
<b>Blue Crab Bisque</b> King Crab, Sherry, Chive	15

## THE RAW BAR

<b>Tiger Shrimp Cocktail</b>	8 EA
<b>Alaskan King Crab</b>	MKT
<b>East &amp; West Coast Oysters*</b>	3.75/4.50 EA
Chef's Selections Flown in Daily	
<b>Hamachi Usuzukuri*</b>	19
Thinly Sliced Yellowtail Sashimi, Yuzu-Ginger Ponzu, Kizami Shoga, Shaved Scallion, Jalapeño, EVOO	
<b>Tuna Tartare*</b>	19
Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli	

## SALADS

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

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

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

<b>Steak Burrow</b> 14 oz Blackened Strip, Creole Crawfish Sauce	72	<b>Porterhouse</b> 24 oz Center-Cut, 45-Day Dry-Aged	86
<b>New York Strip</b> 14 oz Center-Cut	59	<b>Cowboy Steak</b> 22 oz 70-Day Dry-Aged Bone-In Ribeye	75
<b>Butcher's Cut</b> 10 oz Australian Tender	44	<b>Blackened Ribeye</b> 16 oz Delmonico, Horseradish Cream	65
<b>Bone-In Strip</b> 20 oz, Dry-Aged	79		

## JAPANESE A5 WAGYU\*

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

<b>Filet</b> 6 oz	168	<b>Strip</b> 8 oz	155	<b>Ribeye</b> 8 oz	160
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## PREMIUM HANDCRAFTED FILET MIGNON\*

<b>Petite Filet Mignon</b> 8 oz Center-Cut	54	<b>Barrel-Cut Filet Mignon</b> 12 oz Cut From the Thickest Part of the Tenderloin	78
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## TO CROWN YOUR STEAK

5 EACH

**Béarnaise Sauce\***  
Bourbon Peppercorn Sauce  
Mushrooms & Onions

Roasted Garlic Butter  
White Truffle Butter  
Melted Point Reyes Blue Cheese  
Chili Rub

13 EACH

**Collinsworth\***  
Red King Crab, Asparagus,  
Bordelaise, Béarnaise

**Burrow**  
Louisiana Crawfish,  
Blackened Spice



## CLASSICS

<b>Verlasso Salmon*</b> Summer Vegetables, Farro, Salsa Verde	38
<b>Chilean Sea Bass</b> Cherry Tomato, Roasted Corn, King Crab, Lemon-Thyme Beurre Blanc	49
<b>Cold Water Lobster Tail</b> 12 oz, Lemon-Herb Butter	MKT

<b>Steak Collinsworth*</b>	67
8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	
<b>Steak &amp; Lobster*</b>	110
12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	
<b>Lobster Collinsworth*</b>	79
6 oz Filet Collinsworth, 6 oz Lobster Tail	

<b>Chicken Milanese</b> <i>From Taylor Farms, KY</i> Roasted Tomato, Baby Arugula, Lemon Beurre Blanc	30
<b>Berkshire Pork Chop</b> Bourbon Apricot Glaze	42
<b>Steakhouse Burger*</b> 8 oz Prime Patty, Nueske's Bacon, LTO, Garlic Aioli	22

## STEAKHOUSE SIDES

<b>Jeff Ruby's Baked Macaroni &amp; Cheese</b> 6 Imported Cheeses	14	<b>Boardwalk Fries</b> Malt Vinegar Aioli	9	<b>Summer Squash</b> Chipotle Butter, Queso Fresco	14	<b>Grilled Asparagus</b> Creole Rémoulade	14
<b>Baked Potato</b>	9	<b>Brussels Sprouts</b> Nueske's Bacon, Caramelized Onion, Local Maple Syrup	14	<b>Classic Creamed Spinach</b>	13	<b>Sautéed Mushrooms</b> Herb Sherry Butter	14
<b>Creamy Mashed Potatoes</b>	11			<b>Truffle Creamed Corn</b>	14		

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

BRIAN STEGER, EXECUTIVE CHEF

\*CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.