

JEFF RUBY'S STEAKHOUSE

APPETIZERS

Crab Cake Remoulade	24
Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, Pernod	24
Wagyu Meatballs Herbed Ricotta, Classic Tomato Sauce, Pecorino Romano	18
Thick Cut Pork Belly Ginger Pear Purée, Onion Jam, Crispy Sweet Potato	24
Blue Crab Bisque Sherry Wine, Fresh Chive	19

THE RAW BAR

Tiger Shrimp Cocktail	8 EA
Florida Stone Crab Claws	MKT
Chilled, Cracked, Served with Dijonaise	
East & West Coast Oysters*	3.75/4.50 EA
Chef's Selections Flown in Daily	
Hamachi Usuzukuri*	19
Thinly Sliced Yellowtail Sashimi, Yuzu-Ginger Ponzu, Kizami Shoga, Shaved Scallion, Jalapeño, EVOO	
Tuna Tartare*	24
Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli	

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	15
The Wedge Braised Bacon, Tomato, Red Onion, Fresh Dill, Buttermilk Blue Cheese	15
Classic Caesar* Parmigiano-Reggiano, Challah Croutons <i>Anchovies Available Upon Request</i>	15
Roasted Beet 80 Acres Greens, Whipped Feta, Spiced Pistachio, White Balsamic	15

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

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

Steak Burrow 14 oz Blackened Strip, Creole Crawfish Sauce	80	Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	94
New York Strip 14 oz Center-Cut	67	Blackened Ribeye 16 oz Delmonico, Horseradish Cream	79
Porterhouse 24 oz Center-Cut, 45-Day Dry-Aged	95	Bone-In Strip 16 oz, Dry-Aged	86

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*

Petite Filet Mignon 8 oz Center-Cut	58	Steak & Lobster* 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	115
Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	80		

TO CROWN YOUR STEAK

5 EACH

Béarnaise Sauce	Roasted Garlic Butter	Collinsworth	21	Burrow	13
Bourbon Peppercorn Sauce	White Truffle Butter	Red King Crab, Asparagus, Bordelaise, Béarnaise		Louisiana Crawfish, Blackened Spice	
Mushrooms & Onions	Melted Point Reyes Blue Cheese				
Horseradish Cream	Chili Rub				

CLASSICS

Verlasso Salmon* Wild Mushrooms, Roasted Kale, Cauliflower Soubise	39
Cold Water Lobster Tail 12 oz, Lemon-Herb Butter	MKT
Berkshire Pork Chop Bourbon Apricot Chutney, Pickled Mustard Seed	48

Steak Collinsworth*	78
8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	
Sea Bass Forte	49
Circa 1981 - King Crab, Shiitake, Beurre Blanc	
Lobster Burrow*	89
6 oz Filet Burrow, 6 oz Lobster Tail	

Chicken Milanese <i>From Taylor Farms, KY</i> Roasted Tomato, Baby Arugula, Lemon Beurre Blanc	33
Steakhouse Burger* 8 oz Prime Patty, Nueske's Bacon, LTO, Garlic Aioli	22

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Short Rib Garganelli San Marzano Tomato, Parmigiano-Reggiano	18	Brussels Sprouts Nueske's Bacon, Caramelized Onion, Local Maple Syrup	14	Grilled Asparagus Creole Rémolade	14
Fingerling Potatoes Truffle, Romano Cheese, Fresh Herbs, Lemon	14	Boardwalk Fries Malt Vinegar Aioli	9	Charred Broccolini Roasted Lemon Vinaigrette, Crispy Shallots	14	Sautéed Mushrooms Herb Sherry Butter	14
Baked Potato	9	Creamy Mashed Potatoes	11			Classic Creamed Spinach	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.