

JEFF RUBY'S STEAKHOUSE

APPETIZERS

Crab Cake Remoulade	24
Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, Pernod	24
Thick-Cut Bacon Jalapeño-Tabasco Glaze, Pickled Slaw	22
Wagyu Meatballs Herbed Ricotta, Classic Tomato Sauce, Pecorino Romano	18
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
Kale Squash Delicata Squash, Toasted Pepitas, Ricotta Salata, Pomegranate, Creamy Parmesan Dressing	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
Boneless Ribeye 16 oz Delmonico	76	Porterhouse 24 oz Center-Cut, 45-Day Dry-Aged	95
New York Strip 14 oz Center Cut	67		

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
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PREMIUM HANDCRAFTED FILET MIGNON*

Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	80	Petite Filet Mignon 8 oz Center-Cut	58
Steak & Lobster 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	115	Steak Rossini 8 oz Filet, Foie Gras, Truffle Demi Glace, Challah Toast	79

TO CROWN YOUR STEAK

5 EACH

Béarnaise Sauce
Bourbon Peppercorn Sauce
Mushrooms & Onions
Horseradish Cream

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

Collinsworth
Red King Crab, Asparagus,
Bordelaise, Béarnaise
 21 |

Burrow
Louisiana Crawfish,
Blackened Spice
 13 |



CLASSICS

Sixty South Salmon* Crispy Shiitake, Braised Greens, Wild Mushroom Cream, Celery Leaf	39
Cold Water Lobster Tail 12 oz, Lemon-Herb Butter	MKT
Rack of Lamb Black Kale, Tomato Confiture, Bordelaise	52

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

Herb Roasted Chicken Blistered Pearl Onions, Swiss Chard, Sherry Jus	33
Duroc Pork Chop Mango Chutney, Adobo Glaze	46
Steakhouse Burger* French Onion, Gruyere Cheese, Whole Grain Mustard	22

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Potato Hasselback Truffle Fondue, Rosemary, Chive, Crème Fraiche, Crispy Ham	16	Casarecce Pasta Tomato Cream, Swiss Chard, Prosciutto, Walnuts	15	Sautéed Mushrooms Herb Sherry Butter	14
Boardwalk Fries Malt Vinegar Aioli	9	Creamy Mashed Potatoes	11	Grilled Asparagus Lemon & Olive Oil	14	Brussels Sprouts Brandy-Maple Glaze	14
		Baked Potato	9			Classic Creamed Spinach	14

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

TOM MAWER, 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.