

JEFF RUBY'S STEAKHOUSE

APPETIZERS

Crab Cake Remoulade	24
Jamón Ibérico Spanish Ham, Grilled Sourdough, Seasonal Jam, Artisan Cheese, Pickled Vegetables	65
Potato Gnocchi Lemon Fondue, Brown Butter Breadcrumbs	18
Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, Pernod	24
Wagyu Meatball White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic	20
Boomer's 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
Tuna Flash*	24
Panko Crusted Tuna, Spicy Crab, Chili Aioli, Ponzu Sauce	
Tuna Tartare*	24
Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli	
SEAFOOD TOWER	
Fire & Ice	MKT
Live Maine Lobster, Red King Crab, Huge Tiger Shrimp, Mussels, Clams, East & West Coast Oysters*	

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	15
The Wedge Braised Bacon, Tomato, Red Onion, Fresh Dill, Buttermilk Blue Cheese	15
The Aronoff Endive, Hearts of Palm, Apple, Goat Cheese, Almonds, Apple Vinaigrette	15
Kale Apple Fresh Pomegranate, Apple, Prosciutto, Creamy Parmesan Dressing	15
Classic Caesar* Parmigiano-Reggiano, Challah Croutons Anchovies Available Upon Request	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	Porterhouse 24 oz Center-Cut, 45-Day Dry-Aged	95
New York Strip 14 oz Center-Cut	67	Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	94
Boneless Ribeye 16 oz Delmonico	76		

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

TO CROWN YOUR STEAK

5 EACH

Béarnaise Sauce
Bourbon Peppercorn Sauce
Mushrooms & Onions
Horseradish Cream

Blue Cheese Butter
Sweet Onion Bacon Jam
Roasted Garlic Butter
Chili Rub

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

Burrow
Louisiana Crawfish,
Blackened Spice
 13 |

CLASSICS

Verlasso Salmon* Quinoa, Pickled Gooseberry, Cucumber, Miso Citrus Butter	39
Cold Water Lobster Tail 12 oz, Lemon-Herb Butter	MKT
Pork Marsala 16 oz Double Bone Chop, Mushrooms, Marsala Wine Bordelaise	48

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

Chicken Milanese Lemon Butter, Capers, Fresh Herbs	33
JR Double Burger* 4 oz Avril-Bleh Patties, Bacon, American Cheese, Pickle Relish, Lettuce, Red Onion, Duke's Mayo	22

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Sausage Rigatoni Tomato Cream, Crispy Kale, Chili Flake	15	Garlic Chili Cauliflower Roasted Whole, Tomato Aioli, Parmigiano Reggiano	16	Grilled Asparagus Citrus, Sea Salt	14
Potato Hasselback Truffle Fondue, Rosemary, Chive, Crème Fraîche, Crispy Ham	16	Boardwalk Fries Malt Vinegar Aioli	9	Classic Creamed Spinach	14	Sautéed Mushrooms Herb Sherry Butter	14
Creamy Mashed Potatoes	11	Baked Potato	9	Potatoes Anna Classically Layered	14	Fried Brussels JR Seasoning, Garlic Oil	14

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

DYLAN JONES, 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.