

# JEFF RUBY'S STEAKHOUSE

## APPETIZERS

<b>Crab Cake</b> Remoulade	24
<b>Oysters Rockefeller*</b> Spinach, Mornay, Parmigiano-Reggiano, Pernod	24
<b>Wagyu Meatballs</b> Herbed Ricotta, Classic Tomato Sauce, Pecorino Romano	18
<b>Lamb Chops</b> Fresh Dill Yogurt, Shaved Cucumber Salad, Pickled Onion	28
<b>Blue Crab Bisque</b> Sherry Wine, Fresh Chive	19

## THE RAW BAR

<b>Tiger Shrimp Cocktail</b>	8 EA
<b>Florida Stone Crab Claws</b>	MKT
Chilled, Cracked, Served with Dijonaise	
<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>	24
Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli	

## SALADS

<b>Freddie</b> Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	15
<b>The Wedge</b> Braised Bacon, Tomato, Red Onion, Fresh Dill, Buttermilk Blue Cheese	15
<b>Classic Caesar*</b> Parmigiano-Reggiano, Challah Croutons <i>Anchovies Available Upon Request</i>	15
<b>Spring Harvest</b> Bibb Lettuce, Carrot, Fresh Peas, Radish, Red Onion, Romano Cheese, Herb Vinaigrette	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	80	<b>Cowboy Steak</b> 22 oz 70-Day Dry-Aged Bone-In Ribeye	94
<b>New York Strip</b> 14 oz Center-Cut	67	<b>Blackened Ribeye</b> 16 oz Delmonico, Horseradish Cream	79
<b>Porterhouse</b> 24 oz Center-Cut, 45-Day Dry-Aged	95	<b>Bone-In Strip</b> 16 oz, Dry-Aged	86

## 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	58	<b>Steak &amp; Lobster*</b> 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	115
<b>Barrel-Cut Filet Mignon</b> 12 oz Cut From the Thickest Part of the Tenderloin	80		

## TO CROWN YOUR STEAK

5 EACH

**Béarnaise Sauce**  
**Bourbon Peppercorn Sauce**  
**Mushrooms & Onions**  
**Horseradish Cream**

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

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

**Burrow**  
Louisiana Crawfish,  
Blackened Spice
 13 |

## CLASSICS

### Steak Collinsworth\*

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

### Roasted Chicken

33  
Leek Soubise, Grilled Asparagus,  
Chimmichurri Sauce

### Steakhouse Burger\*

22  
8 oz Prime Patty, Nueske's Bacon,  
LTO, Garlic Aioli

### Faroe Islands Salmon\*

39  
Arugula Vinaigrette, Spring Carrots,  
Pickled Fennel Salad

### Cold Water Lobster Tail

MKT  
12 oz, Lemon-Herb Butter

### Berkshire Pork Chop

48  
Bourbon Apricot Chutney,  
Pickled Mustard Seed

## STEAKHOUSE SIDES

<b>Jeff Ruby's Baked Macaroni &amp; Cheese</b> 6 Imported Cheeses	16	<b>Fingerling Potatoes</b> Truffle, Romano Cheese, Fresh Herbs, Lemon	14	<b>Brussels Sprouts</b> Nueske's Bacon, Caramelized Onion, Local Maple Syrup	14	<b>Grilled Asparagus</b> Creole Rémolade	14
<b>Lobster Gnocchi</b> Fresh Basil, Pecorino Romano	36	<b>Boardwalk Fries</b> Malt Vinegar Aioli	9	<b>Baby Carrots</b> Honey Roasted Garlic, Goat Cheese, Lemon Thyme	14	<b>Sautéed Mushrooms</b> Herb Sherry Butter	14
<b>Baked Potato</b>	9	<b>Creamy Mashed Potatoes</b>	11			<b>Classic Creamed Spinach</b>	14

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

ULISES HERNANDEZ, CHEF DE CUISINE

\*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.