

JEFF RUBY'S STEAKHOUSE

APPETIZERS

Crab Cake Remoulade	24
Lamb Ribs Horseradish Yogurt, Pickled Fresno Chile	28
Smoked Whitefish Fresh Dill, Pickled Fennel, Salmon Roe, Toasted Rye Bread	23
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 Dijonnaise
East & West Coast Oysters*	3.75/4.50 EA
Tuna Flash*	24 Panko Crusted Tuna, Spicy Crab, Chili Aioli, Ponzu Sauce
Tuna Tartare*	26 Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli
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
Orange & Burrata Bibb Lettuce, Arugula, Hazelnut, Dried Cherry, Pomegranate Lime Vinaigrette	15
Classic Caesar* Parmigiano-Reggiano, Challah Croutons <i>Anchovies Available Upon Request</i>	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	Boneless Ribeye 16 oz Delmonico	76
Porterhouse 24 oz Center-Cut, 45-Day Dry-Aged	95	Bone-In New York Strip 20 oz Center-Cut	89

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	58	8 oz Center-Cut			

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

Faroe Islands Salmon* Quinoa, Pickled Gooseberry, Cucumber, Miso Citrus Butter	39
Cold Water Lobster Tail 12 oz, Lemon-Herb Butter	MKT

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

Berkshire Pork Chop 48
Adobo Glaze, Michigan Cherry Butter

JR Double Burger* 22
4 oz Avril-Bleh Patties, Bacon,
American Cheese, Cajun Remoulade,
Lettuce, Red Onion

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Lobster Gnocchi Calabrian Chili, Spring Peas, Black Kale, Nueske's Bacon	36	Grilled Asparagus Citrus, Sea Salt	14	Garlic Chili Cauliflower Roasted Whole, Tomato Aioli, Parmigiano Reggiano	16
Boardwalk Fries Malt Vinegar Aioli	9	Potatoes Anna Classically Layered	14	Broccoli Rigatoni Basil Pesto, Crispy Jalapeño, Pine Nut, Parmigiano Reggiano	14	Sautéed Mushrooms Herb Sherry Butter	14
Creamy Mashed Potatoes	11	Baked Potato	9	Classic Creamed Spinach	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.