

# JEFF RUBY'S STEAKHOUSE

## APPETIZERS

<b>Crab Cake</b> Remoulade	24
<b>Oysters Rockefeller*</b> Spinach, Mornay, Parmigiano-Reggiano, Pernod	24
<b>Thick-Cut Bacon</b> Jalapeño-Tabasco Glaze, Pickled Slaw	22
<b>Wagyu Meatballs</b> Herbed Ricotta, Classic Tomato Sauce, Pecorino Romano	18
<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 Dijonnaise
<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>	26 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 Greens</b> Asparagus, Candied Lemon, Goat Cheese, Puffed Grains, Grapefruit 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>Porterhouse</b> 24 oz Center-Cut, 45-Day Dry-Aged	95	<b>Boneless Ribeye</b> 16 oz Delmonico	76
<b>New York Strip</b> 14 oz Center-Cut	67	<b>Bone-In New York Strip</b> 20 oz Center-Cut	89

## 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>Barrel-Cut Filet Mignon</b> 12 oz Cut From the Thickest Part of the Tenderloin	80	<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>Steak Rossini</b> 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

### Steak Collinsworth\*

8 oz Filet, King Crab, Asparagus,  
Bordelaise, Béarnaise

### Lobster Burrow\*

6 oz Filet Burrow, 6 oz Lobster Tail

### Sea Bass Forte

49  
Circa 1981 - King Crab, Shiitake,  
Beurre Blanc

### Roasted Half Chicken

33  
Roasted Baby Squash, Sunchoke Purée

### Berkshire Pork Chop

48  
Adobo Glaze, Apricot Marmalade

### Steakhouse Burger\*

22  
French Onion, Gruyere Cheese,  
Whole Grain Mustard

## STEAKHOUSE SIDES

<b>Jeff Ruby's Baked Macaroni &amp; Cheese</b> 6 Imported Cheeses	16	<b>Broccoli Rigatoni</b> Basil Pesto, Crispy Jalapeño, Pine Nuts, Parmigiano-Reggiano	14	<b>Grilled Asparagus</b> Lemon & Olive Oil	14	<b>Brussels Sprouts</b> Brandy-Maple Glaze	14
<b>Boardwalk Fries</b> Malt Vinegar Aioli	9	<b>Creamy Mashed Potatoes</b>	11	<b>Sautéed Mushrooms</b> Herb Sherry Butter	14	<b>Glazed Carrots</b> Sorghum, Ricotta, Candied Pecans, Fresh Dill	14
		<b>Baked Potato</b>	9	<b>Classic Creamed Spinach</b>	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.