

JEFF RUBY'S STEAKHOUSE

APPETIZERS

Crab Cake Remoulade	24
BBQ Shrimp & Grits Weisenberger Grits, Blackening Spice	22
Beef Tartare Garlic Aioli, Egg Yolk, Salt and Vinegar Chips	21
Jamón Ibérico Spanish Ham, Truffled Pimento Cheese, Buttermilk Biscuits, Seasonal Accoutrements	65
Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, Pernod	24
Wagyu Meatball Southern Tomato Gravy, Weisenberger Grits, Pecorino Romano	20
French Onion Soup	14

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	
Tuna Tartare*	26
Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli	
Halibut Ceviche*	27
Pickled Fresno, Mango, Lime Sherbet	
SEAFOOD TOWER	
Fire & Ice	MKT
Live Maine Lobster, Red King Crab, Huge Tiger Shrimp, Mussels, Clams, East & West Coast Oysters*	
CAVIAR	
Ossetra Sturgeon*	1 oz 150
Traditional Accoutrements	

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	15
Roasted Beets Spring Mix, Toasted Quinoa, Whipped Ricotta, Orange Vinaigrette	15
Seafood Louis Lobster & Crab Salad, Crisp Romaine, Tomato, Hard Boiled Egg	32

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
Blackened Ribeye 16 oz Delmonico, Horseradish Cream	79	Porterhouse 24 oz Center-Cut, 45-Day Dry-Aged	95
Bone-In New York Strip 16 oz 70-Day Dry-Aged	86	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	Steak Diane 8 oz Filet, Mushrooms, Brandy Cream	63
Petite Filet Mignon 8 oz Center-Cut	58		

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 |

Faroe Islands Salmon* Dill Hollandaise, Sun-Dried Tomato, Crispy Artichoke	39
Halibut Forte King Crab, Shiitake, Beurre Blanc	49
Cold Water Lobster Tail 12 oz, Lemon-Herb Butter	MKT
Berkshire Pork Chop Chili Glaze, Pineapple Chutney	48

CLASSICS

Lobster Burrow* 6 oz Filet Burrow, 6 oz Lobster Tail	89
Steak Collinsworth* 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	78
Steak & Lobster* 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	115

Roasted Chicken Breast Rainbow Chard, Tarragon Velouté	32
Mushroom Rigatoni Lexington Pasta, Wild Mushroom Ragout, Romano Cheese	29
Steakhouse Burger* 8 oz Prime Patty, Herb Aioli, Caramelized Onion, American Cheese	22

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Lobster Gnocchi Lexington Pasta, Nueske's Bacon, Calabrian Chili Butter	36	Brussels Sprouts Bacon, Maple, Pickled Fennel	14	Charred Broccoli Romesco	15
Potatoes Anna Classically Layered	14	Boardwalk Fries Malt Vinegar Aioli	9	Classic Creamed Spinach	14	Grilled Asparagus Lemon Caper Butter, Confit Garlic	14
Baked Potato	9	Creamy Mashed Potatoes	11	Glazed Carrots Sorghum, Ricotta, Candied Pecans, Fresh Dill	14	Roasted Mushrooms Caramelized Cabbage, Fines Herbes	14

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

PHILIP CRONIN, 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.