

# JEFF RUBY'S STEAKHOUSE

## APPETIZERS

<b>Crab Cake</b> Remoulade	20
<b>Carrot Bisque</b> English Pea, Meyer Lemon	11
<b>Wagyu Meatball</b> Creamy Polenta, Tomato Gravy	14
<b>Classic Steak Tartare*</b> Prepared Tableside	20
<b>Burgundy Escargot</b> Mushrooms, Bone Marrow, Garlic Butter	16
<b>Oysters Rockefeller*</b> Spinach, Mornay, Parmigiano-Reggiano, Pernod	23
<b>Shrimp &amp; Grits</b> Sunflower Sundries Grits, New Orleans BBQ	22
<b>Crispy Sweetbreads</b> Leeks, Caper, Mustard	18
<b>Charcuterie</b> Cured Meats, Pâté, House Pickles, Mustard	18

## THE RAW BAR\*

<b>Tiger Shrimp Cocktail</b>	8 ea
<b>Alaskan King Crab</b> Bristol Bay Red King	MKT
<b>Chesapeake Oysters</b>	3.75 ea
<b>East &amp; West Coast Oysters</b> Chef's Selections Flown in Daily	4 ea
<b>Seafood Cocktail "Louis"</b> Lobster, Shrimp, Louis Dressing	24
<b>Seafood Tower For Two</b>	MKT
Chilled Live Maine Lobster, Alaskan King Crab, Huge Tiger Shrimp, East & West Coast Oysters, and Jumbo Lump Blue Crab	

## CAVIAR

<b>Russian Osetra</b> 1 oz	120
<b>American Paddlefish</b> 1 oz	90
<i>Traditional Accompaniments, Pressed Croissant</i>	

## SALADS

<b>Freddie</b> Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	13
<b>The Wedge</b> Seared Pork Belly, Tomato, Buttermilk Blue Cheese	13
<b>Classic Caesar</b> Imported Parmigiano-Reggiano, Challah Croutons <i>Anchovies Available Upon Request</i>	13
<b>Big Bleu Nation</b> Mixed Lettuces, Red Onion, Pecan, Apple, Kenny's Bleu Cheese	13
<b>Asparagus &amp; Feta</b> Spring Greens, Rye Berries, Bourbon-Honey Vinaigrette	13
<b>Beefsteak Tomato</b> Sweet Onion, Caper, Basil	13

## JEFF RUBY U.S.D.A. PRIME STEAKS\*

CATTLE SELECTED, RAISED, AGED, AND CUT EXCLUSIVELY FOR OUR STEAKHOUSES.

<b>Bone-In Filet Mignon</b> 75 16 oz Center-Cut, 21-Day Dry-Aged	<b>Bone-In New York Strip</b> 74 20 oz 65-Day Dry-Aged	<b>Cowboy Steak</b> 69 22 oz 55-Day Dry-Aged Bone-In Ribeye	<b>Porterhouse</b> 77 24 oz Center-Cut, 45-Day Dry-Aged
<b>Barrel-Cut Filet Mignon</b> 58 12 oz Cut From the Thickest Part of the Tenderloin	<b>New York Strip</b> 49 14 oz Center-Cut	<b>Blackened Prime Ribeye</b> 49 16 oz Delmonico, Horseradish Cream	<b>Japanese F1 Wagyu</b> MKT One Of The Highest Quality And Most Exclusive Selections In America. <i>Cut to Order and Priced by the Ounce.</i>
<b>Petite Filet Mignon</b> 44 8 oz Center-Cut		<b>The Hatchet</b> 115 30 oz 65-Day Dry-Aged Tomahawk Ribeye	

## TO CROWN YOUR STEAK

<b>Bourbon Peppercorn Sauce</b> 5	<b>Béarnaise Sauce</b> 4	<b>Petite Lobster Tail</b> 22 6 oz	<b>Roasted Garlic Butter</b> 4
<b>Mushrooms &amp; Onions</b> 8 Honey Balsamic	<b>Collinsworth</b> 12 Red King Crab, Asparagus, Bordelaise, Béarnaise	<b>Bleu Cheese Butter</b> 4	<b>Chili Rub</b> 4 Cipollini Onions, Shishito Peppers, Cherry Tomatoes
		<b>Sweet Onion Bacon Jam</b> 6	

## ENTRÉES

SEA		LAND	
<b>King Salmon*</b> 36 Chow-Chow, Brown Butter		<b>Spring Vegetables</b> 24 Local Grains, Mushrooms, Fine Herbs	<b>Berkshire Pork Tomahawk*</b> 40 16 oz, Dried Cherry
<b>Long Island Fluke</b> 36 Citrus, Fennel, Beurre Blanc		<b>Rack of Lamb*</b> 50 Espresso Demi	<b>Prime Steak Burger*</b> 20 Farmer's Cheese, Duke's Mayo, LTO
<b>Cold Water Lobster Tail</b> 48 12 oz, Baked with Lemon-Herb Butter		<b>Heritage Chicken</b> 28 Buttered Vegetables, Madeira Jus	
<b>Seafood Bucatini</b> 38 San Marzano Tomato, Calabrian Chile			

## CLASSICS

<b>Filet Rossini*</b> 65 Petite Filet, Foie Gras, Truffle
<b>Chateaubriand For Two*</b> 98 18 oz Beef Tenderloin, Seasonal Vegetables, Sea Salt <i>Prepared Tableside</i>
<b>Live Maine Lobster</b> MKT 2#, Drawn Butter

## SIDES

VEGETABLES		STARCH	
<b>Crispy Brussel Sprouts</b> 12 Bacon, Maple	<b>Seared Asparagus</b> 12 Shiitake, Lemon	<b>Jeff Ruby's Baked Macaroni &amp; Cheese</b> 13 6 Imported Cheeses	<b>Potatoes Anna</b> 13 Classically Layered
<b>Roasted Mushrooms</b> 13 Fried Cabbage, Fine Herbs	<b>Cauliflower Gratin</b> 13 Mornay, Brie	<b>Baked Potato</b> 9	<b>Boardwalk Fries</b> 8 Old Bay Aioli
<b>Haricot Vert</b> 11 Garlic, Shallot, Butter	<b>Classic Creamed Spinach</b> 12	<b>Truffle Polenta</b> 10 Aged Cheddar	<b>Creamy Mashed Potatoes</b> 10