

JEFF RUBY'S STEAKHOUSE

APPETIZERS

Crab Cake Remoulade	24
Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, Pernod	24
Thick-Cut Bacon Bourbon-Chile Glaze	18
Beef Carpaccio Horseradish Aioli, Fried Capers, Greens, Lemon	24
Cauliflower Bisque Caviar, Sea Salt, Fresh Herbs	18

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 & Truffles*	24
Bluefin Tuna, Ponzu Sauce	
Lobster Ceviche*	31
Sliced Avocado, Citrus, Pomegranate, Plantain Chips	
SEAFOOD TOWER	
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
Classic Caesar* Parmigiano-Reggiano, Challah Croutons <i>Anchovies Available Upon Request</i>	15
Roasted Beet 80 Acres Greens, Whipped Feta, Spiced Pistachio, White Balsamic	15

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

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

New York Strip 14 oz Center-Cut	67	Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	94
Porterhouse 24 oz Center-Cut, 45-Day Dry-Aged	99	Blackened Ribeye 16 oz Delmonico, Horseradish Cream	79

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 12 oz Cut From the Thickest Part of the Tenderloin	80	Steak & Lobster 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	115		
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
 22 |

Creole Crawfish Sauce
Louisiana Crawfish,
Blackened Spice
 13 |

CLASSICS

Verlasso Salmon* Butternut Squash Purée, Ginger Butter, Crispy Prosciutto	39
Glazed Sea Bass Brussels Sprouts, Pickled Fresno, Chili Butter	49
Cold Water Lobster Tail 12 oz, Lemon-Herb Butter	MKT

Steak Collinsworth*	80
8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	
Steak Diane*	63
8 oz Filet, Mushrooms, Brandy Cream	
Lobster Collinsworth*	98
6 oz Filet Collinsworth, 6 oz Lobster Tail	

Chicken Wellington Mushroom Duxelle, Parma Ham, Spinach, Puff Pastry	33
Berkshire Pork Chop Apple Butter, Tabasco Vinaigrette	48
Steakhouse Burger* Bacon Jam, Pepper Relish, Smoked Paprika Aioli	22

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Sweet Potato Mash Maple Glaze, Candied Pecans, Black Pepper Mascarpone	15	Butternut Squash Ravioli Sage Cream, Lemon, Parmigiano-Reggiano	15	Grilled Asparagus Lemon, Olive Oil	14
Baked Potato	9	Boardwalk Fries Malt Vinegar Aioli	9	Nashville Hot Greens Spicy Collards, Nueske's Bacon	12	Sautéed Mushrooms Herb Sherry Butter	14
Creamy Mashed Potatoes	11	Classic Creamed Spinach	14			Roasted Broccoli Garlic, Chili Oil	12

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

HOSS FUENTES, EXECUTIVE CHEF

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, A MANAGER OR YOUR SERVER.