



CARLO & JOHNNY®

BY JEFF RUBY

Like each of Jeff Ruby's acclaimed restaurants, Carlo & Johnny tells quite a story. Once a stagecoach stopover, a casino, a gangster hideout, as well as Prohibition-era Speakeasy, this steakhouse is home to legacies and memories that guests can feel - even as they're making their own.

RAW BAR

Colossal Shrimp Cocktail 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	24	East & West Coast Oysters* Chef's Selections Flown in Daily	4.50 EA
Red King Crab	MKT	Chesapeake Oysters*	3.75 EA

APPETIZERS

Crab Cake Remoulade	24	Boomer's Blue Crab Bisque Sherry Wine, Fresh Chive	19	Braised Short Ribs Mushroom Polenta Cake, Fried Egg, Pecorino, Pickled Onions	21
Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, Pernod	24	Wagyu Meatball White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic	20		

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	15	The Wedge Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	15	Classic Caesar* Parmigiano-Reggiano, Challah Croutons	15	Honeycomb Burrata 80 Acres Greens, Dried Cherries, Whipped Ricotta, Hazelnut, Rosé Vinaigrette	15
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DONNY HATTON, EXECUTIVE CHEF

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	Porterhouse 24 oz Center-Cut, 45-Day Dry-Aged	95
New York Strip 14 oz Center Cut	67	Boneless Ribeye 16 oz Delmonico	76	Bone-In Hatchet 30 oz 85-Day Dry-Aged Ribeye	145

JAPANESE A5 WAGYU *

Sourced From The Miyazaki Prefecture, A Selection of The Rarest Beef In The World

Filet Mignon 6 oz 168

PREMIUM FILET MIGNON *

Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	80	Petite Filet Mignon 8 oz Center-Cut	59	Anthony Muñoz* 8 oz Bacon Wrapped Filet, Shrimp, Mushrooms, Béarnaise	72
Steak Diane 8oz Filet, Mushrooms, Brandy Cream	63	Steak & Lobster 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	115		

TO CROWN YOUR STEAK

5 EACH

Béarnaise Sauce	Point Reyes Blue Cheese	Collinsworth Red King Crab, Asparagus, Bordelaise, Béarnaise	21	Burrow Louisiana Crawfish, Blackened Spice	13
Bourbon Peppercorn Sauce	Sweet Onion Bacon Jam				
Mushrooms & Onions	Roasted Garlic Butter				
Horseradish Cream	Chili Rub				

Faroe Islands Salmon* Artichoke, Asparagus, Lemon Beurre Blanc	39
Miso Glazed Cod Seasonal Mushroom, Cauliflower Cream	49
Shrimp Bucatini Blackening Spice, Broccoli Pesto, Toasted Breadcrumbs, Parmesan	32
Cold Water Lobster Tail MKT 12 oz, Lemon-Herb Butter	

CLASSICS

Steak Collinsworth* 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	78
Lobster Burrow* 6 oz Filet Burrow, 6 oz Lobster Tail	89
Veal Marsala 14 oz Bone-In Rib Chop, Seasonal Mushrooms, Roasted Garlic	68

Duroc Pork Chop Fig Apple Chutney, Lemon Gastrique, Aged Fig Vinegar	48
Chicken Parmesan Linguine, Marinara, Basil	33
JR Double Burger* 4 oz Avril-Bleh Patties, Bacon, American Cheese, Pickle Relish, Lettuce, Red Onion, Duke's Mayo	22

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Pasta Bolognese Garganelli, San Marzano Tomato, Parmigiano-Reggiano	18	Grilled Asparagus Lemon & Olive Oil	14	Sautéed Mushrooms Herb Sherry Butter	14
Cacio e Pepe Black Pepper, Pecorino Romano	16	Tater Tots Truffle Aioli, Parmesan, Chives	16	Baby Carrots Spiced Honey, Whipped Ricotta	14	Brussels Sprouts Spicy Balsamic Reduction, Romano Cheese	14
Creamy Mashed Potatoes	11	Boardwalk Fries Malt Vinegar Aioli	9	Truffle Creamed Corn	14	Classic Creamed Spinach	14

WE ARE HAPPY TO ACCOMMODATE ANY DIETARY CHOICES, RESTRICTIONS, OR ALLERGIES

*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.