PROUD TO BE FAMILY OWNED & OPERATED

CARLO & JOHNNY®
BY JEFF RUBY

RUBY'S RAW BAR RESERVE

RED KING CRAB *GF* — MKT
Dijonnaise, Fresh Lemon

COLOSSAL SHRIMP COCKTAIL *GF* 27
3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon

EAST & WEST COAST OYSTERS* *GF*
Ruby Pearl 4.25 EA *Specialty* 5 EA

SEAFOOD TOWER* *GF*
Chilled Maine Lobster, King Crab, Jumbo Tiger Shrimp, Lump Crab Salad, Chesapeake Oysters
185

THE SUSHI COUNTER

HAND ROLLS

TWO PER ORDER • SERVED WITH HOUSEMADE SWEET SOY SAUCE

SPICY CRAB* 24
Sesame Shrimp, Chili Oil, Masago, Carrot, Furikake

HAMA JALAPEÑO* 23
Hamachi, Jalapeño, Furikake

OH! TORO* 32
Bluefin Tuna Belly, Grated Wasabi, Shaved Scallion

SAKE YUZU* 20
Marbled Salmon, Yuzu Kosho, Cucumber, Rice Cracker

Pristine BLUEFIN TUNA*

FLIGHT EXPERIENCE 55 SM / 105 LG
Full Selection of Bluefin Sashimi
(Ruby Red, Tender Belly, Richly Marbled Belly),
Dipping Sauces, Japanese Vegetables, Grated Wasabi, Toasted Nori, Sushi Rice

TORO TORO ROLL 48
Bluefin Belly, Shaved Scallion, Sesame, Ponzu

NIGIRI & SASHIMI

AKAMI 18
Ruby Red Tuna

OTORO 34
Richly Marbled Tuna Belly

PREMIUM ROLLS

RUBY* 29
Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch

HERBSTREIT 23
Shrimp Tempura, King Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Tempura Crunch

HAMACHI CHUUKARA* 25
Spicy Tuna, Hamachi, Asparagus, Cucumber, Carrots, Shaved Serrano, Citrus Honey Glaze

FOX AND CROW 27
Panko Fried, Spicy Crab, Cream Cheese, Serrano, Asparagus, Avocado, Spicy Mayo, Eel Sauce

WHO DEY* 23
Grilled Shrimp, Salmon, Cucumber, Chili Mayo, Soy, Spices

APPETIZERS

CRAB CAKE 30
Remoulade, Chive Oil

TUNA TARTARE* 26
Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli

WAGYU MEATBALL 20
Creamy Polenta, Marinara, Italian Gremolata

MILLIONAIRE'S BACON *GF* 29
Thick-Cut Brown Sugar Bacon, Black Pepper, Pomegranate, Sherry Gastrique, and Gold

WAGYU CARPACCIO* *GF* 35
Lemon Aioli, Arugula, White Anchovy, Crispy Capers

OYSTERS ROCKEFELLER* 27
Creamed Spinach, Pernod, Broiled Asiago Cheese

CRISPY ARTICHOKE HEARTS 22
Ricotta, Pine Nut Agrodolce, Herb Oil, Shaved Parmigiano

MOZZARELLA DI BUFALA *Campania, Italy* 26
Roasted Garlic and Tomato, Sicilian Olive Oil, 8 Year Balsamic Vinegar, Toasted Focaccia

SOUP & SALAD

FREDDIE *GF* 16
Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

CLASSIC CAESAR* 16
Parmigiano-Reggiano, Challah Croutons

BLUE CRAB BISQUE 19
Crème Fraiche, Chives, Oyster Crackers

ICEBERG BLUE *GF* 18
Peppered Bacon, Marinated Tomatoes, Pickled Shallots, Chopped Egg, Everything Seasoning, Buttermilk Blue Cheese

INSALATA DI TORTELLINI 18
Arugula, Pepperoncini, Feta, Parmigiano, Fried Salame, Roasted Red Peppers, Olives, Red Onion, Crispy Onions, Italian Vinaigrette

SEBASTIAN SCHMEUSSER, EXECUTIVE CHEF

WAGYU BEEF COLLECTION*

A GLOBAL EXPRESSION OF EXTRAORDINARY BEEF

Japan A5 GRADE

FILET MIGNON 6 oz 178

Australia PREMIUM WAGYU

RIBEYE FILET 8 oz 99

NEW YORK STRIP 12 oz 120

USDA PRIME STEAKS*

Signature Seasoning • 1400° Broiled Crust
Finished With Rich, European-Style Butter

NEW YORK STRIP *GF* 76
14 oz Center-Cut

BONELESS RIBEYE *GF* 84
16 oz Delmonico

COWBOY STEAK *GF* 105
22 oz 70-Day Dry-Aged Bone-In Ribeye

BONE-IN HATCHET *GF* 150
30 oz 85-Day Dry-Aged Ribeye

HAND-CUT FILETS*

BARREL-CUT FILET MIGNON *GF* 94
12 oz Cut From the Thickest Part of the Tenderloin

PETITE FILET MIGNON *GF* 69
8 oz Center-Cut

STEAK & LOBSTER *GF* 129
12 oz Cold Water Lobster Tail, 8 oz Filet Mignon

COMPOSED CUT*

STEAK COLLINSWORTH *GF* 93
8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise

STEAK BURROW 88
14 oz Blackened Strip, Creole Crawfish Sauce

FILET SCAMPI 59
6 oz Filet, Garlic Herb Shrimp, Potato Gnocchi, Fresh Lemon

ANTHONY MUÑOZ *GF* 79
8 oz Bacon Wrapped Filet, Shrimp, Mushrooms, Truffle Bordelaise, Béarnaise

PRIME SKIRT STEAK *GF* 55
8 oz Cut, Chimichurri Sauce

BISTECCA ALLA FIORENTINA 180
32 oz Porterhouse Sliced for Two, Roasted Garlic, Herbs, Extra Virgin Olive Oil, Potato Gnocchi, Truffled Marsala Cream

TO CROWN

6 EACH *GLUTEN-FREE*

Béarnaise Sauce • Mushrooms & Onions • Sweet Onion Bacon Jam • Chili Rub
Roasted Garlic Butter • Au Poivre • Horseradish Cream • Point Reyes Blue Cheese

COLLINSWORTH *GF* 24
King Crab, Asparagus, Bordelaise, Béarnaise

BURROW 13
Creole Crawfish Sauce

SIGNATURE SIDES

JEFF RUBY'S BAKED MACARONI & CHEESE 17
6 Imported Cheeses

GRILLED ASPARAGUS *GF* 14
Olive Oil, Sea Salt, Balsamic

BRUSSELS SPROUTS 14
Sweet Chili Sauce, Crispy Onions

SAUTÉED MUSHROOMS *GF* 15
Herb Sherry Butter

CLASSIC CREAMED SPINACH 15

TRUFFLE CREAMED CORN *GF* 18
Black Summer Truffle Shavings, Chives

STEAKHOUSE POTATOES

HANNAH'S HOUSE-CUT FRIES 12
Malt Aioli, Heinz Ketchup

RED SKIN HASHBROWNS *GF* 14
Caramelized Onions, Sunny Side Egg, Chipotle Ketchup

CREAMY MASHED POTATOES *GF* 13

BAKED POTATO *GF* 11

ENTRÉES

ATLANTIC SALMON* *GF* 42
Fire Roasted Peppers, Tomatoes, Garlic Citrus Olive Oil, Frisée Salad

AHI TUNA STEAK* 52
Peppered Yellowfin Tuna, Yuzu Peppercorn Sauce, Tempura Potato Frites

CHILEAN SEA BASS PICCATA* *GF* 59
Cornmeal Crusted, Capers, Lemon Butter Sauce

BAKED MAINE LOBSTER 78
Imperial Style with Blue Crab, Old Bay, Toasted Breadcrumbs

CHICKEN PARMESAN 33
Spaghetti, Marinara, Basil

JEFF RUBY BURGER* 28
Griddled 8 oz American Wagyu Patty, White American Cheese, Lettuce, Pickles, Caramelized Onions, and Remoulade, on a Milk Bread Bun, Served with French Fries, Malt Vinegar Aioli, and Heinz Ketchup

**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. The following major food allergens are used as ingredients in this facility: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.*

GF: Gluten-Free