



# CARLO & JOHNNY®

BY JEFF RUBY

## RAW BAR

<b>Colossal Shrimp Cocktail</b> 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	27	<b>East &amp; West Coast Oysters*</b> Chef's Selections Flown in Daily	5 EA
<b>Alaskan King Crab</b>	MKT	<b>Chesapeake Oysters*</b>	4.25 EA

## SUSHI

<b>Wagyu Beef Carpaccio*</b> Lemon Aioli, Arugula, White Anchovy, Crispy Capers, Parmigiano	35	<b>Ruby Roll*</b> Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch	28
<b>Tuna Tartare*</b> Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli	26	<b>Fox and Crow</b> Panko Fried, Spicy Crab, Cream Cheese, Serrano, Asparagus, Avocado, Spicy Mayo, Eel Sauce	26
<b>Iced Sashimi*</b> Ahi Tuna, Hamachi, Salmon, Avocado Emulsion, Yakishoga Sauce, Artisan Soy Sauce	34	<b>Herbstreit Roll</b> Shrimp Tempura, Spicy Crab, Cucumber, Avocado, Lemon & Garlic Aioli, Tempura Crunch	22

### PREMIUM TUNA

**Bluefin Tuna Flight\*** 48 SM / 96 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\*** 46  
Bluefin Belly, Shaved Scallion, Sesame, Ponzu

### NIGIRI & SASHIMI

<b>Akami*</b> 17 <i>Ruby Red Tuna</i>	<b>Otoro*</b> 32 <i>Richly Marbled Tuna Belly</i>
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### SAKE

**Tozai 'Living Jewel' Junmai Kyoto** 14

JINHO JUNG, SUSHI CHEF

**Hamachi Chuukara Roll\*** 24  
Spicy Tuna, Hamachi, Asparagus, Cucumber, Carrots, Shaved Serrano, Citrus Honey Glaze

**"Who Dey??" Roll\*** 22  
Grilled Shrimp, Salmon, Cucumber, Chili Mayo, Soy, Spices

**Goshiki Roll\*** 24  
Tuna, Salmon, Yellowtail, Cucumber, Avocado, Grated Wasabi

**Ruby Red Roll\*** 26  
Panko Shrimp, Seared Tuna, Sriracha Carrots, Avocado, Ginger Sesame Teriyaki

### CLASSIC ROLLS

<b>California</b> 17	<b>Shrimp Tempura</b> 12
<b>Spicy Tuna*</b> 15	<b>Spicy Yellowtail*</b> 17
<b>Rainbow*</b> 22	<b>Veggie</b> 10

## APPETIZERS

<b>Mozzarella Di Bufala</b> 26 <i>Campania, Italy</i> Roasted Garlic and Tomato, 8 Year Balsamic Vinegar, Sicilian Olive Oil, Toasted Focaccia	<b>Lump Crab Cake</b> 30 Remoulade, Chive Oil	<b>Crispy Artichoke Hearts</b> 22 Ricotta, Pine Nut Agrodolce, Herb Oil, Shaved Parmigiano
<b>Oysters Rockefeller*</b> 26 Spinach, Mornay, Parmigiano-Reggiano, Pernod	<b>Wagyu Meatball</b> 20 Creamy Polenta, Marinara, Italian Gremolata	<b>Millionaire's Bacon</b> 25 Thick Cut Brown Sugar Bacon, Black Pepper, Pomegranate, Sherry Gastrique, and Gold
	<b>Blue Crab Bisque</b> 19 Crème Fraîche, Chives, Oyster Crackers	

## SALADS

<b>Freddie</b> 16 Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	<b>Iceberg Blue</b> 18 Peppered Bacon, Marinated Tomatoes, Pickled Shallots, Chopped Egg, Everything Seasoning, Buttermilk Blue Cheese	<b>Classic Caesar*</b> 16 Parmigiano-Reggiano, Challah Croutons	<b>Insalata di Tortellini</b> 18 Arugula, Pepperoncini, Feta, Parmigiano, Fried Salame, Roasted Red Peppers, Olives, Red Onion, Crispy Onions, Italian Vinaigrette
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SEBASTIAN SCHMEUSSER, EXECUTIVE CHEF

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

Cattle Selected, Raised, Aged, and Cut Exclusively for Our Steakhouses.

<b>Prime Skirt Steak</b> 8 oz Cut, Chimichurri Sauce	55	<b>New York Strip</b> 14 oz Center Cut	76	<b>Boneless Ribeye</b> 16 oz Delmonico	84
<b>Steak Burrow</b> 14 oz Blackened Strip, Creole Crawfish Sauce	88	<b>Cowboy Steak</b> 22 oz 70-Day Dry-Aged Bone-In Ribeye	105	<b>Bone-In Hatchet</b> 30 oz 85-Day Dry-Aged Ribeye	150

## WAGYU BEEF \*

A Selection of The Rarest In The World

<b>Japanese A5 Filet Mignon</b> 6 oz	178	<b>Australian Wagyu Ribeye Filet</b> 8 oz, Queensland, Australia Beef	99	<b>Australian Wagyu New York Strip</b> 12 oz, Sir Harry Citrus Fed Beef	115
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## PREMIUM FILET MIGNON \*

<b>Filet Scampi</b> 6 oz Filet, Garlic Herb Shrimp, Potato Gnocchi, Fresh Lemon	59	<b>Steak Collinworth</b> 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	93	<b>Steak &amp; Lobster</b> 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	129
<b>Barrel-Cut Filet Mignon</b> 12 oz Cut From the Thickest Part of the Tenderloin	94	<b>Petite Filet Mignon</b> 8 oz Center-Cut	69	<b>Anthony Muñoz</b> 8 oz Bacon Wrapped Filet, Shrimp, Mushrooms, Truffle Bordelaise, Béarnaise	79

## TO CROWN YOUR STEAK

<b>Collinworth</b> King Crab, Asparagus, Bordelaise, Béarnaise	24	<b>Burrow</b> Creole Crawfish Sauce	13	Au Poivre	8	Point Reyes Blue Cheese	5
				Béarnaise Sauce	5	Roasted Garlic Butter	5
				Mushrooms & Onions	5	Sweet Onion Bacon Jam	5
				Horseradish Cream	5	Chili Rub	5

**Atlantic Salmon\*** 42  
Fire Roasted Peppers, Tomatoes,  
Garlic Citrus Olive Oil, Frisee Salad

**Chilean Sea Bass Piccata** 55  
Cornmeal Crusted, Capers,  
Lemon Butter Sauce

**Cold Water Lobster Tail** MKT  
12 oz, Lemon-Herb Butter

### Bistecca Alla Fiorentina\*

180

32 oz Porterhouse  
*Sliced for Two*  
Roasted Garlic, Herbs,  
Extra Virgin Olive Oil  
*WITH*  
Potato Gnocchi,  
Truffled Marsala Cream

**Bone-In Veal Chop\*** 59  
Vermouth Jus, Italian Cherry Peppers

**Chicken Parmesan** 33  
Spaghetti, Marinara, Basil

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

## STEAKHOUSE SIDES

<b>Jeff Ruby's Baked Macaroni &amp; Cheese</b> 6 Imported Cheeses	17	<b>Creamy Mashed Potatoes</b>	13	<b>Blistered Shishitos</b> Citrus Honey Glaze, Japanese Furikake, Tempura Crunch	16	<b>Classic Creamed Spinach</b>	15
<b>Truffle Fries</b> Malt Aioli, Heinz Ketchup	12	<b>Blistered Carrots</b> Maple Ricotta, Chili Butter, Marcona Almonds	16	<b>Roasted Asparagus</b> Olive Oil, Sea Salt, Balsamic	15	<b>Fried Brussels Sprouts</b> Honey Chili Glaze, Crispy Onion	14
<b>Baked Potato</b>	11	<b>Sautéed Mushrooms</b> Herb Sherry Butter	15				

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. 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.