



# JEFF RUBY'S

STEAKHOUSE®

## RAW BAR

<b>Colossal Shrimp Cocktail</b> 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	27	<b>Red King Crab</b>	MKT
		<b>East &amp; West Coast Oysters*</b>	3.75/4.50 EA
<b>Seafood Platter*</b>	250	<b>Caviar*</b>	150
King Crab, Chilled Lobster, Jumbo Shrimp, Sesame Tuna, Spicy Crab and Caviar Roll		1 oz Golden Ossetra Sturgeon, Toasted Blini, Tater Tots, Gribiche	

## SUSHI

<b>Hamachi &amp; Shrimp Ceviche*</b> Yellowtail and Steamed Tiger Shrimp, Jalapeño, Yuzu, Cilantro, Avocado, Masago, Plantain Crisps	24	<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>Herbstreit Roll</b> Shrimp Tempura, King Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Tempura Crunch	22

### PREMIUM TUNA

<b>Bluefin Tuna Flight*</b> Full Selection of Bluefin Sashimi ( <i>Ruby Red, Tender Belly, Richly Marbled Belly</i> ), Dipping Sauces, Japanese Vegetables, Grated Wasabi, Toasted Nori, Sushi Rice	48 SM / 96 LG
<b>Iced Sashimi*</b> Bluefin Tuna, Ahi Tuna, Hamachi, Avocado Emulsion, Yakishoga Sauce, Artisan Soy Sauce	38
<b>Toro Toro Roll*</b> Bluefin Belly, Shaved Scallion, Sesame, Ponzu	46

### NIGIRI & SASHIMI

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

<b>Tozai 'Living Jewel' Junmai Kyoto</b>	14
<b>Tozai 'Snow Maiden' Junmai Kyoto</b>	14

JACINTO CHEL DE PAZ, SUSHI CHEF

<b>Hamachi Chuukara Roll*</b> Spicy Tuna, Hamachi, Asparagus, Cucumber, Carrots, Shaved Serrano, Citrus Honey Glaze	24
<b>"Who Dey??" Roll*</b> Grilled Shrimp, Salmon, Cucumber, Chili Mayo, Soy, Spices	22
<b>Goshiki Roll*</b> Tuna, Salmon, Yellowtail, Cucumber, Avocado, Grated Wasabi	24
<b>Ruby Red Roll*</b> Panko Shrimp, Seared Tuna, Sriracha Carrots, Avocado, Ginger Sesame Teriyaki	26
<b>Queen Bee Roll</b> Blackened Shrimp, Carrot, Cucumber, Avocado, Tempura Flakes, Tabasco Mayo, Hot Honey	26

### 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>Crab Cake</b> Remoulade	26	<b>Oysters Rockefeller*</b> Spinach, Mornay, Parmigiano-Reggiano, Pernod	24	<b>Wagyu Meatball</b> White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic	20
<b>Blue Crab Bisque</b> Crème Fraiche, Chives, Oyster Crackers	19	<b>Mozzarella Di Bufala</b> <i>Campania, Italy</i> Giardiniera, Marinated Tomatoes, Crostini, Basil	25	<b>Wagyu Carpaccio*</b> Anchovy Aioli, Capers, Arugula, Shaved Parmesan	35
<b>Shanghai Pork Belly</b> Soy Glaze, Pickled Fresno, Daikon, Ginger	21				

## SALADS

<b>Freddie</b> Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	16	<b>The Wedge</b> Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	16	<b>Classic Caesar*</b> Parmigiano-Reggiano, Challah Croutons	16	<b>Strawberry</b> Spring Mix, Fresh Strawberries, Fried Ricotta, Shaved Fennel, Candied Pecans, Ricotta Salata, Strawberry Vinaigrette	16
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DYLAN JONES, EXECUTIVE CHEF

## GRAND CHAMPION MIYAZAKI SUNFLOWER WAGYU

Our Culinary Director, Nick Ellison, traveled abroad to bring you something truly special:  
Grand Champion Miyazaki Sunflower from the Wagyu World Auction in Himeji, Japan.  
This exceptional beef delivers a flavor that's remarkably clean, naturally sweet, and rich in umami.

<b>Ribeye</b> 8 oz	205	<b>New York Strip</b> 8 oz	200	<b>Filet Mignon</b> 6 oz	215
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## JEFF RUBY U.S.D.A. PRIME STEAKS\*

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

<b>Steak Burrow</b> 14 oz Blackened Strip, Creole Crawfish Sauce	83	<b>Cowboy Steak</b> 22 oz 70-Day Dry-Aged Bone-In Ribeye	99	<b>Boneless Ribeye</b> 16 oz Delmonico	79
<b>New York Strip</b> 14 oz Center-Cut	70	<b>Dry-Aged New York Strip</b> 12 oz Center Cut	80	<b>Bone-In Hatchet</b> 30 oz 85-Day Dry-Aged Ribeye	145

## WAGYU BEEF \*

<b>Australian Wagyu Ribeye Filet</b> 8 oz, Margaret River Beef	98	<b>Australian Wagyu Ribeye Cap</b> 10 oz, Margaret River Beef	124
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## PREMIUM FILET MIGNON\*

<b>Barrel-Cut Filet Mignon</b> 12 oz Cut From the Thickest Part of the Tenderloin	84	<b>Bone-In Filet</b> 14 oz Center-Cut	99	<b>Steak Collinsworth*</b> 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	82
<b>Petite Filet Mignon</b> 8 oz Center-Cut	62	<b>Steak &amp; Lobster</b> 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	118		

## TO CROWN YOUR STEAK

<b>Collinsworth</b> Red King Crab, Asparagus, Bordelaise, Béarnaise	21	<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	Chili Rub	5
				Horseradish Cream	5		

## ENTRÉES

<b>Atlantic Salmon*</b> Fire Roasted Peppers, Garlic Citrus Olive Oil	39	<b>Blackened Chilean Sea Bass*</b> Bok Choy, Citrus Beurre Blanc, Trout Roe	55	<b>Gochujang Glazed Chicken</b> Breast & Thigh, Napa Cabbage Slaw	33
<b>Dover Sole</b> Lemon Buerre Blanc, Capers, Toasted Garlic, Filleted Tableside	64	<b>Cold Water Lobster Tail</b> 12 oz, Lemon-Herb Butter	MKT	<b>JR Double Burger*</b> 2 4 oz Avril-Bleh Patties, Bacon, American Cheese, Lettuce, Red Onion, Relish, Remoulade	22
		<b>Double-Bone Pork Chop*</b> Vermouth Jus, Italian Cherry Peppers	49		

## STEAKHOUSE SIDES

<b>Jeff Ruby's Baked Macaroni &amp; Cheese</b> 6 Imported Cheeses	16	<b>Potatoes Anna</b> Classically Layered	16	<b>Tater Tots</b> Truffle Aioli, Parmesan, Chives	16	<b>Tso's Green Beans</b> Soy, Ginger, Garlic	15
<b>Lobster Gnocchi</b> Calabrian Chili Butter, Bacon, Wilted Kale, Toasted Breadcrumbs	36	<b>Garlic Parmesan Fries</b> Malt Vinegar Aioli, Heinz Ketchup	12	<b>Grilled Asparagus</b> Citrus, Sea Salt	14	<b>Sautéed Mushrooms</b> Herb Sherry Butter	15
<b>Baked Potato</b>	11	<b>Creamy Mashed Potatoes</b>	13	<b>Brussels Sprouts</b> Garlic Chili Sauce, Fresh Mint	15	<b>Classic Creamed Spinach</b>	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.