



JEFF RUBY'S

STEAKHOUSE®

RUBY'S RAW BAR RESERVE

<p>CAVIAR* 1 oz, Toasted Blinis, Tater Tots, Gribiche <i>Imperial Osetra</i> 150</p>	<p>RED KING CRAB MKT Dijonnaise, Fresh Lemon</p>	<p>COLOSSAL SHRIMP 27 COCKTAIL 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon</p>	<p>EAST & WEST COAST OYSTERS* <i>Ruby Pearl</i> 4.25 EA <i>Specialty</i> 5 EA</p>
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SEAFOOD TOWERS*

Chilled Maine Lobster, King Crab, Jumbo Tiger Shrimp, Lump Crab Salad, Chesapeake Oysters
Signature 185 *The Boss* 250

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	
SHRIMP KATSU CRUNCH	18
Panko Fried Shrimp, Red Ginger, Tonkatsu	

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	
WHO DEY*	23
Grilled Shrimp, Salmon, Cucumber, Chili Mayo, Soy, Spices	
GOSHIKI*	25
Tuna, Salmon, Yellowtail, Cucumber, Avocado, Grated Wasabi	

APPETIZERS

CRAB CAKE	30
Remoulade	
TUNA TARTARE*	26
Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli	
WAGYU MEATBALL	20
White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic	
MILLIONAIRE'S BACON	25
Thick-Cut Brown Sugar Bacon, Black Pepper, Pomegranate, Sherry Gastrique, and Gold	
WAGYU CARPACCIO*	35
Anchovy Aioli, Capers, Arugula, Shaved Parmesan	
MOZZARELLA DI BUFALA	26
<i>Campania, Italy</i> Roasted Garlic and Tomato, 8 Year Balsamic Vinegar, Sicilian Olive Oil, Toasted Focaccia	

BAKED OYSTERS BY THE HALF DOZEN

ROCKEFELLER* 27
Creamed Spinach, Pernod,
Broiled Asiago Cheese

IMPERIAL* 30
Blue Crab, Old Bay,
Toasted Breadcrumbs

NEW ORLEANS* 26
Garlic Butter, Oregano,
Parmigiano

Rappahannock
— OYSTER CO. —

SOUP & SALAD

FREDDIE	16
Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	
ICEBERG BLUE	18
Peppered Bacon, Marinated Tomatoes, Pickled Shallots, Chopped Egg, Everything Seasoning, Buttermilk Blue Cheese	
CLASSIC CAESAR*	16
Parmigiano-Reggiano, Challah Croutons	
TOKYO SLAW	18
Shaved Cabbage, Cucumber, Pickled Carrots, Red Onion, Cilantro, Crispy Garlic, Toasted Almonds, Sesame Soy Vinaigrette	
BLUE CRAB BISQUE	19
Crème Fraiche, Chives, Oyster Crackers	

WAGYU BEEF COLLECTION*

A GLOBAL EXPRESSION OF EXTRAORDINARY BEEF



Japan **A5 GRADE**

FILET MIGNON 6 oz 178
NEW YORK STRIP 8 oz 165



Australia **PREMIUM WAGYU**

RIBEYE FILET 8 oz 99
RIBEYE CAP 10 oz 128



STEAKS*

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

NEW YORK STRIP 76
14 oz Center-Cut

DRY-AGED NEW YORK STRIP 85
12 oz Center-Cut

BONELESS RIBEYE 84
16 oz Delmonico

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

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

HAND-CUT FILETS*

BARREL-CUT FILET MIGNON 92
12 oz Cut From the Thickest Part
of the Tenderloin

PETITE FILET MIGNON 69
8 oz Center-Cut

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

COMPOSED CUT*

STEAK COLLINSWORTH 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

PRIME SKIRT STEAK 55
8 oz Cut, Chimichurri Sauce

TO CROWN

6 EACH

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

COLLINSWORTH 24
Red King Crab, Asparagus, Bordelaise,
Béarnaise

BURROW 13
Creole Crawfish Sauce

SIGNATURE SIDES

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

GRILLED ASPARAGUS 14
Citrus, Sea Salt

BRUSSELS SPROUTS 15
Garlic Chili Sauce, Fresh Mint

BLISTERED SHISHITOS 16
Citrus Honey Glaze, Japanese Furikake,
Tempura Crunch

SAUTÉED MUSHROOMS 15
Herb Sherry Butter

CLASSIC CREAMED SPINACH 15

STEAKHOUSE POTATOES

LOBSTER GNOCCHI 36
Bacon, Marinated Tomato, Lobster Cream Sauce,
Chili Breadcrumbs

POTATOES ANNA 16
Classically Layered

RED SKIN HASHBROWNS 14
Caramelized Onions, Sunny Side Egg

TATER TOTS 16
Truffle Aioli, Parmesan, Chives

GARLIC PARMESAN FRIES 12
Malt Vinegar Aioli, Heinz Ketchup

CREAMY MASHED POTATOES 13

BAKED POTATO 11

ENTRÉES

TERIYAKI SALMON* 42
Ginger Carrot Sauce, Charred Scallion Salad, Sesame Seeds

DOVER SOLE 64
Lemon Beurre Blanc, Capers, Toasted Garlic, Filleted Tableside

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

CHILEAN SEA BASS* 59
Citrus Beurre Blanc, Trout Roe

MAINE LOBSTER THERMIDOR 78
Old Bay Breadcrumbs, Blue Crab, Lobster Cream, Served Whole

SPRING CHICKEN EN CROÛTE 36
Roasted Chicken Breast & Thigh in Herb Cream Sauce, English Peas,
Spinach, Buttery Phyllo Crust

FREEDOM RUN LAMB CHOPS* 80
Herbed Yogurt, Aleppo Pepper, Sumac Spiced Shishitos

DOUBLE-BONE PORK CHOP* 49
Vermouth Jus, Italian Cherry Peppers

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

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.