



JEFF RUBY'S

STEAKHOUSE®

RAW BAR

Colossal Shrimp Cocktail	24	Red King Crab	MKT
3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon		East & West Coast Oysters*	3.75/4.50 EA

SEAFOOD TOWER MKT	OYSTERS & CHAMPAGNE 100	CAVIAR 150
Maine Lobster, Red King Crab, Blue Crab, Huge Tiger Shrimp, Specialty Oysters	<i>Serves Two</i> 6 Specialty Oysters, Chef's Seasonal Garnish, Pierre Gimmonet Blanc de Blancs Premier Cru Mareuil-sur-Aÿ, 375 mL	1 oz Ossetra Sturgeon, Toast Points, Tater Tots, Traditional Accoutrements

SUSHI

Hamachi Crudo	26	Godfather Roll	28
Pickled Fresno, Green Tomato, Finger Lime, Torn Herbs		Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch	
Akashi Wrap	26	Herbstreit Roll	22
Cucumber, Tuna, Yellowtail, Shrimp, Cilantro Emulsion, Gochujang		Shrimp Tempura, King Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Tempura Crunch	
Tuna Tartare	26	Hamachi Chuukara Roll	24
Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli		Spicy Tuna, Hamachi, Asparagus, Cucumber, Carrots, Shaved Serrano, Citrus Honey Glaze	
Beef Carpaccio	30	"Who Dey??" Roll	22
Anchovy Aioli, Capers, Arugula, Shaved Parmesan		Grilled Shrimp, Salmon, Cucumber, Chili Mayo, Soy, Spices	
		Goshiki Roll	24
		Tuna, Salmon, Yellowtail, Cucumber, Avocado, Grated Wasabi	
		Ruby Roll	26
		Baked Scallop & Ebi, Crab, Avocado, Asparagus, Eel Sauce, Sweet Potato Crunch, Masago, Scallions, Tobiko, Furikake	
		Mega Block	28
		Shrimp, Lobster, King Crab, Chipotle Miso, Pickled Cucumber	

PREMIUM TUNA

Bluefin Tuna Flight	48 SM / 96 LG
Full Selection of Bluefin Sashimi (<i>Ruby Red, Tender Belly, Richly Marbled Belly</i>), Dipping Sauces, Japanese Vegetables, Grated Wasabi, Toasted Nori, Sushi Rice	
Torched Toro	38
Aji Amarillo Emulsion, Gingered Fresno, Crispy Leeks	
Toro Toro Roll	46
Bluefin Belly, Shaved Scallion, Sesame, Ponzu	

NIGIRI & SASHIMI

Akami	17	Otoro	32
<i>Ruby Red Tuna</i>		<i>Richly Marbled Tuna Belly</i>	

CLASSIC ROLLS

California	17	Spicy Salmon	12
Spicy Tuna*	15	Spicy Yellowtail*	17
Rainbow	22	Veggie	10

APPETIZERS

Crab Cake	24	Boomer's Blue Crab Bisque	19	Pork Belly Skewers	21
Remoulade		Sherry Wine, Fresh Chive		Fig Jam, Crispy Rosemary	
Wagyu Meatball	20	Oysters Rockefeller*	24	Seared Scallops	28
White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic		Spinach, Mornay, Parmigiano-Reggiano, Pernod		*Nduja Sausage, Pickled Fennel	

SALADS

Freddie	15	The Wedge	15	Classic Caesar*	15	Autumn Pear Salad	15
Roma Tomatoes, Applewood Bacon, Buttermilk Ranch		Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese		Parmigiano-Reggiano, Challah Croutons		Roasted Beets, Candied Pecans, Pickled Grapes, Maple-Balsamic Vinaigrette	

DYLAN JONES, EXECUTIVE CHEF

RUBY RESERVE

PREPARED TABLESIDE AND AVAILABLE IN THE DINING ROOM

1.2 lb Australian Wagyu Ribeye Cap 265 Highly Marbled & Broiled Whole, Flambeed Cognac Bordelaise, Shaved Black Truffles	Hot Stone Japanese Kobe Beef Skewers 250 6 oz of The Most Prized Wagyu in the World, Seared Tableside, Served with a Fresh Wasabi Soy Reduction
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JEFF RUBY U.S.D.A. PRIME STEAKS*

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

Steak Burrow 80 14 oz Blackened Strip, Creole Crawfish Sauce	Cowboy Steak 94 22 oz 70-Day Dry-Aged Bone-In Ribeye	Porterhouse 95 24 oz Center-Cut, 45-Day Dry-Aged
New York Strip 67 14 oz Center-Cut	Boneless Ribeye 76 16 oz Delmonico	Bone-In Hatchet 145 30 oz 85-Day Dry-Aged Ribeye

WAGYU BEEF*

A Selection of The Rarest In The World

Japanese Kobe Strip 240 8 oz	Bone-In Ribeye 140 24 oz, Chatel Farms, USA	Australian Ribeye Filet 96 8 oz
Japanese A5 Filet Mignon 168 6 oz		Australian Ribeye Cap 119 10 oz

PREMIUM FILET MIGNON*

Barrel-Cut Filet Mignon 80 12 oz Cut From the Thickest Part of the Tenderloin	Petite Filet Mignon 58 8 oz Center-Cut	Steak & Lobster 115 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon
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TO CROWN YOUR STEAK

5 EACH Béarnaise Sauce Bourbon Peppercorn Sauce Mushrooms & Onions Horseradish Cream	Blue Cheese Butter Roasted Garlic Butter Chili Rub	Collinsworth 21 Red King Crab, Asparagus, Bordelaise, Béarnaise	Burrow 13 Louisiana Crawfish, Blackened Spice
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Faroe Islands Salmon* 39 Confit Marble Potatoes, Herb Emulsion
Miso Glazed Cod 49 Seasonal Mushroom, Cauliflower Cream
Cold Water Lobster Tail MKT 12 oz, Lemon-Herb Butter
Bone-In Pork Chop 52 16 oz, Creamed Leeks, Red Wine Bordelaise

CLASSICS

Steak Collinsworth* 78 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise
Lobster Burrow* 89 6 oz Filet Burrow, 6 oz Lobster Tail
Dover Sole 52 <i>Fileted Tableside</i> Lemon Buerre Blanc, Capers, Toasted Garlic

Dry-Aged Half Duck 87 Roasted Duck Breast, Confit Leg, Black Lime Glaze, Crispy Rice, House Pickles, Skin Cracklings
Roasted Chicken Breast 33 Polenta Foam, Enoki Mushrooms, Aleppo Chili
JR Double Burger* 22 2 4 oz Avril-Bleh Patties, Bacon, American Cheese, Lettuce, Red Onion, Cajun Remoulade

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 16 6 Imported Cheeses	Lobster Gnocchi 32 Parmesan Cream, Brown Butter, Sherry	Grilled Asparagus 14 Citrus, Sea Salt	Tomato Fritters 16 Whipped Ricotta, Cherry Peppers, Lemon Oil
Potatoes Anna 14 Classically Layered	Tater Tots 16 Truffle Aioli, Parmesan, Chives	Sautéed Mushrooms 14 Herb Sherry Butter	Classic Creamed Spinach 14
Creamy Mashed Potatoes 11	Boardwalk Fries 9 Malt Vinegar Aioli	Fried Brussels 15 Cilantro Lime Vinaigrette	

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.