JEFF RUBY'S STEAKHOUSE®

RUBY'S RAW BAR RESERVE

CAVIAR*
1 oz, Toasted Blinis, Tater Tots, Gribiche
Imperial Osetra 150

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 TOWERS* *GF*
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

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* *GF* 25
Tuna, Salmon, Yellowtail, Cucumber, Avocado, Grated Wasabi

APPETIZERS

CRAB CAKE 30
Remoulade

COCONUT FRIED LOBSTER TAILS 54
Passion Fruit-Sweet Chili Sauce, Cilantro, Old Bay

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

WAGYU MEATBALL 20
White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic

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

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

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

SHORT RIB ARANCINI 28
Short Rib Stuffed Risotto Balls, Mushroom Jus, Horseradish Cream, Parmesan, Chives

WAGYU CARPACCIO* *GF* 35
Anchovy Aioli, Capers, Arugula, Shaved Parmesan

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

ROASTED BEETS AND ORANGE *GF* 18
Whipped Feta, Shaved Fennel, Chili Pistachios, Maple-Dijon Vinaigrette

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

USDA PRIME

STEAKS*

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

NEW YORK STRIP *GF* 78
14 oz Center-Cut

DRY-AGED NEW YORK STRIP *GF* 92
12 oz Center-Cut

BONELESS RIBEYE *GF* 87
16 oz Delmonico

COWBOY STEAK *GF* 109
22 oz 70-Day Dry-Aged
Bone-In Ribeye

BONE-IN HATCHET *GF* 160
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 89
14 oz Blackened Strip,
Creole Crawfish Sauce

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

TO CROWN

6 EACH
GLUTEN-FREE

Béarnaise Sauce • Mushrooms & Onions
Horseradish Cream • Roasted Garlic Butter
Au Poivre • Chili Rub
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* 15
Citrus, Sea Salt

BRUSSELS SPROUTS 15
Garlic Chili Sauce, Fresh Mint

SAUTÉED MUSHROOMS *GF* 15
Herb Sherry Butter

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

CLASSIC CREAMED SPINACH 15

STEAKHOUSE POTATOES

BROWN BUTTER GNOCCHI 18
Fresh Sage, Caramelized Shallots, Parmesan Foam

POTATOES ANNA *GF* 16
Classically Layered

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

TATER TOTS 16
Truffle Aioli, Parmesan, Chives

LOBSTER MASHED POTATOES *GF* 42
Roasted Garlic, Parmesan, Old Bay

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

CREAMY MASHED POTATOES *GF* 13

BAKED POTATO *GF* 11

ENTRÉES

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

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

CHILEAN SEA BASS* *GF* 62
Citrus Beurre Blanc, Trout Roe

HERB ROASTED LOBSTER TAIL *GF* MKT
12 oz Canadian Cold Water

ROASTED CHICKEN BREAST & THIGH *GF* 36
Gochujang Glaze, Napa Cabbage Slaw

DOUBLE-BONE PORK CHOP* *GF* 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 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