



JEFF RUBY'S

STEAKHOUSE®

RAW BAR

Colossal Shrimp Cocktail 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	27	Alaskan King Crab	MKT
		East & West Coast Oysters*	4.25/5 EA
Seafood Platter* Alaskan King Crab, Chilled Lobster, Jumbo Shrimp, Sesame Tuna, Spicy Crab and Caviar Roll	250	Caviar* 1 oz Golden Ossetra Sturgeon, Toasted Blini, Tater Tots, Gribiche	150

SUSHI

Hamachi & Shrimp Ceviche* Yellowtail and Steamed Tiger Shrimp, Jalapeño, Yuzu, Cilantro, Avocado, Masago, Plantain Crisps	24	Ruby Roll* Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch	28
Tuna Tartare* Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli	26	Herbstreit Roll Shrimp Tempura, King Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Tempura Crunch	22
PREMIUM TUNA			
Bluefin Tuna Flight* 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	"Who Dey??" Roll* Grilled Shrimp, Salmon, Cucumber, Chili Mayo, Soy, Spices	22
Iced Sashimi* Bluefin Tuna, Ahi Tuna, Hamachi, Avocado Emulsion, Yakishoga Sauce, Artisan Soy Sauce	38	Goshiki Roll* Tuna, Salmon, Yellowtail, Cucumber, Avocado, Grated Wasabi	24
Toro Toro Roll* Bluefin Belly, Shaved Scallion, Sesame, Ponzu	46	Ruby Red Roll* Panko Shrimp, Seared Tuna, Sriracha Carrots, Avocado, Ginger Sesame Teriyaki	26
NIGIRI & SASHIMI			
Akami* <i>Ruby Red Tuna</i>	17	Otoro* <i>Richly Marbled Tuna Belly</i>	32
SAKE			
Tozai 'Living Jewel' Junmai Kyoto	14	CLASSIC ROLLS	
Tozai 'Snow Maiden' Junmai Kyoto	14		
JACINTO CHEL DE PAZ, SUSHI CHEF			

APPETIZERS

Crab Cake Remoulade	30	Wagyu Meatball White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic	20	Wagyu Carpaccio* Anchovy Aioli, Capers, Arugula, Shaved Parmesan	35
Blue Crab Bisque Crème Fraiche, Chives, Oyster Crackers	19	Mozzarella Di Burrata <i>Campania, Italy</i> Roasted Garlic and Tomato, 8 Year Balsamic Vinegar, Sicilian Olive Oil, Toasted Focaccia	26	Millionaire's Bacon Thick-Cut Brown Sugar Bacon, Black Pepper, Pomegranate, Sherry Gastrique, and Gold	25
Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, Pernod	26				

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	16	The Wedge Peppered Bacon, Marinated Tomatoes, Pickled Shallots, Chopped Egg, Everything Seasoning, Buttermilk Blue Cheese	18	Classic Caesar* Parmigiano-Reggiano, Challah Croutons	16	Tokyo Slaw Shaved Cabbage, Cucumber, Pickled Carrots, Red Onion, Cilantro, Crispy Garlic, Toasted Almonds, Sesame Soy Vinaigrette	18
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DYLAN JONES, EXECUTIVE CHEF

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

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

Prime Skirt Steak 8 oz Cut, Chimichurri Sauce	55	Steak Burrow 14 oz Blackened Strip, Creole Crawfish Sauce	88	Dry-Aged New York Strip 12 oz Center-Cut	85
New York Strip 14 oz Center-Cut	76	Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	105	Bone-In Hatchet 30 oz 85-Day Dry-Aged Ribeye	150
Boneless Ribeye 16 oz Delmonico	84				

WAGYU BEEF *

A Selection of The Rarest In The World

Japanese A5 Filet Mignon 6 oz	178	Australian Wagyu Ribeye Filet 8 oz, Queensland, Australia Beef	99
Japanese A5 New York Strip 8 oz	165	Australian Wagyu Ribeye Cap 10 oz, Queensland, Australia Beef	128

PREMIUM FILET MIGNON*

Filet Scampi 6 oz Filet, Garlic Herb Shrimp, Potato Gnocchi, Fresh Lemon	59	Petite Filet Mignon 8 oz Center-Cut	69	Steak Collinworth* 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	93
Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	94	Steak & Lobster 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	129		

TO CROWN YOUR STEAK

Collinworth King Crab, Asparagus, Bordelaise, Béarnaise	24	Burrow 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

Teriyaki Salmon* Ginger Carrot Sauce, Charred Scallion Salad, Sesame Seeds	42	Chilean Sea Bass* Roasted Shallots, Lemon, Garlic Chili Crisp, and Olive Oil	55	Double-Bone Pork Chop* Vermouth Jus, Italian Cherry Peppers	49
Dover Sole Lemon Beurre Blanc, Capers, Toasted Garlic, Filleted Tableside	64	Spring Chicken en Croûte Roasted Chicken Breast & Thigh in Herb Cream Sauce, English Peas, Spinach, Buttery Phyllo Crust	36	Jeff Ruby Burger* 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	28
Cold Water Lobster Tail 12 oz, Lemon-Herb Butter	MKT				

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	17	Potatoes Anna Classically Layered	16	Tater Tots Truffle Aioli, Parmesan, Chives	16	Blistered Shishitos Citrus Honey Glaze, Japanese Furikake, Tempura Crunch	16
Lobster Gnocchi Bacon, Marinated Tomato, Lobster Cream Sauce, Chili Breadcrumbs	36	Garlic Parmesan Fries Malt Vinegar Aioli, Heinz Ketchup	12	Grilled Asparagus Citrus, Sea Salt	14	Sautéed Mushrooms Herb Sherry Butter	15
Baked Potato	11	Creamy Mashed Potatoes	13	Brussels Sprouts Garlic Chili Sauce, Fresh Mint	15	Classic Creamed Spinach	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.