



JEFF RUBY'S

STEAKHOUSE®

◆◆ HOLIDAY CHEERS ◆◆

Rye-Berry Smash True Story Finished Rye, Chambord, Amaro Nonino, Four Fruit Preserves, Rosemary	20	Cranberry Sparkle Prosecco, Fee Bros. Cranberry Bitters, Fresh Cranberry	18	Merry-Mint Colada Hard Truth Toasted Coconut Rum, Cream of Coconut, Rumble Minz, Pineapple	16
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RAW BAR

Colossal Shrimp Cocktail 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	27	East & West Coast Oysters* Chef's Selections Flown in Daily	5 EA
Red King Crab	MKT	Chesapeake Oysters*	4.50 EA

◆◆ APPETIZERS ◆◆

Crab Cake Remoulade	30	Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, Pernod	26
Wagyu Meatball White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic	20	Blue Crab Bisque Crème Fraiche, Chives, Oyster Crackers	19

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	16	The Wedge Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	16	Classic Caesar* Parmigiano-Reggiano, Challah Croutons	16	Roquefort Endive, Frisée, Red Grapes, Blue Cheese, Candied Pecans, Caramelized Onions, Basil Balsamic Vinaigrette	17
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◆◆ CROWN YOUR SALAD ◆◆

Prime New York Strip	22	Marinated Chicken	14	Atlantic Salmon	15
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◆◆ SANDWICHES ◆◆

SERVED WITH SARATOGA CHIPS

Ruby's Prime Dip* Sliced USDA Prime Beef, White American Cheese, Giardiniera, Garlic Aioli, Caramelized Onions, On A Sixteen Bricks Baguette, Served With Au Jus	36	Nashville Hot Chicken Crispy Fried Chicken Breast, Dill Pickles, Cabbage Slaw, Buttermilk Ranch	21	Jeff Ruby Burger* Griddled 8 oz American Wagyu Patty, White American Cheese, Lettuce, Pickles, Caramelized Onions, and Remoulade, on a Sesame Bun	28
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◆ DYLAN JONES, EXECUTIVE CHEF ◆

JEFF RUBY USDA 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	Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	105
New York Strip 14 oz Center-Cut	76	Dry-Aged New York Strip 12 oz Center Cut	85	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, Margaret River Beef	99
Japanese A5 New York Strip 8 oz	165	Australian Wagyu Ribeye Cap 10 oz, Margaret River Beef	128

PREMIUM FILET MIGNON*

Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	92	Petite Filet Mignon 8 oz Center-Cut	69	Steak & Lobster 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	129
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TO CROWN YOUR STEAK

Au Poivre	8	Collinsworth	21	Burrow	13	Lobster Tail	29
Béarnaise Sauce	5	Red King Crab,		Creole Crawfish Sauce		6 oz	
Point Reyes Blue Cheese	5	Asparagus, Bordelaise,					
Roasted Garlic Butter	5	Béarnaise					

ENTRÉES

Teriyaki Salmon Bowl Sushi Rice, Pickled Cabbage, Cucumber, Carrots, Avocado, Edamame, Sesame, Creamy Ginger Dressing	39	Lobster Gnocchi Bacon, Marinated Tomato, Lobster Cream Sauce, Chili Breadcrumb	36
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STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Creamy Mashed Potatoes	13	Grilled Asparagus Citrus, Sea Salt	14
Garlic Parmesan Fries Malt Vinegar Aioli, Heinz Ketchup	12	Classic Creamed Spinach	15	Sautéed Mushrooms Herb Sherry Butter	15
		Brussels Sprouts Garlic Chili Sauce, Fresh Mint	15		