PROUD TO BE FAMILY OWNED & OPERATED

JEFF RUBY'S STEAKHOUSE®

HOLIDAY CHEERS

RYE-BERRY SMASH 20
True Story Finished Rye, Chambord, Amaro Nonino, Four Fruit Preserves, Rosemary

CRANBERRY SPARKLE 18
Prosecco, Fee Bros. Cranberry Bitters, Fresh Cranberry

MERRY-MINT COLADA 16
Hard Truth Toasted Coconut Rum, Cream of Coconut, Rumple Minz, Pineapple

RUBY'S RAW BAR RESERVE

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

APPETIZERS

CRAB CAKE 30
Remoulade

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

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

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

SALADS

FREDDIE *GF* 16
Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

ICEBERG BLUE *GF* 18
Peppered Bacon, Marinated Tomatoes, Pickled Shallots, Chopped Egg, Everything Seasoning, Buttermilk Blue Cheese

CLASSIC CAESAR* 16
Parmigiano-Reggiano, Challah Croutons

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

CROWN YOUR SALAD

PRIME NEW YORK STRIP 22 | MARINATED CHICKEN 14 | ATLANTIC SALMON 15

SANDWICHES

SERVED WITH SARATOGA CHIPS

RUBY'S PRIME DIP* 36
Slow Roasted Prime Angus Beef, Provolone Cheese, Caramelized Onions, and Italian Giardiniera on a Roasted Garlic Butter Baguette. Served with Au Jus Sauce

CRISPY CHICKEN CAESAR 26
Panko Crusted Chicken, Calabrian Chili Butter, Parmigiano, Pepperoncini, and Romaine, on a Sixteen Bricks Seeded Roll

THE STEAKHOUSE BURGER* 28
1/2 lb Avril Bleh Beef Patty, Aged White Cheddar, J1 Onions, Horseradish-Dijon Aioli, on a toasted Milk Bread Bun

DYLAN JONES, EXECUTIVE CHEF

WAGYU BEEF COLLECTION*

A GLOBAL EXPRESSION OF EXTRAORDINARY BEEF



Japanese **A5 GRADE**

FILET MIGNON 6 oz 178

NEW YORK STRIP 8 oz 165



Australian **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

COMPOSED CUT*

STEAK BURROW 89
14 oz Blackened Strip,
Creole Crawfish Sauce

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

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

TO CROWN

6 EACH
GLUTEN-FREE

Béarnaise Sauce • Roasted Garlic Butter
Au Poivre • Point Reyes Blue Cheese

COLLINSWORTH *GF* 24
King Crab, Asparagus, Bordelaise,
Béarnaise

BURROW 13
Creole Crawfish Sauce

LOBSTER TAIL 29
6 oz

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

STEAKHOUSE POTATOES

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

ENTRÉES

TERIYAKI SALMON BOWL* 39
Seasoned Rice, Pickled Cucumbers and Carrots, Edamame, and a Creamy Wasabi Dressing

CHICKEN PARMESAN 34
Tomato Sauce, Mozzarella, Parmesan, Fresh Basil, Herbed Ricotta

MISO MARINATED SEA BASS 62
Pickled Shiitakes, Petite Greens, Sesame Vinaigrette, Fried Shallots

CONSUMER ADVISORY

**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