



JEFF RUBY'S

STEAKHOUSE®

RAW BAR

Colossal Shrimp Cocktail	27	East & West Coast Oysters*	5 EA
3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon		Chef's Selections Flown in Daily	
Alaskan King Crab	MKT	Chesapeake Oysters*	4.25 EA

SUSHI

Kingfish and Caviar*	32	Ruby Roll*	28
Yellowtail Kingfish Sashimi, American Caviar, Whipped Wasabi Crème Fraîche, Nikiri Sauce		Tempura Lobster, Asparagus, Avocado, Spicy Mayo, Seared Filet Mignon, Eel Sauce, Tempura Crunch	
Hamachi Usuzukuri*	19	Thee Buckeye Roll*	24
Thinly Sliced Yellowtail Sashimi, Yuzu-Ginger Ponzu, Kizami Shoga, Shaved Scallion, Jalapeño, EVOO		Grilled Tiger Shrimp, Ahi Tuna, King Salmon, Hamachi, Spicy KGB Sauce, Sweet Chili Sauce, Scallion, Masago	
Tuna Tartare*	26	Firecracker Roll*	26
Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli		Blackened Shrimp, Jalapeno Cream Cheese, Neuske's Bacon, Seared Salmon, Avocado, Sesame, Sweet Chili Aioli	

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	
Iced Sashimi*	38
Bluefin Tuna, Ahi Tuna, Hamachi, Avocado Emulsion, Yakishoga Sauce, Artisan Soy Sauce	
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>	

SAKE

Tozai 'Living Jewel' Junmai Kyoto	14
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YUNG NUGROHO, SUSHI CHEF

Herbstreit Roll	22
Shrimp Tempura, Alaskan Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Kabayaki Sauce, Tempura Crunch	
Hamachi Chuukara Roll*	24
Spicy Tuna, Hamachi, Panko Fried Asparagus, Cucumber, Sriracha Pickled Carrots, Shaved Serrano, Citrus Honey Glaze	
Miami Roll*	24
Tuna, Salmon, Yellowtail, Hokkaido Scallop, Mango, Cucumber, Grilled Pineapple Relish, Chili Oil, Soy Crêpe	
Melted Alaska Roll*	28
Tempura Lobster, Spicy Crab, King Salmon, Asparagus, Baked with Spicy Mayo & Kabayaki Sauce	

CLASSIC ROLLS

California	17	Veggie	15
Spicy Tuna*	15	Rainbow*	22
Spicy Yellowtail*	17	Shrimp Tempura	12

APPETIZERS

Crab Cake	30	Wagyu Beef Carpaccio*	35	Steamed Mussels	28
Remoulade		Lemon Aioli, Arugula, White Anchovy, Crispy Capers, Parmigiano		Garlic Saffron Broth, Chorizo, Toasted Focaccia	
Millionaire's Bacon	25	Wagyu Meatball	18	Mozzarella Di Bufala	26
Thick Cut Brown Sugar Bacon, Black Pepper, Pomegranate, Sherry Gastrique, and Gold		Herbed Ricotta, Classic Tomato Sauce, Pecorino Romano		<i>Campania, Italy</i> Roasted Garlic and Tomato, 8 Year Balsamic Vinegar, Sicilian Olive Oil, Toasted Focaccia	
Blue Crab Bisque	19	Oysters Rockefeller*	26		
Crème Fraiche, Chives, Oyster Crackers		Spinach, Mornay, Parmigiano-Reggiano, Pernod			

SALADS

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

J E F F R U B Y U . S . D . A . P R I M E S T E A K S *

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

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

W A G Y U B E E F *

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 Ribeye* 8 oz	168	Australian Wagyu New York Strip 12 oz, Sir Harry Citrus Fed Beef	115

P R E M I U M F I L E T M I G N O N *

Filet Scampi 6 oz Filet, Garlic Herb Shrimp, Potato Gnocchi, Fresh Lemon	59	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
Lobster Burrow 6 oz Filet Burrow, 6 oz Lobster Tail	89	Petite Filet Mignon 8 oz Center-Cut	69		

T O C R O W N Y O U R S T E A K

Collinsworth 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	Sweet Onion Bacon Jam	5
				Horseradish Cream	5	Chili Rub	5

Atlantic Salmon* 39
Fire Roasted Peppers Tomatoes,
Garlic Citrus Olive Oil

Cold Water Lobster Tail MKT
12 oz, Lemon-Herb Butter

Blackened Chilean Sea Bass* 55
Bok Choy, Citrus Beurre Blanc,
Trout Roe

Double-Bone Pork Chop* 49
Vermouth Jus, Italian Cherry Peppers

C L A S S I C S

Steak Collinsworth* 93
8 oz Filet, King Crab,
Asparagus, Bordelaise,
Béarnaise

Dover Sole 64
Filleted Tableside
Lemon Buerre Blanc, Capers,
Toasted Garlic

Spring Chicken en Croûte 36
Roasted Chicken Breast & Thigh
in Herb Cream Sauce, English Peas,
Spinach, Buttery Phyllo Crust

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

S T E A K H O U S E S I D E S

Jeff Ruby's Baked Macaroni & Cheese 17
6 Imported Cheeses

Creamy Mashed Potatoes 13

Garlic Parmesan Fries 12
Malt Vinegar Aioli,
Heinz Ketchup

Baked Potato 11

Brussels Sprouts 14
Brandy-Maple Glaze

Blistered Shishitos 16
Citrus Honey Glaze,
Japanese Furikake,
Tempura Crunch

Classic Creamed Spinach 15

Grilled Asparagus 14
Lemon & Olive Oil

Sautéed Mushrooms 15
Herb-Sherry Butter

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.