



JEFF RUBY'S
STEAKHOUSE®

RUBY'S RAW BAR RESERVE

RED KING CRAB
Dijonnaise, Fresh Lemon

MKT

COLOSSAL SHRIMP COCKTAIL 27
3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon

EAST & WEST COAST OYSTERS*
Ruby Pearl 4.25 EA *Specialty* 5 EA

SEAFOOD TOWER*

Chilled Maine Lobster, King Crab, Jumbo Tiger Shrimp, Lump Crab Salad, Chesapeake Oysters
Signature 185

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

SHRIMP KATSU CRUNCH 18
Panko Fried Shrimp, Red Ginger, Tonkatsu

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

THEE BUCKEYE* 25
Grilled Tiger Shrimp, Ahi Tuna, King Salmon, Hamachi, Spicy KGB Sauce, Sweet Chili Sauce, Scallion, Masago

MIAMI* 25
Tuna, Salmon, Yellowtail, Hokkaido Scallop, Mango, Cucumber, Grilled Pineapple Relish, Chili Oil, Soy Crêpe

APPETIZERS

CRAB CAKE 30
Remoulade

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

WAGYU MEATBALL 18
Herbed Ricotta, Classic Tomato Sauce, Pecorino Romano

MILLIONAIRE'S BACON 25
Thick-Cut Brown Sugar Bacon, Black Pepper, Pomegranate, Sherry Gastrique, and Gold

WAGYU CARPACCIO* 35
Lemon Aioli, Arugula, White Anchovy, Crispy Capers, Parmigiano

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

BAKED OYSTERS
BY THE HALF DOZEN

ROCKEFELLER* 27
Creamed Spinach, Pernod, Broiled Asiago Cheese

IMPERIAL* 30
Blue Crab, Old Bay, Toasted Breadcrumbs

NEW ORLEANS* 26
Garlic Butter, Oregano, Parmigiano

Rappahannock
— OYSTER CO. —

SOUP & SALAD

FREDDIE 16
Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

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

CLASSIC CAESAR* 16
Parmigiano-Reggiano, Challah Croutons

TOKYO SLAW 18
Shaved Cabbage, Cucumber, Pickled Carrots, Red Onion, Cilantro, Crispy Garlic, Toasted Almonds, Sesame Soy Vinaigrette

BLUE CRAB BISQUE 19
Crème Fraiche, Chives, Oyster Crackers

WAGYU BEEF COLLECTION*

A GLOBAL EXPRESSION OF EXTRAORDINARY BEEF

Japanese A5 GRADE

FILET MIGNON 6 oz 178

GRAND CHAMPION MIYAZAKI CITRUS

FILET MIGNON 6 oz 225

RIBEYE 8 oz 218

Australian PREMIUM WAGYU

RIBEYE FILET 8 oz 99

NEW YORK STRIP 12 oz 115



STEAKS*

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

NEW YORK STRIP 76
14 oz Center-Cut

BONELESS RIBEYE 84
16 oz Delmonico

COWBOY STEAK 105
22 oz 70-Day Dry-Aged Bone-In Ribeye

BONE-IN HATCHET 150
30 oz 85-Day Dry-Aged Ribeye

HAND-CUT FILETS*

BARREL-CUT FILET MIGNON 94
12 oz Cut From the Thickest Part
of the Tenderloin

PETITE FILET MIGNON 69
8 oz Center-Cut

STEAK & LOBSTER 129
12 oz Cold Water Lobster Tail,
8 oz Filet Mignon

COMPOSED CUT*

STEAK COLLINSWORTH 93
8 oz Filet, King Crab, Asparagus,
Bordelaise, Béarnaise

STEAK BURROW 88
14 oz Blackened Strip,
Creole Crawfish Sauce

LOBSTER BURROW 89
6 oz Filet Burrow, 6 oz Lobster Tail

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

PRIME SKIRT STEAK 55
8 oz Cut, Chimichurri Sauce

TO CROWN

6 EACH

Béarnaise Sauce • Mushrooms & Onions
Horseradish Cream • Roasted Garlic Butter
Au Poivre • Sweet Onion Bacon Jam
Chili Rub • Point Reyes Blue Cheese

COLLINSWORTH 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 14
Lemon & Olive Oil

BRUSSELS SPROUTS 14
Brandy Maple Butter

BLISTERED SHISHITOS 16
Citrus Honey Glaze, Japanese Furikake,
Tempura Crunch

SAUTÉED MUSHROOMS 15
Herb Sherry Butter

CLASSIC CREAMED SPINACH 15

STEAKHOUSE POTATOES

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

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

CREAMY MASHED POTATOES 13

BAKED POTATO 11

ENTRÉES

ATLANTIC SALMON* 39
Fire Roasted Peppers Tomatoes, Garlic Citrus Olive Oil

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

AHI TUNA STEAK* 52
Peppered Yellowfin Tuna, Yuzu Peppercorn Sauce, Tempura Potato Frites

CHILEAN SEA BASS* 59
Citrus Beurre Blanc, Trout Roe

MAINE LOBSTER THERMIDOR 78
Old Bay Breadcrumbs, Blue Crab, Lobster Cream, Served Whole

ROASTED CHICKEN 36
Gnocchi, Creamy Pesto, Parmigiano Reggiano, Aged Balsamic

FREEDOM RUN LAMB CHOPS* 92
Herbed Yogurt, Aleppo Pepper, Sumac Spiced Shishitos

DOUBLE-BONE PORK CHOP* 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 Sesame Bun,
Served with French Fries, Malt Vinegar Aioli, and Heinz Ketchup

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.