



JEFF RUBY'S

STEAKHOUSE®

RAW BAR

Colossal Shrimp Cocktail 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	24	East & West Coast Oysters* Chef's Selections Flown in Daily	4.50 EA
Red King Crab	MKT	Chesapeake Oysters*	3.75 EA

SUSHI

Kingfish and Caviar* Yellowtail Kingfish Sashimi, American Caviar, Whipped Wasabi Crème Fraîche, Nikiri Sauce	32	Godfather Roll* Tempura Lobster, Asparagus, Avocado, Spicy Mayo, Seared Filet Mignon, Eel Sauce, Tempura Crunch	28
Hamachi Usuzukuri* Thinly Sliced Yellowtail Sashimi, Yuzu-Ginger Ponzu, Kizami Shoga, Shaved Scallion, Jalapeño, EVOO	19	Thee Buckeye Roll* Grilled Tiger Shrimp, Ahi Tuna, King Salmon, Hamachi, Spicy KGB Sauce, Sweet Chili Sauce, Scallion, Masago	24
Tuna Hamachi Poke* Tataki Onions, Marinated Cucumber, Seaweed, Crispy Rice, Taro Chips	24	Mega Block Steamed Shrimp, Cold Water Lobster, Crab, Chipotle-Miso Sauce, Cucumber Sunomono	28

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	48/96
Torched Toro Aji Amarillo Emulsion, Gingered Fresno, Crispy Leeks	38
Toro Toro Roll Bluefin Belly, Shaved Scallion, Sesame, Ponzu	46

NIGIRI & SASHIMI

Akami <i>Ruby Red Tuna</i>	17	Otoro <i>Richly Marbled Tuna Belly</i>	32
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RAJESH KUMAR SHRESTHA, SUSHI CHEF

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

CLASSIC ROLLS

California Roll	17	Veggie Roll	15
Spicy Tuna Roll*	15	Rainbow Roll*	22
Spicy Yellowtail Roll*	17	Spicy Salmon Roll*	12

APPETIZERS

Crab Cake Remoulade	24	Pork Belly Buns Tabasco Glaze, Pickled Slaw	18	Wagyu Meatballs Herbed Ricotta, Classic Tomato Sauce, Pecorino Romano	18
Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, Pernod	24	Butternut Squash Chowder Duck Confit, Crème Fraîche, Sherry Vinegar	16		

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	15	The Wedge Braised Bacon, Tomato, Red Onion Buttermilk Blue Cheese	15	Classic Caesar* Parmigiano-Reggiano, Challah Croutons	15	Autumn Kale Roasted Beets, Burrata, Toasted Hazelnut Vinaigrette	15
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TOM MAWER, EXECUTIVE CHEF

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

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

Steak Burrow 14 oz Blackened Strip, Creole Crawfish Sauce	80	Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	94	Porterhouse 24 oz Center-Cut, 45-Day Dry-Aged	95
New York Strip 14 oz Center Cut	67	Boneless Ribeye 16 oz Delmonico	76	Bone-In Hatchet 30 oz 85-Day Dry-Aged Ribeye	145

WAGYU BEEF*

A Selection of The Rarest In The World

Japanese A5 New York Strip 8 oz	160	Japanese A5 Ribeye 8 oz	160
Japanese A5 Filet Mignon 6 oz	168	Australian Ribeye Filet 8 oz	96

PREMIUM FILET MIGNON*

Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	80	Steak & Lobster 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	115
Petite Filet Mignon 8 oz Center-Cut	59	Steak Rossini 8 oz Filet, Foie Gras, Truffle Demi Glace, Challah Toast	79

TO CROWN YOUR STEAK

5 EACH Béarnaise Sauce Bourbon Peppercorn Sauce Mushrooms & Onions Horseradish Cream	Point Reyes Blue Cheese Roasted Garlic Butter Sweet Onion Bacon Jam Chili Rub	Collinsworth Red King Crab, Asparagus, Bordelaise, Béarnaise	21	Burrow Louisiana Crawfish, Blackened Spice	13
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Faroe Islands Salmon Fregola, Beets, Wilted Kale, Pine Nuts, Dill Crème Fraîche	39
Cold Water Lobster Tail 12 oz, Lemon-Herb Butter	MKT
Miso Glazed Cod Seasonal Mushroom, Cauliflower Cream	49

CLASSICS

Steak Collinsworth* 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	78
Lobster Burrow* 6 oz Filet Burrow, 6 oz Lobster Tail	89

Berkshire Pork Chop Ginger-Apple Mostarda, Sherry GASTRIQUE	48
Roasted Half Chicken Farro, Root Vegetables, Sage Butter Jus	33
Jeff Ruby Burger* White Cheddar, Bacon Jam, Lettuce, Tomato, Chipotle Mayo	22

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Sweet Potatoes Sorghum Glaze, Chimichurri, Pickled Chili	12	Creamy Mashed Potatoes	11	Grilled Asparagus Lemon & Olive Oil	14
Mushroom Ragout Campanelle Pasta, Black Truffle, Pecorino	24	Boardwalk Fries Malt Vinegar Aioli	9	Brussels Sprouts Brandy-Maple Glaze	14	Classic Creamed Spinach	14
				Sautéed Mushrooms Herb-Sherry Butter	14		

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.