PROUD TO BE FAMILY OWNED & OPERATED

# JEFF RUBY'S STEAKHOUSE®

## 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

**SEAFOOD TOWER*** *GF*
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

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

## APPETIZERS

**CRAB CAKE** 30
Remoulade

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

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

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

**MILLIONAIRE'S BACON** *GF* 29
Thick-Cut Brown Sugar Bacon, Black Pepper, Pomegranate, Sherry Gastrique, and Gold

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

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

## SOUP & SALAD

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

**CLASSIC CAESAR*** 16
Parmigiano-Reggiano, Challah Croutons

**BLUE CRAB BISQUE** 19
Crème Fraiche, Chives, Oyster Crackers

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

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

SCOTT BROOKS, EXECUTIVE CHEF

## WAGYU BEEF COLLECTION*

A GLOBAL EXPRESSION OF EXTRAORDINARY BEEF

### *Japan* A5 GRADE

| | |
|---|---|
| FILET MIGNON* 6 oz | 178 |
| RIBEYE* 8 oz | 168 |

### *Australia* PREMIUM WAGYU

| | |
|---|---|
| RIBEYE FILET* 8 oz | 99 |
| NEW YORK STRIP* 12 oz | 115 |

## USDA PRIME STEAKS*

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

**NEW YORK STRIP** *GF* 76
14 oz Center-Cut

**BONELESS RIBEYE** *GF* 84
16 oz Delmonico

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

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

## 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

## COMPOSED CUT*

**STEAK COLLINSWORTH** *GF* 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** *GF* 55
8 oz Cut, Chimichurri Sauce

## TO CROWN

6 EACH
*GLUTEN-FREE*

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

**COLLINSWORTH** *GF* 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** *GF* 14
Lemon & Olive Oil

**BRUSSELS SPROUTS** 14
Citrus Garlic Vinaigrette, Mint

**SAUTÉED MUSHROOMS** *GF* 15
Herb Sherry Butter

**CLASSIC CREAMED SPINACH** 15

**TRUFFLE CREAMED CORN** *GF* 18
Black Summer Truffle Shavings and Chives

## STEAKHOUSE POTATOES

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

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

**CREAMY MASHED POTATOES** *GF* 13

**BAKED POTATO** *GF* 11

## ENTRÉES

**ATLANTIC SALMON*** *GF* 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*** *GF* 59
Citrus Beurre Blanc, Trout Roe

**BAKED MAINE LOBSTER** 78
Imperial Style with Blue Crab, Old Bay, Toasted Breadcrumbs

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

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

**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*