



# JEFF RUBY'S

## STEAKHOUSE®

### RUBY'S RAW BAR RESERVE

<b>CAVIAR*</b> 1 oz, Toasted Blinis, Tater Tots, Gribiche <i>Imperial Osetra</i> 150	<b>RED KING CRAB</b> MKT Dijonnaise, Fresh Lemon	<b>COLOSSAL SHRIMP</b> 27 <b>COCKTAIL</b> 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	<b>EAST &amp; WEST COAST</b> <b>OYSTERS*</b> <i>Ruby Pearl</i> 4.25 EA <i>Specialty</i> 5 EA
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#### SEAFOOD TOWERS\*

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

*Signature* 185    *The Boss* 250

### THE SUSHI COUNTER

#### HAND ROLLS

TWO PER ORDER • SERVED WITH  
HOUSEMADE SWEET SOY SAUCE

<b>SPICY CRAB*</b>	24
Sesame Shrimp, Chili Oil, Masago, Carrot, Furikake	
<b>HAMA JALAPEÑO*</b>	23
Hamachi, Jalapeño, Furikake	
<b>OH! TORO*</b>	32
Bluefin Tuna Belly, Grated Wasabi, Shaved Scallion	
<b>SAKE YUZU*</b>	20
Marbled Salmon, Yuzu Kosho, Cucumber, Rice Cracker	
<b>SHRIMP KATSU CRUNCH</b>	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

<b>RUBY*</b>	29
Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch	
<b>UK</b>	23
Shrimp Tempura, King Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Tempura Crunch	
<b>THE FATHER AND POPE*</b>	25
Spicy Tuna, Hamachi, Asparagus, Cucumber, Carrots, Shaved Serrano, Yuzu Honey Glaze	
<b>MIAMI*</b>	25
Tuna, Salmon, Yellowtail, Hokkaido Scallop, Mango, Cucumber, Grilled Pineapple Relish, Chili Oil, Soy Crêpe	
<b>CRAB RANGOON</b>	27
Crab, Jalapeno, Cream Cheese, Mango, Avocado, Sweet Chili Sauce, Panko Fried	

### APPETIZERS

<b>CRAB CAKE</b>	30
Remoulade	
<b>TUNA TARTARE*</b>	26
Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli	
<b>WAGYU MEATBALL</b>	20
Southern Tomato Gravy, Weisenberger Grits, Pecorino Romano	
<b>MILLIONAIRE'S BACON</b>	25
Thick-Cut Brown Sugar Bacon, Black Pepper, Pomegranate, Sherry Gastrique, and Gold	
<b>WAGYU CARPACCIO*</b>	35
Lemon Aioli, Arugula, White Anchovy, Crispy Capers, Parmigiano	
<b>COUNTRY HAM BOARD</b>	34
Benton's Country Ham, Deviled Eggs, Apple Butter, Truffled Pimento Cheese, Housemade Biscuits	
<b>MOZZARELLA DI BUFALA</b>	26
<i>Campania, Italy</i> 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

<b>FREDDIE</b>	16
Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	
<b>ICEBERG BLUE</b>	18
Peppered Bacon, Marinated Tomatoes, Pickled Shallots, Chopped Egg, Everything Seasoning, Buttermilk Blue Cheese	
<b>CLASSIC CAESAR*</b>	16
Parmigiano-Reggiano, Challah Croutons	
<b>TOKYO SLAW</b>	18
Shaved Cabbage, Cucumber, Pickled Carrots, Red Onion, Cilantro, Crispy Garlic, Toasted Almonds, Sesame Soy Vinaigrette	
<b>BLUE CRAB BISQUE</b>	19
Crème Fraîche, 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

STRIP 8 oz 215

### *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

BLACKENED RIBEYE 84  
16 oz Delmonico, Horseradish Cream

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\* 84  
6 oz Filet Burrow, 6 oz Lobster Tail

BOURBON FILET 79  
8 oz Filet Mignon, Chive Potato Purée,  
Bourbon Garlic Shrimp, Crispy Onions

STEAK DIANE 72  
8 oz Filet, Mushrooms, Brandy Cream

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-Caper Butter, Confit Garlic

BRUSSELS SPROUTS 14  
Bacon, Maple, Pickled Fennel

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

ROASTED MUSHROOMS 15  
Caramelized Cabbage, Fines Herbes

CLASSIC CREAMED SPINACH 15

### STEAKHOUSE POTATOES

LOBSTER GNOCCHI 36  
Lobster Claw Meat, Bacon, Marinated Tomato,  
Lobster Cream Sauce, Chili Bread Crumb

POTATOES ANNA 16  
Classically Layered

RED SKIN HASHBROWNS 14  
Caramelized Onions, Sunny Side Egg

GARLIC PARMESAN FRIES 12  
Malt Vinegar Aioli, Heinz Ketchup

CREAMY MASHED POTATOES 13

BAKED POTATO 11

## ENTRÉES

TERIYAKI SALMON\* 42  
Ginger Carrot Sauce, Charred Scallion Salad, Sesame Seeds

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

STONE CROSS FARM PORK CHOP\* 49  
Vermouth Jus, Italian Cherry Peppers

SPRING CHICKEN EN CROÛTE 36  
Roasted Chicken Breast & Thigh in Herb Cream Sauce,  
English Peas, Spinach, Buttery Phyllo Crust

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

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.