



JEFF RUBY'S

STEAKHOUSE®

RAW BAR

Colossal Shrimp Cocktail 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	24	Seafood Tower Maine Lobster, Red King Crab, Blue Crab, Huge Tiger Shrimp, Specialty Oysters	MKT
Red King Crab	MKT	Caviar* 1 oz Ossetra Sturgeon, Traditional Accoutrements	150
East & West Coast Oysters* Chef's Selections Flown in Daily	3.75/ 4.50 EA		

SUSHI

Hamachi Crudo* Pickled Fresno, Green Tomato, Finger Lime, Torn Herbs	26	Ruby Roll* Tempura Lobster, Asparagus, Avocado, Spicy Mayo, Seared Filet Mignon, Eel Sauce, Tempura Crunch	28
Tuna Tartare* Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli	26	Triple Crown Roll Baked Scallop & Ebi, Crab, Avocado, Asparagus, Eel Sauce, Sweet Potato Crunch, Masago, Scallion, Tobiko	26
Hamachi Usuzukuri* Thinly Sliced Yellowtail Sashimi, Yuzu-Ginger Ponzu, Kizami Shoga, Shaved Scallion, Jalapeño, EVOO	24	UK Roll Shrimp Tempura, Alaskan Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Kabayaki Sauce, Tempura Crunch	22

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 SM / 96 LG
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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JONATHAN SAUCEDO, SUSHI CHEF

Calipari Roll* Spicy Tuna, Hamachi, Cucumber, Panko Asparagus, Sriracha Pickled Carrots, Shaved Serrano, Yuzu Honey Glaze	24
Stoops Roll Charred Shrimp and Jalapeño, Mango, Tuna, Salmon, Yellowtail, Avocado, Shaved Red Onion, Edamame, Creamy Poke Sauce	24
Palumbo Roll Tempura Lobster, Salmon, Asparagus, Tobiko, Baked with Spicy Mayo, Kabayaki Sauce	26
Miami Roll* Tuna, Salmon, Yellowtail, Hokkaido Scallop, Mango, Cucumber, Grilled Pineapple Relish, Chili Oil, Soy Crêpe	24

CLASSIC ROLLS

California Roll	17	Shrimp Tempura Roll	10
Spicy Tuna Roll*	15	Veggie Roll	10
Rainbow Roll	22	Spicy Yellowtail Roll*	17

APPETIZERS

Crab Cake Remoulade	24	Beef Carpaccio Anchovy Aioli, Capers, Arugula, Shaved Parmesan	30	Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, Pernod	24
Jamón Ibérico Spanish Ham, Kenny's Aged Cheddar, Benton's Pâté, Apple Butter, Boursin, Buttermilk Biscuits, Seasonal Accoutrements	78	Seared Scallops Corncake, Bacon Vinaigrette, Pickled Grapes, Maple Gastrique	32	Wagyu Meatball Southern Tomato Gravy, Weisenberger Grits, Pecorino Romano	20
French Onion Soup	14				

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	15	Classic Caesar* Parmigiano-Reggiano, Challah Croutons	15	Seafood Louis Lobster & Crab Salad, Crisp Romaine, Tomato, Hard Boiled Egg	32
The Wedge Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	15	Autumn Pear Salad Roasted Beets, Candied Pecans, Pickled Grapes, Maple-Balsamic Vinaigrette	15		

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	Blackened Ribeye 16 oz Delmonico, Horseradish Cream	79	Bone-In Hatchet 30 oz 85-Day Dry-Aged Ribeye	145
Bone-In New York Strip 16 oz 70-Day Dry-Aged	86				

WAGYU BEEF

A Selection of The Rarest In The World

Japanese A5 New York Strip* 8 oz	155	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	Petite Filet Mignon* 8 oz Center-Cut	59	Steak Diane 8 oz Filet, Mushrooms, Brandy Cream	63
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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 21 Red King Crab, Asparagus, Bordelaise, Béarnaise	Burrow 13 Creole Crawfish Sauce
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Faroe Islands Salmon Fried Polenta, Spinach, Garlic-Tomato Cream	39
Cold Water Lobster Tail 12 oz, Lemon-Herb Butter	MKT
Miso Glazed Cod Seasonal Mushroom, Cauliflower Cream	49
Orecchiette Pasta Butternut Squash, Kale, Caramelized Onions, Red Chili Breadcrumbs, Pecorino	26

CLASSICS

Lobster Burrow* 6 oz Filet Burrow, 6 oz Lobster Tail	89
Steak Collinsworth* 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	78
Steak & Lobster* 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	115

Berkshire Pork Chop Braised Collard Greens, Apple Compote	48
Chicken Fricasse Wild Rice, Country Ham, Seasonal Mushrooms	33
Steakhouse Burger* 8 oz Prime Patty, Herb Aioli, Caramelized Onion, American Cheese	22

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Sweet Potato Hasselback Applewood Bacon, Pecans, Mascarpone Cheese	16	Grilled Asparagus Lemon Caper Butter, Confit Garlic	14	Roasted Mushrooms Caramelized Cabbage, Fines Herbes	14
Lobster Gnocchi Lexington Pasta, Nueske's Bacon, Calabrian Chili Butter	36	Potatoes Anna Classically Layered	15	Braised Collard Greens	13	Brussels Sprouts Bacon, Maple, Pickled Fennel	14
Creamy Mashed Potatoes	11	Boardwalk Fries Malt Vinegar Aioli	9	Cornbread Candied Jalapeños, Salted Butter	10	Classic Creamed Spinach	14

PHILIP CRONIN, EXECUTIVE CHEF

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.