PROUD TO BE FAMILY OWNED & OPERATED

JEFF RUBY'S STEAKHOUSE®

RUBY'S RAW BAR RESERVE

CAVIAR*
1 oz, Toasted Blinis, Tater Tots, Gribiche
Imperial Osetra 150

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 TOWERS* *GF*
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

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

KY 23
Shrimp Tempura, King Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Tempura Crunch

THE FATHER AND POPE* *GF* 25
Spicy Tuna, Hamachi, Asparagus, Cucumber, Carrots, Shaved Serrano, Yuzu Honey Glaze

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

CRAB RANGOON 27
Crab, Jalapeno, Cream Cheese, Mango, Avocado, Sweet Chili Sauce, Panko Fried

APPETIZERS

CRAB CAKE 30
Remoulade

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

WAGYU MEATBALL 20
Southern Tomato Gravy, Weisenberger Grits, Pecorino Romano

COCONUT FRIED LOBSTER TAILS 54
Passionfruit-Sweet Chili Sauce, Cilantro, Old Bay

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

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

SHORT RIB ARANCINI 28
Short Rib Stuffed Risotto Balls, Mushroom Jus, Horseradish Cream, Parmesan, Chives

COUNTRY HAM BOARD 34
Benton's Country Ham, Deviled Eggs, Apple Butter, Truffled Pimento Cheese, Housemade Biscuits

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

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

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

ROASTED BEET AND ORANGE *GF* 18
Whipped Feta, Shaved Fennel, Chili Pistachios, Maple-Dijon Vinaigrette

NATE ORR, 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

STEAKS*

USDA PRIME

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

NEW YORK STRIP *GF* — 78
14 oz Center-Cut

BLACKENED RIBEYE *GF* — 89
16 oz Delmonico, Horseradish Cream

DRY-AGED NEW YORK STRIP *GF* — 98
18 oz Center-Cut

COWBOY STEAK *GF* — 109
22 oz 70-Day Dry-Aged
Bone-In Ribeye

BONE-IN HATCHET *GF* — 160
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 — 89
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 *GF* — 72
8 oz Filet, Mushrooms, Brandy Cream

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* — 15
Lemon-Caper Butter, Confit Garlic

BRUSSELS SPROUTS — 15
Bacon, Maple, Pickled Fennel

ROASTED MUSHROOMS *GF* — 15
Caramelized Cabbage, Fines Herbes

CLASSIC CREAMED SPINACH — 15

TRUFFLE CREAMED CORN *GF* — 18
Black Summer Truffle Shavings, Chives

STEAKHOUSE POTATOES

BROWN BUTTER GNOCCHI — 18
Fresh Sage, Caramelized Shallots, Parmesan Foam

LOBSTER MASHED POTATOES *GF* — 42
Roasted Garlic, Parmesan, Old Bay

POTATOES ANNA *GF* — 16
Classically Layered

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

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* *GF* — 62
Citrus Beurre Blanc, Trout Roe

HERB ROASTED LOBSTER TAILS *GF* — MKT
12 oz Canadian Cold Water

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

ROASTED AIRLINE CHICKEN BREAST *GF* — 36
Poblano Lime Chicken Jus, Crispy Potato, Caramelized Onion, Lime Crema

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