



**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**

<b>AKAMI</b>	18
Ruby Red Tuna	
<b>OTORO</b>	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 Fraiche, Chives, Oyster Crackers	

## 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\*

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

<b>NEW YORK STRIP</b>	76
14 oz Center-Cut	
<b>BLACKENED RIBEYE</b>	84
16 oz Delmonico, Horseradish Cream	
<b>COWBOY STEAK</b>	105
22 oz 70-Day Dry-Aged Bone-In Ribeye	
<b>BONE-IN HATCHET</b>	150
30 oz 85-Day Dry-Aged Ribeye	

### HAND-CUT FILETS\*

<b>BARREL-CUT FILET MIGNON</b>	94
12 oz Cut From the Thickest Part of the Tenderloin	
<b>PETITE FILET MIGNON</b>	69
8 oz Center-Cut	
<b>STEAK &amp; LOBSTER</b>	129
12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	

### COMPOSED CUT\*

<b>STEAK COLLINSWORTH</b>	93
8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	
<b>STEAK BURROW</b>	88
14 oz Blackened Strip, Creole Crawfish Sauce	
<b>LOBSTER BURROW*</b>	84
6 oz Filet Burrow, 6 oz Lobster Tail	
<b>BOURBON FILET</b>	79
8 oz Filet Mignon, Chive Potato Purée, Bourbon Garlic Shrimp, Crispy Onions	
<b>STEAK DIANE</b>	72
8 oz Filet, Mushrooms, Brandy Cream	
<b>PRIME SKIRT STEAK</b>	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	
<b>COLLINSWORTH</b>	24
King Crab, Asparagus, Bordelaise, Béarnaise	
<b>BURROW</b>	13
Creole Crawfish Sauce	

### SIGNATURE SIDES

<b>JEFF RUBY'S BAKED MACARONI &amp; CHEESE</b>	17
6 Imported Cheeses	
<b>GRILLED ASPARAGUS</b>	14
Lemon-Caper Butter, Confit Garlic	
<b>BRUSSELS SPROUTS</b>	14
Bacon, Maple, Pickled Fennel	
<b>BLISTERED SHISHITOS</b>	16
Citrus Honey Glaze, Japanese Furikake, Tempura Crunch	
<b>ROASTED MUSHROOMS</b>	15
Caramelized Cabbage, Fines Herbes	
<b>CLASSIC CREAMED SPINACH</b>	15

### STEAKHOUSE POTATOES

<b>LOBSTER GNOCCHI</b>	36
Lobster Claw Meat, Bacon, Marinated Tomato, Lobster Cream Sauce, Chili Bread Crumb	
<b>POTATOES ANNA</b>	16
Classically Layered	
<b>RED SKIN HASHBROWNS</b>	14
Caramelized Onions, Sunny Side Egg	
<b>GARLIC PARMESAN FRIES</b>	12
Malt Vinegar Aioli, Heinz Ketchup	
<b>CREAMY MASHED POTATOES</b>	13
<b>BAKED POTATO</b>	11

## ENTRÉES

<b>TERIYAKI SALMON*</b>	42	<b>SPRING CHICKEN EN CROÛTE</b>	36
Ginger Carrot Sauce, Charred Scallion Salad, Sesame Seeds		Roasted Chicken Breast & Thigh in Herb Cream Sauce, English Peas, Spinach, Buttery Phyllo Crust	
<b>AHI TUNA STEAK*</b>	52	<b>FREEDOM RUN LAMB CHOPS*</b>	80
Peppered Yellowfin Tuna, Yuzu Peppercorn Sauce, Tempura Potato Frites		Herbed Yogurt, Aleppo Pepper, Sumac Spiced Shishitos	
<b>CHILEAN SEA BASS*</b>	59	<b>JEFF RUBY BURGER*</b>	28
Citrus Beurre Blanc, Trout Roe		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	
<b>MAINE LOBSTER THERMIDOR</b>	78		
Old Bay Breadcrumbs, Blue Crab, Lobster Cream, Served Whole			
<b>STONE CROSS FARM PORK CHOP*</b>	49		
Vermouth Jus, Italian Cherry Peppers			

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.