



JEFF RUBY'S

STEAKHOUSE®

RAW BAR

Colossal Shrimp Cocktail	27	Seafood Platter*	250
3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon		King Crab, Chilled Lobster, Jumbo Shrimp, Sesame Tuna, Spicy Crab and Caviar Roll	
Alaskan King Crab	MKT	Caviar*	150
East & West Coast Oysters*	4.25 / 5 EA	1 oz Golden Osetra Sturgeon, Toasted Blini, Gribiche	
Chef's Selections Flown in Daily			

SUSHI

Tuna Tartare*	26	Ruby Roll*	28
Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli		Tempura Lobster, Asparagus, Avocado, Spicy Mayo, Seared Filet Mignon, Eel Sauce, Tempura Crunch	
Hamachi Usuzukuri*	24	UK Roll	22
Thinly Sliced Yellowtail Sashimi, Yuzu-Ginger Ponzu, Kizami Shoga, Shaved Scallion, Jalapeño, EVOO		Shrimp Tempura, Alaskan Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Eel Sauce, Tempura Crunch	

PREMIUM TUNA

Bluefin Tuna Flight*	48 SM / 96 LG
Full Selection of Bluefin Sashimi (<i>Ruby Red, Tender Belly, Richly Marbled Belly</i>), Dipping Sauces, Japanese Vegetables, Grated Wasabi, Toasted Nori, Sushi Rice	
Iced Sashimi*	38
Bluefin Tuna, Ahi Tuna, Hamachi, Avocado Emulsion, Yakishoga Sauce, Artisan Soy Sauce	
Toro Toro Roll*	46
Bluefin Belly, Shaved Scallion, Sesame, Ponzu	

NIGIRI & SASHIMI

Akami*	17	Otoro*	32
<i>Ruby Red Tuna</i>		<i>Richly Marbled Tuna Belly</i>	

SAKE

Tozai 'Living Jewel' Junmai Kyoto	14
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JONATHAN SAUCEDO, SUSHI CHEF

The Father and Pope Roll*	24
Spicy Tuna, Hamachi, Cucumber, Panko Asparagus, Sriracha Pickled Carrots, Shaved Serrano, Yuzu Honey Glaze	

Wildcat Roll*	24
Charred Shrimp and Jalapeño, Mango, Tuna, Salmon, Yellowtail, Avocado, Creamy Poke Sauce	

Firecracker Roll*	26
Blackened Shrimp, Jalapeno, Cream Cheese, Neuske's Bacon, Seared Salmon, Avocado, Sesame, Sweet Chili Aioli	

Miami Roll*	24
Tuna, Salmon, Yellowtail, Hokkaido Scallop, Mango, Cucumber, Grilled Pineapple Relish, Chili Oil, Soy Crêpe	

Crab Rangoon Roll	26
Crab, Jalapeno, Cream Cheese, Mango, Avocado, Sweet Chili Sauce, Panko Fried	

CLASSIC ROLLS

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

APPETIZERS

Crab Cake	30	Blue Crab Bisque	19	Mozzarella Di Bufala	26
Remoulade		Crème Fraiche, Chives, Oyster Crackers		<i>Campania, Italy</i> Roasted Garlic and Tomato, 8 Year Balsamic Vinegar, Sicilian Olive Oil, Toasted Focaccia	
Wagyu Beef Carpaccio	35	Wagyu Meatball	20	Country Ham Board	34
Lemon Aioli, Arugula, White Anchovy, Crispy Capers, Parmigiano		Southern Tomato Gravy, Weisenberger Grits, Pecorino Romano		Benton's Country Ham, Deviled Eggs, Truffled Pimento Cheese, Apple Butter, Housemade Biscuits	
Oysters Rockefeller	26	Millionaire Bacon	25		
Spinach, Mornay, Parmigiano-Reggiano, Pernod		Thick Cut Brown Sugar Bacon, Black Pepper, Pomegranate, Sherry Gastrique, and Gold			

SALADS

Freddie	16	Iceberg Blue	18	Classic Caesar*	16	Tokyo Slaw	18
Roma Tomatoes, Applewood Bacon, Buttermilk Ranch		Peppered Bacon, Marinated Tomatoes, Pickled Shallots, Chopped Egg, Everything Seasoning, Buttermilk Blue Cheese		Parmigiano-Reggiano, Challah Croutons		Shaved Cabbage, Pickled Carrots, Cucumber, Red Onion, Cilantro, Toasted Almonds, Crispy Garlic, Sesame Soy Vinaigrette	

NATE ORR, EXECUTIVE CHEF

JEFF RUBY U.S.D.A. PRIME STEAKS*

Cattle Selected, Raised, Aged, and Cut Exclusively for Our Steakhouses.

Prime Skirt Steak 8 oz Cut, Chimichurri Sauce	55	New York Strip 14 oz Center-Cut	76	Bone-In Hatchet 30 oz 85-Day Dry-Aged Ribeye	150
Steak Burrow 14 oz Blackened Strip, Creole Crawfish Sauce	88	Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	105	Blackened Ribeye 16 oz Delmonico, Horseradish Cream	84

WAGYU BEEF*

A Selection of The Rarest In The World

Japanese A5 Filet Mignon 6 oz	178	Australian Wagyu Ribeye Filet 8 oz, Queensland, Australia Beef	99
Japanese A5 Ribeye 8 oz	168	Australian Wagyu New York Strip 12 oz, Sir Harry Citrus Fed Beef	115

PREMIUM FILET MIGNON*

Petite Filet Mignon 8 oz Center-Cut	69	Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	94	Bourbon Filet 8 oz Filet Mignon, Chive Potato Purée, Bourbon Garlic Shrimp, Crispy Onions	79
Steak Diane 8 oz Filet, Mushrooms, Brandy Cream	72				

TO CROWN YOUR STEAK

Collinsworth King Crab, Asparagus, Bordelaise, Béarnaise	24	Burrow Creole Crawfish Sauce	13	Au Poivre	8	Point Reyes Blue Cheese	5
				Béarnaise Sauce	5	Roasted Garlic Butter	5
				Mushrooms & Onions	5	Sweet Onion Bacon Jam	5
				Horseradish Cream	5	Chili Rub	5

Teriyaki Salmon* 42
Ginger Carrot Sauce,
Charred Scallion Salad, Sesame Seeds

Cold Water Lobster Tail* MKT
12 oz, Lemon-Herb Butter

Chilean Sea Bass* 55
Roasted Shallots, Lemon,
Garlic Chili Crisp, and Olive Oil

Stone Cross Farm Pork Chop* 49
Vermouth Jus, Italian Cherry Peppers

CLASSICS

Steak Collinsworth* 93
8 oz Filet, King Crab, Asparagus,
Bordelaise, Béarnaise

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

Steak & Lobster* 129
12 oz Cold Water Lobster Tail,
8 oz Filet Mignon

Spring Chicken en Croûte 36
Roasted Chicken Breast & Thigh
in Herb Cream Sauce, English Peas,
Spinach, Buttery Phyllo Crust

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

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 17
6 Imported Cheeses

Garlic Parmesan Fries 12
Malt Vinegar Aioli,
Heinz Ketchup

Potatoes Anna 16
Classically Layered

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

Creamy Mashed Potatoes 13

Baked Potato 11

Brussels Sprouts 14
Bacon, Maple,
Pickled Fennel

Grilled Asparagus 14
Lemon-Caper Butter,
Confit Garlic

Classic Creamed Spinach 15

Blistered Shishitos 16
Citrus Honey Glaze,
Japanese Furikake,
Tempura Crunch

Roasted Mushrooms 15
Caramelized Cabbage,
Fines Herbes

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.