



JEFF RUBY'S

STEAKHOUSE®

HOLIDAY LUNCH | WEEKDAYS DECEMBER 7-22 | 11:00-2:00

RAW BAR

Colossal Shrimp Cocktail 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	24	East & West Coast Oysters* Chef's Selections Flown in Daily	4.50 EA
Red King Crab	MKT	Chesapeake Oysters*	3.75 EA

◆◆ APPETIZERS ◆◆

Crab Cake Remoulade	26	Wagyu Meatball Southern Tomato Gravy, Weisenberger Grits, Pecorino Romano	20	Lobster Bisque Charred Corn, Coconut Milk	19
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SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	15	The Wedge Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	15	Classic Caesar* Parmigiano-Reggiano, Challah Croutons	15	Kale Apple, Pomegranate, Feta, Candied Walnut, Red Onion, Apple Cider Vinaigrette	17
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◆◆ CROWN YOUR SALAD ◆◆

Prime New York Strip	19	Chilled Maine Lobster	25
Marinated Chicken	14	Verlasso Salmon	15

◆◆ SANDWICHES ◆◆

SERVED WITH SARATOGA CHIPS

Ruby's Prime Dip Black Angus Ribeye, Italian Provolone, Spicy Pickle Relish, Au Jus	29	Spicy Chicken Sandwich Truffled Pimento Cheese, Dill Pickle, Chili Mayo	19	Steakhouse Burger* 8 oz Prime Patty, Herb Aioli, Caramelized Onion, American Cheese	22
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◆◆ STEAKHOUSE SIDES ◆◆

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Potatoes Anna Classically Layered	15	Grilled Asparagus Lemon Caper Butter, Confit Garlic	14
Creamy Mashed Potatoes	11	Brussels Sprouts Bacon, Maple, Pickled Fennel	14	Roasted Mushrooms Caramelized Cabbage, Fines Herbes	14
Boardwalk Fries Malt Vinegar Aioli	9	Classic Creamed Spinach	14		

◆ NATE ORR, EXECUTIVE CHEF ◆

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	83	Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	94
New York Strip 14 oz Center-Cut	70	Blackened Ribeye 16 oz Delmonico, Horseradish Cream	82

WAGYU BEEF*

A Selection of The Rarest In The World

Japanese A5 New York Strip* 155 8 oz	Japanese A5 Ribeye* 160 8 oz
Japanese A5 Filet Mignon* 168 6 oz	Australian Ribeye Filet* 96 8 oz

PREMIUM FILET MIGNON*

Barrel-Cut Filet Mignon 84 12 oz Cut From the Thickest Part of the Tenderloin	Lobster Burrow* 84 6 oz Filet Burrow, 6 oz Lobster Tail
Steak Collinworth* 82 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	Petite Filet Mignon 62 8 oz Center-Cut

TO CROWN YOUR STEAK

5 EACH

Béarnaise Sauce	Collinworth 21 Red King Crab, Asparagus, Bordelaise, Béarnaise	Burrow 13 Creole Crawfish Sauce	Lobster Tail 29 6 oz
Bourbon Peppercorn Sauce			
Blue Cheese Butter			
Roasted Garlic Butter			

ENTRÉES

Roasted Salmon Poke Bowl 36 Sushi Rice, Cucumber, Edamame, Carrot, Pickled Cabbage, Creamy Ginger Dressing	Lobster Gnocchi 32 Garlic Parmesan Cream, Baby Spinach, Bacon, Herbed Breadcrumbs	Half Roasted Chicken 33 Mushroom and Ham Cream Sauce
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DESSERT

Wildcat Cake 16 Blueberry Cake, Kentucky Blackberry Jam, Cream Cheese Icing, Chantilly	Honey Budino 15 Honey Custard, Apricot Hibiscus, Honeycomb Candy	House-Made Ice Creams 8 Cookies & Cream, Vanilla Bean, Seasonal Ice Cream & Sorbet
Chocolate Cake 16 Fudge Frosting, Dark Chocolate Curls	Three Layer Carrot Cake 15 Warm Caramel Cream Cheese Icing	

CLASSICS

13 EACH

Butter Pie Cinnamon Sugar Pecans, Caramel, Powdered Sugar À La Mode 4	Vanilla Bean Crème Brûlée Seasonal Berries	Jeff Ruby's Very Own Cheesecake Mango Sauce, Seasonal Berries
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ASHLEY DIXON, PASTRY 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.