



# JEFF RUBY'S

STEAKHOUSE®

## ◆◆ HOLIDAY CHEERS ◆◆

<b>Rye-Berry Smash</b> 20 True Story Finished Rye, Chambord, Amaro Nonino, Four Fruit Preserves, Rosemary	<b>Cranberry Sparkle</b> 18 Prosecco, Fee Bros. Cranberry Bitters, Fresh Cranberry	<b>Merry-Mint Colada</b> 16 Hard Truth Toasted Coconut Rum, Cream of Coconut, Rumble Minz, Pineapple
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## RAW BAR

<b>Colossal Shrimp Cocktail</b> 27 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	<b>East &amp; West Coast Oysters*</b> 5 EA Chef's Selections Flown in Daily
<b>Red King Crab</b> MKT	<b>Chesapeake Oysters*</b> 4.25 EA

## ◆◆ SUSHI ◆◆

<b>Ruby Roll*</b> 28 Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch	<b>UK Roll</b> 22 Shrimp Tempura, Alaskan Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Eel Sauce, Tempura Crunch	<b>The Father and Pope Roll*</b> 24 Spicy Tuna, Hamachi, Cucumber, Panko Asparagus, Sriracha Pickled Carrots, Shaved Serrano, Yuzu Honey Glaze
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## ◆◆ APPETIZERS ◆◆

<b>Crab Cake</b> 30 Remoulade	<b>Blue Crab Bisque</b> 19 Crème Fraiche, Chives, Oyster Crackers
<b>Wagyu Meatball</b> 20 Southern Tomato Gravy, Weisenberger Grits, Pecorino Romano	<b>Oysters Rockefeller</b> 24 Spinach, Mornay, Parmigiano-Reggiano, Pernod

## SALADS

<b>Freddie</b> 16 Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	<b>The Wedge</b> 16 Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	<b>Classic Caesar*</b> 16 Parmigiano-Reggiano, Challah Croutons	<b>Roquefort</b> 17 Endive, Frisée, Red Grapes, Blue Cheese, Candied Pecans, Caramelized Onions, Basil Balsamic Vinaigrette
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## ◆◆ CROWN YOUR SALAD ◆◆

<b>Prime New York Strip</b> 22	<b>Marinated Chicken</b> 14	<b>Atlantic Salmon</b> 15
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## ◆◆ SANDWICHES ◆◆

SERVED WITH SARATOGA CHIPS

<b>Ruby's Prime Dip*</b> 36 Sliced USDA Prime Beef, White American Cheese, Giardiniera, Garlic Aioli, Caramelized Onions, On A Sixteen Bricks Baguette, Served With Au Jus	<b>Nashville Hot Chicken</b> 21 Crispy Fried Chicken Breast, Dill Pickles, Cabbage Slaw, Buttermilk Ranch	<b>Jeff Ruby Burger*</b> 28 Griddled 8 oz American Wagyu Patty, White American Cheese, Lettuce, Pickles, Caramelized Onions, and Remoulade, on a Sesame Bun
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◆ NATE ORR, EXECUTIVE CHEF ◆

## JEFF RUBY USDA PRIME STEAKS\*

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

<b>New York Strip</b> 14 oz Center-Cut	76	<b>Steak Burrow</b> 14 oz Blackened Strip, Creole Crawfish Sauce	88
<b>Cowboy Steak</b> 22 oz 70-Day Dry-Aged Bone-In Ribeye	105	<b>Blackened Ribeye</b> 16 oz Delmonico, Horseradish Cream	84

## WAGYU BEEF\*

A Selection of The Rarest In The World

<b>Japanese A5 Filet Mignon</b> 6 oz	178	<b>Australian Wagyu Ribeye Filet</b> 8 oz, Margaret River Beef	99
<b>Japanese A5 Ribeye</b> 8 oz	168	<b>Australian Wagyu New York Strip</b> 12 oz, Sir Harry Citrus Fed Beef	115

## PREMIUM FILET MIGNON\*

<b>Barrel-Cut Filet Mignon</b> 12 oz Cut From the Thickest Part of the Tenderloin	92	<b>Steak Collinworth*</b> 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	89	<b>Petite Filet Mignon</b> 8 oz Center-Cut	69
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## TO CROWN YOUR STEAK

<b>Au Poivre</b>	8	<b>Collinworth</b>	21	<b>Burrow</b>	13	<b>Lobster Tail</b>	29
<b>Béarnaise Sauce</b>	5	<b>Red King Crab,</b>		<b>Creole Crawfish Sauce</b>		<b>6 oz</b>	
<b>Point Reyes Blue Cheese</b>	5	<b>Asparagus, Bordelaise,</b>					
<b>Roasted Garlic Butter</b>	5	<b>Béarnaise</b>					

## ENTRÉES

<b>Teriyaki Salmon Bowl</b> Sushi Rice, Pickled Cabbage, Cucumber, Carrots, Avocado, Edamame, Sesame, Creamy Ginger Dressing	39	<b>Lobster Gnocchi</b> Lobster Claw Meat, Bacon, Marinated Tomato, Lobster Cream Sauce, Chili Bread Crumb	36	<b>Roasted Chicken Breast*</b> Poblano Lime Chicken Jus, Cipollini Onion	33
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## STEAKHOUSE SIDES

<b>Jeff Ruby's Baked Macaroni &amp; Cheese</b> 6 Imported Cheeses	16	<b>Creamy Mashed Potatoes</b>	13	<b>Grilled Asparagus</b> Lemon Caper Butter, Confit Garlic	14
<b>Garlic Parmesan Fries</b> Malt Vinegar Aioli, Heinz Ketchup	12	<b>Potatoes Anna</b> Classically Layered	16	<b>Roasted Mushrooms</b> Caramelized Cabbage, Fines Herbes	15
		<b>Brussels Sprouts</b> Bacon, Maple, Pickled Fennel	14	<b>Classic Creamed Spinach</b>	15

## DESSERT

<b>Wildcat Cake</b> Blueberry Cake, Kentucky Blackberry Jam, Cream Cheese Icing, Chantilly	16	<b>Butter Pie</b> Cinnamon Sugar Pecans, Caramel, Powdered Sugar <i>À LA MODE</i> 4	14	<b>Jeff Ruby's Very Own Cheesecake</b> Whipped Cream, Mixed Berry Sauce <i>GLUTEN-FREE</i>	14
<b>Espresso Chocolate Cake 16</b>		<b>Chocolate Chip Skillet Cookie</b> Vanilla and Chocolate Ice Cream, Brown Butter, Maldon Sea Salt	17	<b>House-Made Ice Creams</b> Cookies & Cream, Vanilla Bean, Seasonal Ice Cream & Sorbet	9
<b>Three Layer Carrot Cake</b> Warm Caramel Cream Cheese Icing	15	<b>Vanilla Bean Crème Brûlée</b> Seasonal Berries <i>GLUTEN-FREE</i>	14		

◆ 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.