



JEFF RUBY'S

STEAKHOUSE®

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

SUSHI

Hamachi Usuzukuri* Thinly Sliced Yellowtail Sashimi, Yuzu-Ginger Ponzu, Kizami Shoga, Shaved Scallion, Jalapeño, EVOO	24	Ruby Roll* Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch	28
Tuna Tartare* Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli	26	Tuna Flash Roll* Panko Crusted Ahi Tuna, Spicy Crab, Avocado, Ponzu, Japanese Chili Mayo	25
Kingfish and Caviar* Yellowtail Kingfish Sashimi, American Caviar, Whipped Wasabi Crème Fraîche, Nikiri Sauce	32	Triple Crown Roll Baked Scallop & Ebi, Crab, Avocado, Asparagus, Eel Sauce, Sweet Potato Crunch, Masago, Scallion, Tobiko and Furikaki	26
Tuna Hamachi Poke* Tataki Onions, Marinated Cucumber, Seaweed, Crispy Rice, Taro Chips	24	Herbstreit Roll Shrimp Tempura, Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Kabayaki Sauce, Tempura Crunch	22
		Hamachi Chuukara Roll* Spicy Tuna, Hamachi, Panko Fried Asparagus, Cucumber, Sriracha Pickled Carrots, Shaved Serrano, Citrus Honey Glaze	24
		Money Roll Spicy Crab, Cucumber, Jalapeño, Melted Cream Cheese, Bacon, Chives, Mango Sunset Sauce	22
		Hemingway Roll Tempura Lobster, Spicy Crab, Carrot, Jalapeño, Wasabi Mayo, Mango Sauce, Tempura Crunch, Soy Crêpe	28
		Miami Roll* Tuna, Salmon, Yellowtail, Hokkaido Scallop, Mango, Cucumber, Grilled Pineapple Relish, Chili Oil, Soy Crêpe	24

PREMIUM TUNA*

Bluefin Tuna Flight 48 SM/96 LG
Full Selection of Bluefin Sashimi (*Ruby Red, Tender Belly, Richly Marbled Belly*), Dipping Sauces, Japanese Vegetables, Grated Wasabi, Toasted Nori, Sushi Rice

Torched Toro 38
Aji Amarillo Emulsion, Gingered Fresno, Crispy Leeks

Toro Toro Roll 46
Bluefin Belly, Shaved Scallion, Sesame, Ponzu

NIGIRI & SASHIMI*

Akami 17 **Otoro** 32
Ruby Red Tuna *Richly Marbled Tuna Belly*

AMER ALMAZLOOM, SUSHI CHEF

CLASSIC ROLLS

California Roll	17	Veggie Roll	10
Spicy Tuna Roll*	15	Rainbow Roll*	22
Spicy Yellowtail Roll*	17	Spicy Salmon Roll*	12

APPETIZERS

Crab Cake Remoulade	24	Pork Belly Skewers Sweet Soy BBQ, Daikon Slaw	18	Wagyu Meatballs Herbed Ricotta, Classic Tomato Sauce, Pecorino Romano	18
Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, Pernod	24	Blue Crab Bisque Sherry Wine, Fresh Chive	19		

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
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ZAC YOUNG, 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	80	Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	94	Bone-In Hatchet 30 oz 85-Day Dry-Aged Ribeye	145
New York Strip 14 oz Center-Cut	67	Porterhouse 24 oz Center-Cut, 45-Day Dry-Aged	95	Blackened Ribeye 16 oz Delmonico, Horseradish Cream	79
Bone-In Strip 16 oz, Dry-Aged	86				

WAGYU BEEF

A Selection of The Rarest In The World

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

PREMIUM FILET MIGNON

Barrel-Cut Filet Mignon* 12 oz Cut From the Thickest Part of the Tenderloin	80	Petite Filet Mignon* 8 oz Center-Cut	59	Steak & Lobster* 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	115
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TO CROWN YOUR STEAK

5 EACH Béarnaise Sauce Bourbon Peppercorn Sauce Mushrooms & Onions Horseradish Cream	Point Reyes Blue Cheese Roasted Garlic Butter White Truffle Butter Chili Rub	Collinsworth 21 Red King Crab, Asparagus, Bordelaise, Béarnaise	Creole Crawfish Sauce 13 Louisiana Crawfish, Blackened Spice
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Faroe Islands Salmon Root Vegetable Succotash, Arugula Vinaigrette, Pickled Fennel	39
Cold Water Lobster Tail 12 oz, Lemon-Herb Butter	MKT
Miso Glazed Cod Seasonal Mushroom, Cauliflower Cream	49

CLASSICS

Steak Collinsworth* 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	78
Lobster Burrow* 6 oz Filet Burrow, 6 oz Lobster Tail	89

Berkshire Pork Chop Bourbon Apricot Chutney, Pickled Mustard Seed	48
Roasted Chicken Leek Soubise, Grilled Asparagus, Chimichurri Sauce	33
Steakhouse Burger* 8 oz Prime Patty, Nueske's Bacon, American Cheese, LTO, Garlic Aioli	22

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Boardwalk Fries Malt Vinegar Aioli	9	Brussels Sprouts Nueske's Bacon, Caramelized Onion, Local Maple Syrup	14	Grilled Asparagus Creole Rémooulade	14
Creamy Mashed Potatoes	11	Classic Creamed Spinach	14	Truffle Creamed Corn	15	Sautéed Mushrooms Herb Sherry Butter	14

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.