JEFF RUBY'S STEAKHOUSE®

20 YEARS
IN LOUISVILLE • 2026

RUBY'S RAW BAR RESERVE

RED KING CRAB *GF* MKT
Dijonnaise, Fresh Lemon

COLOSSAL SHRIMP COCKTAIL *GF* 27
3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon

EAST & WEST COAST OYSTERS* *GF*
Ruby Pearl 4.25 EA *Specialty* 5 EA

SEAFOOD TOWERS* *GF*
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

SPICY CRAB* 24
Sesame Shrimp, Chili Oil, Masago, Carrot, Furikake

HAMA JALAPEÑO* 23
Hamachi, Jalapeño, Furikake

OH! TORO* 32
Bluefin Tuna Belly, Grated Wasabi, Shaved Scallion

SAKE YUZU* 20
Marbled Salmon, Yuzu Kosho, Cucumber, Rice Cracker

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

AKAMI 18
Ruby Red Tuna

OTORO 34
Richly Marbled Tuna Belly

PREMIUM ROLLS

RUBY* 29
Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch

HERBSTREIT 23
Shrimp Tempura, King Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Tempura Crunch

HAMACHI CHUUKARA* 25
Spicy Tuna, Hamachi, Asparagus, Cucumber, Carrots, Shaved Serrano, Citrus Honey Glaze

MONEY 23
Spicy Crab, Cucumber, Jalapeño, Bacon, Chives, Melted Cream Cheese, Mango Sunset Sauce

MAGUMAGU 29
Tuna, Avocado, Cucumber, Soy Pearls, Taro Crunch, Micro Cilantro, Gochujang Garlic Sauce

APPETIZERS

CRAB CAKE 30
Remoulade

OYSTERS ROCKEFELLER* 27
Creamed Spinach, Pernod, Broiled Asiago Cheese

MOZZARELLA DI BUFALA 26
Campania, Italy
Roasted Garlic and Tomato, Sicilian Olive Oil, 8 Year Balsamic Vinegar, Toasted Focaccia

SHORT RIB ARANCINI 28
Short Rib Stuffed Rissoto Balls, Mushroom Jus, Horseradish Cream, Parmesan, Chives

WAGYU MEATBALL 20
White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic

TUNA TARTARE* 26
Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli

COCONUT FRIED LOBSTER TAILS 54
Passionfruit-Sweet Chili Sauce, Cilantro, Old Bay

MILLIONAIRE'S BACON *GF* 29
Thick-Cut Brown Sugar Bacon, Black Pepper, Pomegranate, Sherry Gastrique, Gold

SOUP & SALAD

FREDDIE *GF* 16
Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

CLASSIC CAESAR* 16
Parmigiano-Reggiano, Challah Croutons

BLUE CRAB BISQUE 19
Crème Fraiche, Chives, Oyster Crackers

ICEBERG BLUE *GF* 18
Peppered Bacon, Marinated Tomatoes, Pickled Shallots, Chopped Egg, Everything Seasoning, Buttermilk Blue Cheese

ROASTED BEETS AND ORANGE *GF* 18
Whipped Feta, Shaved Fennel, Chili Pistachios, Maple-Dijon Vinaigrette

WAGYU BEEF COLLECTION*

A GLOBAL EXPRESSION OF EXTRAORDINARY BEEF

Japanese A5 GRADE

FILET MIGNON 6 oz *GF* 178

RIBEYE 8 oz *GF* 168

American CURATED CUT

BONELESS RIBEYE 18 oz *GF* 140

Australian PREMIUM SELECTION

RIBEYE FILET 8 oz *GF* 99

NEW YORK STRIP 12 oz *GF* 115

Flight TRIO OF WAGYU

JAPANESE, AUSTRALIAN, AMERICAN *GF* 195

Filet Mignon, New York Strip, Ribeye

USDA PRIME STEAKS*

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

NEW YORK STRIP *GF* 78
14 oz Center-Cut

BLACKENED RIBEYE *GF* 89
16 oz Delmonico, Horseradish Cream

BONE-IN NEW YORK STRIP *GF* 98
18 oz 35-Day Dry-Aged

COWBOY STEAK *GF* 109
22 oz 70-Day Dry-Aged Bone-In Ribeye

BONE-IN HATCHET *GF* 160
30 oz 85-Day Dry-Aged Ribeye

HAND-CUT FILETS*

BARREL-CUT FILET MIGNON *GF* 94
12 oz Cut From the Thickest Part of the Tenderloin

PETITE FILET MIGNON *GF* 69
8 oz Center-Cut

STEAK & LOBSTER *GF* 129
12 oz Cold Water Lobster Tail, 8 oz Filet Mignon

COMPOSED CUT*

STEAK COLLINSWORTH *GF* 93
8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise

STEAK BURROW 89
14 oz Blackened Strip, Creole Crawfish Sauce

BOURBON FILET 79
8 oz Filet Mignon, Chive Potato Purée, Bourbon Garlic Shrimp, Crispy Onions

TO CROWN

6 EACH

GLUTEN-FREE

Béarnaise Sauce • Mushrooms & Onions
Horseradish Cream • Roasted Garlic Butter
Chili Rub • Point Reyes Blue Cheese
Au Poivre • White Truffle Butter

COLLINSWORTH *GF* 24
King Crab, Asparagus, Bordelaise, Béarnaise

BURROW 13
Creole Crawfish Sauce

SIGNATURE SIDES

JEFF RUBY'S BAKED MACARONI & CHEESE 17
6 Imported Cheeses

JEFF RUBY'S LOBSTER BAKED MACARONI & CHEESE 46
Petite Lobster Tail, 6 Imported Cheeses

GRILLED ASPARAGUS *GF* 15
Citrus Herb Butter

BRUSSELS SPROUTS *GF* 15
Nueske's Bacon, Caramelized Onion, Local Maple Syrup

SAUTÉED MUSHROOMS *GF* 15
Herb Sherry Butter

CLASSIC CREAMED SPINACH 15

TRUFFLE CREAMED CORN *GF* 18
Black Summer Truffle Shavings, Chives

STEAKHOUSE POTATOES

BROWN BUTTER GNOCCHI 18
Fresh Sage, Caramelized Shallots, Parmesan Foam

HANNAH'S HAND-CUT FRIES 12
Heinz Ketchup, Malt Vinegar Aioli

SWEET POTATO CASSEROLE *GF* 16
Maple Glaze Pecans, Toasted Marshmallow

RED SKIN HASHBROWNS *GF* 14
Caramelized Onions, Sunny Side Egg, Chipotle Ketchup

LOBSTER MASHED POTATOES *GF* 42
Roasted Garlic, Parmesan, Old Bay

CREAMY MASHED POTATOES *GF* 13

BAKED POTATO *GF* 11

ENTRÉES

TERIYAKI SALMON* 42
Ginger Carrot Sauce, Charred Scallion Salad, Sesame Seeds

DOVER SOLE* 64
Lemon Caper Butter, Filleted Tableside

AHI TUNA STEAK* 52
Peppered Yellowfin Tuna, Yuzu Peppercorn Sauce, Tempura Potato Frites

MISO MARINATED SEA BASS* 62
Pickled Shiitakes, Petite Greens, Sesame Vinaigrette, Fried Shallots

HERB ROASTED LOBSTER TAIL *GF* MKT
12 oz, Canadian Cold Water

CHICKEN PARMESAN 34
Tomato Sauce, Mozzarella, Parmesan, Fresh Basil, Herbed Ricotta

STONE CROSS FARM PORK CHOP* *GF* 49
Vermouth Jus, Italian Cherry Pepper

THE STEAKHOUSE BURGER* 28
1/2 lb American Wagyu Patty, Aged White Cheddar, J1 Onions, Horseradish-Dijon Aioli, on a toasted Milk Bread Bun, Served with House Cut Fries, Ketchup, and Malt Vinegar Aioli

CONSUMER ADVISORY

**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.*

GF: Gluten-Free