



# JEFF RUBY'S

## STEAKHOUSE®

### RUBY'S RAW BAR RESERVE

**RED KING CRAB**  
Dijonnaise, Fresh Lemon

MKT

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

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

#### SEAFOOD TOWERS\*

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

**SHRIMP KATSU CRUNCH** 18  
Panko Fried Shrimp, Red Ginger, Tonkatsu

#### *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

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

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

**MILLIONAIRE'S BACON** 25  
Thick-Cut Brown Sugar Bacon,  
Black Pepper, Pomegranate,  
Sherry Gastrique, and Gold

**STEAMED MUSSELS** 28  
Garlic Saffron Broth, Chorizo, Toasted Focaccia

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

#### **BAKED OYSTERS** *BY THE HALF DOZEN*

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

**IMPERIAL\*** 30  
Blue Crab, Old Bay,  
Toasted Breadcrumbs

**NEW ORLEANS\*** 26  
Garlic Butter, Oregano,  
Parmigiano

*Rappahannock*  
— OYSTER CO. —

### SOUP & SALAD

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

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

**CLASSIC CAESAR\*** 16  
Parmigiano-Reggiano, Challah Croutons

**TOKYO SLAW** 18  
Shaved Cabbage, Cucumber, Pickled Carrots,  
Red Onion, Cilantro, Crispy Garlic,  
Toasted Almonds, Sesame Soy Vinaigrette

**BLUE CRAB BISQUE** 19  
Crème Fraiche, Chives,  
Oyster Crackers

## WAGYU BEEF COLLECTION\*

A GLOBAL EXPRESSION OF EXTRAORDINARY BEEF

*Japanese* **A5 GRADE**

FILET MIGNON 6 oz 178

*Flight* **WORLD'S FINEST COLLECTION**

TRIO OF WAGYU 220  
Japanese, Australian, American

*Australian* **PREMIUM WAGYU**

RIBEYE FILET 8 oz 99

*Grand Champion* **MIYAZAKI CITRUS**

FILET MIGNON 6 oz 225 STRIP 8 oz 215

**USDA PRIME**

### STEAKS\*

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

**NEW YORK STRIP** 76  
14 oz Center-Cut

**DRY-AGED NEW YORK STRIP** 90  
12 oz Center-Cut

**BLACKENED RIBEYE** 84  
16 oz Delmonico, Horseradish Cream

**COWBOY STEAK** 105  
22 oz 70-Day Dry-Aged Bone-In Ribeye

**BONE-IN HATCHET** 150  
30 oz 85-Day Dry-Aged Ribeye

### HAND-CUT FILETS\*

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

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

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

### COMPOSED CUT\*

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

**STEAK BURROW** 88  
14 oz Blackened Strip,  
Creole Crawfish Sauce

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

**PRIME SKIRT STEAK** 55  
8 oz Cut, Chimichurri Sauce

### TO CROWN

6 EACH

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

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

**BURROW** 13  
Creole Crawfish Sauce

### SIGNATURE SIDES

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

**GRILLED ASPARAGUS** 14  
Citrus Herb Butter

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

**BLISTERED SHISHITOS** 16  
Citrus Honey Glaze, Japanese Furikake,  
Tempura Crunch

**SAUTÉED MUSHROOMS** 15  
Herb Sherry Butter

**CLASSIC CREAMED SPINACH** 15

### STEAKHOUSE POTATOES

**LOBSTER GNOCCHI** 36  
Bacon, Marinated Tomato, Lobster Cream Sauce,  
Chili Breadcrumbs

**TRUFFLE PARMESAN FRIES** 18  
Truffle Aioli

**RED SKIN HASHBROWNS** 14  
Caramelized Onions, Sunny Side Egg

**CREAMY MASHED POTATOES** 13

**BAKED POTATO** 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

**CHILEAN SEA BASS\*** 59  
Citrus Beurre Blanc, Trout Roe

**MAINE LOBSTER THERMIDOR** 78  
Old Bay Breadcrumbs, Blue Crab, Lobster Cream, Served Whole

**SPRING CHICKEN EN CROÛTE** 36  
Roasted Chicken Breast & Thigh in Herb Cream Sauce, English Peas,  
Spinach, Buttery Phyllo Crust

**FREEDOM RUN LAMB CHOPS\*** 92  
Herbed Yogurt, Aleppo Pepper, Sumac Spiced Shishitos

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

**JEFF RUBY BURGER\*** 28  
Griddled 8 oz American Wagyu Patty, White American Cheese,  
Caramelized Onions, Lettuce, Pickles, and Remoulade, on a Sesame Bun,  
Served with French Fries, Malt Vinegar Aioli, and Heinz Ketchup

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. 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.