



# JEFF RUBY'S

## STEAKHOUSE®

### RAW BAR

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

### SUSHI

<b>Ruby Roll*</b> Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch	28	<b>Toro Toro Roll</b> Bluefin Belly, Shaved Scallion, Sesame, Ponzu	46
<b>Herbstreit Roll</b> Shrimp Tempura, Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Kabayaki Sauce, Tempura Crunch	22	<b>Hamachi Chuukara Roll*</b> Spicy Tuna, Hamachi, Panko Fried Asparagus, Cucumber, Sriracha Pickled Carrots, Shaved Serrano, Citrus Honey Glaze	24

### NIGIRI & SASHIMI\*

<b>Maguro</b> Tuna	12	<b>Akami</b> Ruby Red Tuna	17	<b>Otoro</b> Richly Marbled Tuna Belly	32
<b>Sake</b> Salmon	10	<b>Hamachi</b> Yellowtail	12	<b>Ebi</b> Shrimp	10

JOEY DEVORE, SUSHI CHEF

### APPETIZERS

<b>Crab Cake</b> Remoulade	30	<b>Oysters Rockefeller*</b> Spinach, Mornay, Parmigiano-Reggiano, Pernod	26
<b>Wagyu Meatball</b> White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic	20	<b>Millionaire Bacon</b> Thick Cut Brown Sugar Bacon, Black Pepper, Pomegranate, Sherry Gastrique, and Gold	25

### SALADS

<b>Freddie</b> Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	16	<b>Classic Caesar*</b> Parmigiano-Reggiano, Challah Croutons	16	<b>Iceberg Blue</b> Peppered Bacon, Marinated Tomatoes, Pickled Shallots, Chopped Egg, Everything Seasoning, Buttermilk Blue Cheese	18
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ZAC YOUNG, EXECUTIVE CHEF

## JEFF RUBY PREMIUM STEAKS

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

<b>New York Strip</b> 79 14 oz Center-Cut	<b>Petite Filet Mignon</b> 72 8 oz Center-Cut	<b>Cowboy Steak</b> 109 22 oz 70-Day Dry-Aged Bone-In Ribeye	<b>Blackened Ribeye</b> 88 16 oz Delmonico, Horseradish Cream
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## WAGYU BEEF

A Selection of The Rarest In The World

<b>Japanese A5 Filet Mignon*</b> 182 6 oz	<b>Australian Wagyu Ribeye Filet</b> 102 8 oz, Margaret River Beef
<b>Japanese A5 Ribeye*</b> 172 8 oz	<b>Australian Wagyu Ribeye Cap</b> 108 8oz, Queensland, Australia Beef

## TO CROWN YOUR STEAK

Béarnaise Sauce 5	Horseradish Cream 5	White Truffle Butter 5	Point Reyes Blue Cheese 5
Mushrooms & Onions 5	Roasted Garlic Butter 5	Au Poivre 8	

## STEAKHOUSE CLASSICS

<b>Teriyaki Salmon*</b> 42 Ginger Carrot Sauce, Charred Scallion Salad, Sesame Seeds	<b>Cold Water Lobster Tail</b> MKT 12 oz, Lemon-Herb Butter	<b>Blackened Chilean Sea Bass</b> 55 Citrus Beurre Blanc, Trout Roe
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## STEAKHOUSE SIDES

<b>Jeff Ruby's Baked Macaroni &amp; Cheese</b> 17 6 Imported Cheeses	<b>Grilled Asparagus</b> 14 Citrus Herb Butter	<b>Classic Creamed Spinach</b> 15
<b>Creamy Mashed Potatoes</b> 13	<b>Sautéed Mushrooms</b> 15 Herb Sherry Butter	<b>Brussels Sprouts</b> 14 Nueske's Bacon, Caramelized Onion, Local Maple Syrup

## AFTER DINNER

<b>Chocolate Espresso Cake</b> 16	<b>Jeff Ruby's Very Own Cheesecake</b> 14 Whipped Cream, Mixed Berry Sauce
<b>Three Layer Carrot Cake</b> 15 Warm Caramel Cream Cheese Icing	<b>Vanilla Bean Crème Brûlée</b> 14 Seasonal Berries

## RUBY RESERVE

SERVED TABLESIDE AND AVAILABLE IN THE DINING ROOM

<b>Ruby Vuitton</b> 85 Strawberry Mousse, French Vanilla Cake, Shortbread Crunch, St. Germain-Strawberry Coulis, Milk Chocolate-Passion Fruit Ganache	<b>Air Ruby</b> 85 Chocolate Cake, Chocolate Mousse, Salted Caramel Crispy Pearls, Chambord Crème, Cognac-Caramel Sauce
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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.