



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

Japan
A5 GRADE

FILET MIGNON 6 oz 178
RIBEYE 8 oz 168

Flight

WORLD'S FINEST COLLECTION

TRIO OF RIBEYE 190
Sliced Japanese, Australian, & American

Australia
PREMIUM WAGYU

RIBEYE FILET 8 oz 99

**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 85
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 92
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
Red 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 Breadcrumb

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* 80
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.