



JEFF RUBY'S

STEAKHOUSE®

RAW BAR

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

SUSHI

Hamachi Usuzukuri* Thinly Sliced Yellowtail Sashimi, Yuzu-Ginger Ponzu, Kizami Shoga, Shaved Scallion, Jalapeño, EVOO	24
Tuna Tartare* Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli	26

Ruby Roll* Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch	28
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Herbstreit Roll Shrimp Tempura, Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Kabayaki Sauce, Tempura Crunch	22
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Hamachi Chuukara Roll* Spicy Tuna, Hamachi, Panko Fried Asparagus, Cucumber, Sriracha Pickled Carrots, Shaved Serrano, Citrus Honey Glaze	24
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Money Roll Spicy Crab, Cucumber, Jalapeño, Melted Cream Cheese, Bacon, Chives, Mango Sunset Sauce	22
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MaguMaguRoll Tuna, Avocado, Cucumber, Soy Pearls, Taro Crunch, Micro Cilantro, Gochujang Garlic Sauce	28
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Miami Roll* Tuna, Salmon, Yellowtail, Hokkaido Scallop, Mango, Cucumber, Grilled Pineapple Relish, Chili Oil, Soy Crêpe	24
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Firecracker Roll* Blackened Shrimp, Jalapeno Cream Cheese, Neuske's Bacon, Seared Salmon, Avocado, Sesame, Sweet Chili Aioli	26
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PREMIUM TUNA*

Bluefin Tuna Flight Full Selection of Bluefin Sashimi (<i>Ruby Red, Tender Belly, Richly Marbled Belly</i>), Dipping Sauces, Japanese Vegetables, Grated Wasabi, Toasted Nori, Sushi Rice	48 SM/96 LG
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Toro Toro Roll Bluefin Belly, Shaved Scallion, Sesame, Ponzu	46
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NIGIRI & SASHIMI*

Akami <i>Ruby Red Tuna</i>	17	Otoro <i>Richly Marbled Tuna Belly</i>	32
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SAKE

Tozai 'Living Jewel' Junmai Kyoto	14
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JOEY DEVORE, SUSHI CHEF

CLASSIC ROLLS

California	17	Veggie	10
Spicy Tuna*	15	Rainbow*	22
Spicy Yellowtail*	17	Shrimp Tempura	12

APPETIZERS

Crab Cake Remoulade	30	Millionaire Bacon Thick Cut Brown Sugar Bacon, Black Pepper, Pomegranate, Sherry Gastrique, and Gold	25	Mozzarella Di Bufala <i>Campania, Italy</i> Roasted Garlic and Tomato, 8 Year Balsamic Vinegar, Sicilian Olive Oil, Toasted Focaccia	26
Blue Crab Bisque Crème Fraiche, Chives, Oyster Crackers	19	Steamed Mussels Garlic Saffron Broth, Chorizo, Toasted Focaccia	28	Oysters Rockefeller Spinach, Mornay, Parmigiano-Reggiano, Pernod	26
Wagyu Meatball White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic	20				

WAGYU RIBEYE FLIGHT*

190

A Curated Collection of the World's Finest Beef · Trio of Sliced Wagyu Beef from Japan, Australia, and America

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	16	Iceberg Blue Peppered Bacon, Marinated Tomatoes, Pickled Shallots, Chopped Egg, Everything Seasoning, Buttermilk Blue Cheese	18	Classic Caesar* Parmigiano-Reggiano, Challah Croutons	16	Tokyo Slaw Shaved Cabbage, Pickled Carrots, Cucumber, Red Onion, Cilantro, Toasted Almonds, Crispy Garlic, and Sesame Soy Vinaigrette	18
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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.

Prime Skirt Steak 8 oz Cut, Chimichurri Sauce	55	New York Strip 14 oz Center-Cut	76	Dry-Aged New York Strip 12 oz Center-Cut	85
Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	105	Blackened Ribeye 16 oz Delmonico, Horseradish Cream	84	Bone-In Hatchet 30 oz 85-Day Dry-Aged Ribeye	150

WAGYU BEEF*

A Selection of The Rarest In The World

Japanese A5 Filet Mignon 6 oz	178	Boneless Ribeye 18 oz, Chatel Farms, USA	135
Japanese A5 Ribeye 8 oz	168	Australian Wagyu Ribeye Filet 8 oz, Queensland, Australia Beef	99

PREMIUM FILET MIGNON*

Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	94	Petite Filet Mignon 8 oz Center-Cut	69	Steak & Lobster 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	129
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TO CROWN YOUR STEAK

Collinsworth King Crab, Asparagus, Bordelaise, Béarnaise	24	Burrow Creole Crawfish Sauce	13	Au Poivre	8	White Truffle Butter	5
				Béarnaise Sauce	5	Point Reyes Blue Cheese	5
				Mushrooms & Onions	5	Roasted Garlic Butter	5
				Horseradish Cream	5	Chili Rub	5

Teriyaki Salmon* 42
Ginger Carrot Sauce,
Charred Scallion Salad,
Sesame Seeds

Chilean Sea Bass 55
Roasted Shallots, Lemon,
Garlic Chili Crisp, and Olive Oil

Cold Water Lobster Tail MKT
12 oz, Lemon-Herb Butter

Dover Sole* *Fileted Tableside* 64
Lemon Caper Butter

CLASSICS

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

Stone Cross Farm Pork Chop* 49
Vermouth Jus, Italian Cherry Pepper

Spring Chicken en Croûte 36
Roasted Chicken Breast & Thigh
in Herb Cream Sauce, English Peas,
Spinach, Buttery Phyllo Crust

Jeff Ruby Burger* 28
Griddled 8 oz American Wagyu Patty,
White American Cheese,
Caramelized Onions, Lettuce, Pickles,
and Remoulade, on a Milk Bread Bun
Served with French Fries, Malt
Vinegar Aioli, and Heinz Ketchup

STEAKHOUSE SIDES

**Jeff Ruby's Baked
Macaroni & Cheese** 17
6 Imported Cheeses

Lobster Gnocchi 36
Bacon, Marinated Tomato,
Lobster Cream Sauce,
Chili Breadcrumbs

Truffle Parmesan Fries 18
Truffle Aioli

Baked Potato 11

**Creamy Mashed
Potatoes** 13

Grilled Asparagus 14
Citrus Herb Butter

Sautéed Mushrooms 15
Herb Sherry Butter

**Classic Creamed
Spinach** 15

Brussels Sprouts 14
Nueske's Bacon,
Caramelized Onion,
Local Maple Syrup

Blistered Shishitos 16
Citrus Honey Glaze, Japanese
Furikake, Tempura Crunch

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.