



# JEFF RUBY'S

STEAKHOUSE®

HOLIDAY LUNCH | WEEKDAYS DECEMBER 7-22 | 11:00-2:00

## RAW BAR

<b>Colossal Shrimp Cocktail</b> 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	24	<b>East &amp; West Coast Oysters*</b> Chef's Selections Flown in Daily	4.50 EA
<b>Red King Crab</b>	MKT	<b>Chesapeake Oysters*</b>	3.75 EA

## ◆◆ APPETIZERS ◆◆

<b>Crab Cake</b> Remoulade	26	<b>French Onion Soup</b>	22
<b>Wagyu Meatball</b> White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic	20	<b>Mozzarella Di Bufala</b> <i>Campania, Italy</i> Heirloom Tomatoes, Pickled Shallots, Champagne Vinaigrette	21

## SALADS

<b>Freddie</b> 15 Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	<b>The Wedge</b> 15 Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	<b>Classic Caesar*</b> 15 Parmigiano-Reggiano, Challah Croutons	<b>Ruby Cobb</b> 17 Butternut Squash, Pear, Avocado, Candied Pecans, Pickled Red Onion, Hard Boiled Egg, Green Goddess Dressing
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## ◆◆ CROWN YOUR SALAD ◆◆

<b>Prime New York Strip</b>	19	<b>Chilled Maine Lobster</b>	25
<b>Marinated Chicken</b>	14	<b>Verlasso Salmon</b>	15

## ◆◆ SANDWICHES ◆◆

SERVED WITH SARATOGA CHIPS

<b>Ruby's Prime Dip</b> 29 Black Angus Ribeye, Italian Provolone, Spicy Pickle Relish, Au Jus	<b>Spicy Chicken Sandwich</b> 19 Truffled Pimento Cheese, Dill Pickle, Chili Mayo	<b>JR Burger*</b> 22 White Cheddar Pimento, Dill Pickle, Bacon Mayo, Bibb Lettuce, Brioche Bun
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## ◆◆ STEAKHOUSE SIDES ◆◆

<b>Jeff Ruby's Baked Macaroni &amp; Cheese</b> 16 6 Imported Cheeses	<b>Creamy Mashed Potatoes</b> 11	<b>Grilled Asparagus</b> 14 Creole Rémoulade
<b>Boardwalk Fries</b> 9 Malt Vinegar Aioli	<b>Classic Creamed Spinach</b> 14	<b>Sautéed Mushrooms</b> 14 Herb Sherry Butter
	<b>Brussels Sprouts</b> 14 Nueske's Bacon, Caramelized Onion, Local Maple Syrup	

◆ ZAC YOUNG, EXECUTIVE CHEF ◆

## JEFF RUBY U.S.D.A. PRIME STEAKS\*

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

<b>Steak Burrow</b> 14 oz Blackened Strip, Creole Crawfish Sauce	83	<b>Cowboy Steak</b> 22 oz 70-Day Dry-Aged Bone-In Ribeye	94
<b>New York Strip</b> 14 oz Center-Cut	70	<b>Blackened Ribeye</b> 16 oz Delmonico, Horseradish Cream	82

### WAGYU BEEF\*

A Selection of The Rarest In The World

<b>Japanese A5 Filet Mignon*</b> 6 oz	168	<b>Australian Wagyu NY Strip</b> 16 oz	155
<b>Japanese A5 Ribeye*</b> 8 oz	160	<b>Australian Wagyu Ribeye Cap</b> 10 oz	124

### PREMIUM FILET MIGNON\*

<b>Barrel-Cut Filet Mignon</b> 12 oz Cut From the Thickest Part of the Tenderloin	84	<b>Lobster Burrow*</b> 6 oz Filet Burrow, 6 oz Lobster Tail	84
<b>Steak Collinworth*</b> 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	82	<b>Petite Filet Mignon</b> 8 oz Center-Cut	62

### TO CROWN YOUR STEAK

5 EACH

Béarnaise Sauce	<b>Collinworth</b> 21	<b>Burrow</b> 13	<b>Lobster Tail</b> 29
Bourbon Peppercorn Sauce	Red King Crab,	Creole Crawfish Sauce	6 oz
Point Reyes Blue Cheese	Asparagus, Bordelaise,		
Roasted Garlic Butter	Béarnaise		

### ENTRÉES

<b>Roasted Salmon Poke Bowl</b> 36 Sushi Rice, Cucumber, Edamame, Carrot, Pickled Cabbage, Creamy Ginger Dressing	<b>Lobster Gnocchi</b> 32 Blistered Tomato, Bacon Lardons, Chili Breadcrumbs	<b>Roasted Half Chicken</b> 35 Confit Marble Potato, Broccolini, Henry Baine's Chicken Jus
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### DESSERT

<b>Chocolate Espresso Cake</b> 16 Layers of Chocolate Cake, Espresso Frosting, Dark Chocolate Ganache	<b>Coconut Ice Cream Sundae</b> 14 On The Half Shell, Lime, Olive Oil, Mango, Toasted Coconut	<b>The Twin Spires</b> 15 Pineapple Cake, Cherries, Walnuts, Brown Butter Cream Cheese Icing, Seasonal Compote
<b>Three Layer Carrot Cake</b> 15 Warm Caramel Cream Cheese Icing	<b>House-Made Ice Creams</b> 8 Cookies & Cream, Vanilla Bean, Seasonal Sorbets	

### CLASSICS

13 EACH

<b>Butter Pie</b> Cinnamon Sugar Pecans, Powdered Sugar, Caramel À La Mode 4	<b>Vanilla Bean Crème Brûlée</b> Seasonal Berries	<b>Jeff Ruby's Very Own Cheesecake</b> Mango Sauce, Seasonal Berries
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KELLY ZEIGLER || PASTRY CHEF

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.