

CINCINNATI, FRIDAY LUNCH IS SERVED

Your Friday lunch plans just got a serious upgrade.  
Join us for a midday escape featuring all your Ruby favorites- plus a few lunch-only features you won't want to miss.  
Reservations available 11:00 AM - 2:00 PM every Friday.



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	4.50 EA
<b>Red King Crab</b>	MKT	<b>Chesapeake Oysters*</b>	3.75 EA

SUSHI

<b>Ruby Roll*</b> Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch	28	<b>Herbstreit Roll</b> Shrimp Tempura, King Crab Salad, Cucumber, Avocado, Tempura Crunch, Lemon & Garlic Aioli	22	<b>Hamachi Chuukara Roll*</b> Spicy Tuna, Hamachi, Asparagus, Cucumber, Carrots, Shaved Serrano, Citrus Honey Glaze	24
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APPETIZERS

<b>Crab Cake</b> Remoulade	26	<b>Blue Crab Bisque</b> Crème Fraiche, Chives, Oyster Crackers	19
<b>Mozzarella Di Bufala</b> <i>Campania, Italy</i> Giardiniera, Marinated Tomatoes, Crostini, Basil	25	<b>Wagyu Meatball</b> White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic	20

SALADS

<b>Freddie</b> Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	16	<b>The Wedge</b> Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	16	<b>Classic Caesar*</b> Parmigiano-Reggiano, Challah Croutons	16	<b>Strawberry</b> Spring Mix, Fresh Strawberries, Fried Ricotta, Shaved Fennel, Candied Pecans, Ricotta Salata, Strawberry Vinaigrette	16
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CROWN YOUR SALAD

<b>Prime New York Strip</b>	19	<b>Chilled Maine Lobster</b>	18
<b>Marinated Chicken</b>	14	<b>Atlantic Salmon</b>	15

SANDWICHES

SERVED WITH SARATOGA CHIPS

<b>Shaved Beef Sandwich*</b> Chatel Farms Wagyu, Roasted Garlic Aioli, Caruso's Giardiniera, Toasted Baguette,	29	<b>Nashville Hot Chicken</b> Crispy Fried Chicken Breast, Dill Pickles, Cabbage Slaw, Buttermilk Ranch	21	<b>JR Double Burger*</b> 2 4 oz Avril-Bleh Patties, Bacon, American Cheese, Lettuce, Red Onion, Relish, Remoulade	22
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DYLAN JONES, EXECUTIVE CHEF



## GRAND CHAMPION MIYAZAKI SUNFLOWER WAGYU

Our Culinary Director, Nick Ellison, traveled abroad to bring you something truly special:  
Grand Champion Miyazaki Sunflower from the Wagyu World Auction in Himeji, Japan.  
This exceptional beef delivers a flavor that's remarkably clean, naturally sweet, and rich in umami.

**Ribeye**  
8 oz

205

**New York Strip**  
8 oz

200

**Filet Mignon**  
6 oz

215

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

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

**Steak Burrow**

14 oz Blackened Strip,  
Creole Crawfish Sauce

83

**Cowboy Steak**

22 oz 70-Day Dry-Aged  
Bone-In Ribeye

99

**Boneless Ribeye**

16 oz Delmonico

79

**New York Strip**

14 oz Center-Cut

70

**Dry-Aged New York Strip**

12 oz Center Cut

80

**Bone-In Hatchet**

30 oz 85-Day Dry-Aged  
Ribeye

145

## WAGYU BEEF \*

A Selection of The Rarest In The World

**Australian Wagyu Ribeye Filet**

8 oz, Margaret River Beef

98

**Australian Wagyu Ribeye Cap**

10 oz, Margaret River Beef

124

## PREMIUM FILET MIGNON\*

**Barrel-Cut Filet Mignon**

12 oz Cut From the Thickest Part of the Tenderloin

84

**Bone-In Filet**

14 oz Center-Cut

99

**Petite Filet Mignon**

8 oz Center-Cut

62

**Steak & Lobster**

12 oz Cold Water Lobster Tail, 8 oz Filet Mignon

118

## TO CROWN YOUR STEAK

Au Poivre

8

Béarnaise Sauce

5

Point Reyes Blue Cheese

5

Roasted Garlic Butter

5

**Collinsworth**

21

Red King Crab,

Asparagus, Bordelaise,

Béarnaise

**Burrow**

13

Creole Crawfish Sauce

**Lobster Tail**

29

6 oz

## ENTRÉES

**Atlantic Salmon Bowl**

Sushi Rice, Cucumber, Edamame, Pickled Asian Vegetables,  
Creamy Ginger Dressing

36

**Lobster Gnocchi**

Calabrian Chili Butter, Bacon, Wilted Kale, Toasted Breadcrumb

36

## STEAKHOUSE SIDES

**Jeff Ruby's Baked  
Macaroni & Cheese**

6 Imported Cheeses

16

**Creamy Mashed Potatoes**

13

**Grilled Asparagus**

Citrus, Sea Salt

14

**Classic Creamed Spinach**

15

**Garlic Parmesan Fries**

Malt Vinegar Aioli, Heinz Ketchup

12

**Brussels Sprouts**

Garlic Chili Sauce, Fresh Mint

15

**Sautéed Mushrooms**

Herb Sherry Butter

15

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.