

RAW BAR

Colossal Shrimp Cocktail

3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon

27 East & West Coast Oysters* 5 EA

Chef's Selections Flown in Daily

Red King Crab

 MKT

Chesapeake Oysters*

4.25 EA

SUSHI -

Ruby Roll*

28 Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch

Herbstreit Roll

22 Shrimp Tempura, King Crab Salad, Cucumber, Avocado, Tempura Crunch, Lemon & Garlic Aioli

Hamachi Chuukara Roll*

24

Spicy Tuna, Hamachi, Asparagus, Cucumber, Carrots, Shaved Serrano, Citrus Honey Glaze

APPETIZERS =

30

Crab Cake

Remoulade

19

Blue Crab Bisque Crème Fraiche, Chives, Oyster Crackers

Smoked Italian Burrata

Marinated Beets, Pistachio Crumble, Focaccia, Orange Calabrian Chili Marmalade

26 Wagyu Meatball 20

White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic

SALADS

Freddie

Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

The Wedge

Braised Bacon, Tomato, Red Onion. Buttermilk Blue Cheese Classic Caesar*

Parmigiano-Reggiano, Challah Croutons

Roquefort

17

Endive, Frisée, Red Grapes, Candied Pecans, Caramelized Onions, Basil Balsamic Vinaigrette

CROWN YOUR SALAD

Prime New York Strip

19 Chilled Maine Lobster 18

Marinated Chicken

14 **Atlantic Salmon** 15

SANDWICHES -

SERVED WITH SARATOGA CHIPS

Shaved Beef Sandwich*

Chatel Farms Wagyu, Roasted Garlic Aioli, Caruso's Giardiniera, Toasted Baguette

Nashville Hot Chicken

Crispy Fried Chicken Breast, Dill Pickles, Cabbage Slaw, Buttermilk Ranch

Jeff Ruby Burger*

Griddled 8 oz American Wagyu Patty, White American Cheese, Lettuce, Pickles, Caramelized Onions, and Remoulade, on a Sesame Bun

DYLAN JONES, EXECUTIVE CHEF

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

 ${\sf Cattle\ Selected,\ Raised,\ Aged,\ and\ Cut\ Exclusively\ for\ Our\ Steakhouses.}$

Prime Skirt Steak 8 oz Cut, Chimichurri Sauce	55	Steak Burrow 14 oz Blackened Strip, Creole Crawfish Sauce	85	Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	105
New York Strip	73				
14 oz Center-Cut		Dry-Aged New York Strip 12 oz Center Cut	80	Bone-In Hatchet 30 oz 85-Day Dry-Aged Ribeye	145
Boneless Ribeye	82	.2 02 000. 00.		20 02 00 20, 2., 7.goo	•
16 oz Delmonico					

WAGYU BEEF*

A Selection of The Rarest In The World

Japanese A5 Filet Mignon
6 oz178Australian Wagyu Ribeye Filet
8 oz, Margaret River Beef98Japanese A5 New York Strip
8 oz165Australian Wagyu Ribeye Cap
10 oz, Margaret River Beef124

PREMIUM FILET MIGNON*

Filet Scampi	59	Petite Filet Mignon	69
6 oz Filet, Garlic Herb Shrimp, Potato Gnocchi, Fresh L	emon	8 oz Center-Cut	
Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	89	Steak & Lobster 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	125

TO CROWN YOUR STEAK

Au Poivre	8	Collinsworth	21	Burrow	13	Lobster Tail	29
Béarnaise Sauce	5	Red King Crab,		Creole Crawfish Sauc	e	6 oz	
Point Reyes Blue Cheese	5	Asparagus, Bordelaise	,				
Roasted Garlic Butter	5	Béarnaise					

— ENTRÉES —

Atlantic Salmon Bowl	36	Lobster Gnocchi	36
Sushi Rice, Cucumber, Edamame, Pickled Asian Vegetables,		Bacon, Marinated Tomato, Lobster Cream Sauce,	
Creamy Ginger Dressing		Chili Breadcrumb	

— STEAKHOUSE SIDES —

Jeff Ruby's Baked Macaroni & Cheese	16	Creamy Mashed Potatoes	13	Grilled Asparagus Citrus. Sea Salt	14
6 Imported Cheeses		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