

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

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

SUSHI

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

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

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	16	The Wedge Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	16	Classic Caesar* Parmigiano-Reggiano, Challah Croutons	16	Heirloom Cherry Tomato Spring Mix, Cucumber, Radish, Furikake Spice, Pickled Daikon, Miso Yuzu Vinaigrette	16
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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	29	Nashville Hot Chicken Crispy Fried Chicken Breast, Dill Pickles, Cabbage Slaw, Buttermilk Ranch	21	JR Double Burger* 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

Classic Creamed Spinach

15

Grilled Asparagus

Citrus, Sea Salt

14

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.