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.



RAW BAR

MKT

Colossal Shrimp Cocktail

3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon

Red King Crab

27 East & West Coast Oysters*

Chef's Selections Flown in Daily

4.50 EA

cher's Selections Flowir in Daily

Chesapeake Oysters* 3.75 EA

SUSHI -

Ruby Roll*

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

28

Shrimp Tempura, King Crab Salad, Cucumber, Avocado, Tempura Crunch, Lemon & Garlic Aioli Hamachi Chuukara Roll*

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

APPETIZERS =

Crab Cake

Remoulade

Mozzarella Di Bufala

Campania, Italy

Giardiniera, Marinated Tomatoes, Crostini, Basil

26 Blue Crab Bisque

Crème Fraiche, Chives, Oyster Crackers

25 Wagyu Meatball

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 16 Classic Caesar*

Parmigiano-Reggiano, Challah Croutons 16 Strawberry

Spring Mix, Fresh Strawberries, Fried Ricotta, Shaved Fennel, Candied Pecans, Ricotta Salata,

Strawberry 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 21 JR Double Burger*

22

19

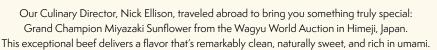
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2 4 oz Avril-Bleh Patties, Bacon, American Cheese, Lettuce, Red Onion, Relish, Remoulade

DYLAN JONES, EXECUTIVE CHEF



GRAND CHAMPION MIYAZAKI SUNFLOWER WAGYU







8 oz Center-Cut

Ribeye

205

New York Strip 200

Filet Mignon

12 oz Cold Water Lobster Tail, 8 oz Filet Mignon

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

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

Steak Burrow 83 Cowboy Steak 99 **Boneless Ribeye** 79 14 oz Blackened Strip, 22 oz 70-Day Dry-Aged 16 oz Delmonico Creole Crawfish Sauce Bone-In Ribeye Bone-In Hatchet 145 **New York Strip** 70 **Dry-Aged New York Strip** 80 30 oz 85-Day Dry-Aged 14 oz Center-Cut 12 oz Center Cut Ribeye

WAGYU BEEF*

A Selection of The Rarest In The World

Australian Wagyu Ribeye Filet Australian Wagyu Ribeye Cap 98 8 oz, Margaret River Beef 10 oz, Margaret River Beef

PREMIUM FILET MIGNON*

Bone-In Filet Barrel-Cut Filet Mignon 84 99 12 oz Cut From the Thickest Part of the Tenderloin 14 oz Center-Cut Petite Filet Mignon Steak & Lobster 62 118

TO CROWN YOUR STEAK

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

Béarnaise

ENTRÉES —

Atlantic Salmon Bowl Lobster Gnocchi 36 Calabrian Chili Butter, Bacon, Wilted Kale, Toasted Breadcrumb Sushi Rice, Cucumber, Edamame, Pickled Asian Vegetables, Creamy Ginger Dressing

STEAKHOUSE SIDES =

Jeff Ruby's Baked **Creamy Mashed Potatoes Grilled Asparagus** 13 14 Macaroni & Cheese Citrus, Sea Salt 6 Imported Cheeses **Classic Creamed Spinach** 15 Sautéed Mushrooms 15 **Garlic Parmesan Fries** 12 **Brussels Sprouts** 15 Herb Sherry Butter Malt Vinegar Aioli, Heinz Ketchup Garlic Chili Sauce, Fresh Mint

WE ARE HAPPY TO ACCOMMODATE ANY DIETARY CHOICES, RESTRICTIONS, OR ALLERGIES