

CINCINNATI, FRIDAY LUNCH IS SERVED

Starting Friday, May 30TH, 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	4.50 EA
Red King Crab	MKT	Chesapeake Oysters*	3.75 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> Gardiniera, 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	15	The Wedge Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	15	Classic Caesar* Parmigiano-Reggiano, Challah Croutons	15	Strawberry Spring Mix, Fresh Strawberries, Fried Ricotta, Shaved Fennel, Candied Pecans, Ricotta Salata, Strawberry 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 Gardiniera, 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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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

Japanese A5 Filet Mignon 6 oz	168	Australian Wagyu Ribeye Filet 8 oz, Margaret River Beef	98
Japanese A5 New York Strip 8 oz	155	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 Béarnaise Sauce Point Reyes Blue Cheese Roasted Garlic Butter	8 5 5 5	Collinsworth Red King Crab, Asparagus, Bordelaise, Béarnaise	21	Burrow Creole Crawfish Sauce	13	Lobster Tail 6 oz	29
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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
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STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Creamy Mashed Potatoes	11	Grilled Asparagus Citrus, Sea Salt	14
Garlic Parmesan Fries Malt Vinegar Aioli, Heinz Ketchup	12	Classic Creamed Spinach	14	Sautéed Mushrooms Herb Sherry Butter	14
		Brussels Sprouts Garlic Chili Sauce, Fresh Mint	15		

DYLAN JONES, EXECUTIVE 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.