



# JEFF RUBY'S

STEAKHOUSE®

## ◆◆ HOLIDAY CHEERS ◆◆

### Cranberry Sparkle 16

Prosecco, Fee Bros. Cranberry Bitters, Fresh Cranberry

## 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

## ◆◆ APPETIZERS ◆◆

<b>Crab Cake</b> Remoulade	26	<b>French Onion Soup</b>	18
<b>Wagyu Meatball</b> Southern Tomato Gravy, Weisenberger Grits, Pecorino Romano	20	<b>Mozzarella Di Bufala</b> <i>Campania, Italy</i> Marinated Tomato, Roasted Garlic, Basil Pesto, Olive Oil Focaccia	26

## SALADS

<b>Freddie</b> Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	15	<b>The Wedge</b> Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	15	<b>Classic Caesar*</b> Parmigiano-Reggiano, Challah Croutons	15	<b>Kale Apple</b> Spiced Walnuts, Apples, Roasted Cippolini, Gorgonzola, Craisins, Mustard Cider Vinaigrette	16
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## ◆◆ CROWN YOUR SALAD ◆◆

<b>Prime New York Strip</b>	19	<b>Chilled Maine Lobster</b>	25
<b>Marinated Chicken</b>	14	<b>Verlasso Salmon</b>	15

## ◆◆ SANDWICHES ◆◆

SERVED WITH SARATOGA CHIPS

<b>Ruby's Prime Dip</b> Black Angus Ribeye, Italian Provolone, Giardiniera, Au Jus	29	<b>Nashville Hot Chicken Sandwich</b> Dill Pickles, Cabbage Slaw, Buttermilk Ranch	19	<b>Steakhouse Burger*</b> 8 oz Prime Patty, Herb Aioli, Caramelized Onion, American Cheese	22
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## ◆◆ STEAKHOUSE SIDES ◆◆

<b>Jeff Ruby's Baked Macaroni &amp; Cheese</b> 6 Imported Cheeses	16	<b>Creamy Mashed Potatoes</b>	11	<b>Grilled Asparagus</b> Lemon Caper Butter, Confit Garlic	14
<b>Garlic Parmesan Fries</b> Malt Vinegar Aioli, Heinz Ketchup	12	<b>Classic Creamed Spinach</b>	14	<b>Roasted Mushrooms</b> Caramelized Cabbage, Fines Herbes	14
		<b>Brussels Sprouts</b> Bacon, Maple, Pickled Fennel	14		

◆ NATE ORR, EXECUTIVE CHEF ◆

## J E F F R U B Y U . S . D . A . P R I M E S T E A K S \*

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

<b>Steak Burrow</b> 14 oz Blackened Strip, Creole Crawfish Sauce	83	<b>Cowboy Steak</b> 22 oz 70-Day Dry-Aged Bone-In Ribeye	94
<b>New York Strip</b> 14 oz Center-Cut	70	<b>Blackened Ribeye</b> 16 oz Delmonico, Horseradish Cream	82

## W A G Y U B E E F \*

A Selection of The Rarest In The World

<b>Japanese A5 Filet Mignon</b> 6 oz	168	<b>Australian Wagyu Ribeye Filet</b> 8 oz, Margaret River Beef	98
<b>Japanese A5 Ribeye</b> 8 oz	160	<b>Australian Wagyu New York Strip</b> 12 oz, Sir Harry Citrus Fed Beef	115

## P R E M I U M F I L E T M I G N O N \*

<b>Barrel-Cut Filet Mignon</b> 12 oz Cut From the Thickest Part of the Tenderloin	84	<b>Lobster Burrow*</b> 6 oz Filet Burrow, 6 oz Lobster Tail	84
<b>Steak Collinworth*</b> 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	82	<b>Petite Filet Mignon</b> 8 oz Center-Cut	62

## T O C R O W N Y O U R S T E A K

5 E A C H Béarnaise Sauce Blue Cheese Butter Roasted Garlic Butter	<b>Collinworth</b> Red King Crab, Asparagus, Bordelaise, Béarnaise	21	<b>Burrow</b> Creole Crawfish Sauce	13	<b>Lobster Tail</b> 6 oz	29
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## ENTRÉES

<b>Verlasso Salmon Bowl</b> Sushi Rice, Cucumber, Edamame, Carrot, Pickled Cabbage, Creamy Ginger Dressing	36	<b>Lobster Gnocchi</b> Garlic Parmesan Cream, Baby Spinach, Bacon, Herbed Breadcrumbs	32	<b>Roasted Chicken Breast*</b> Crispy Potato, Poblano Lime Chicken Jus, Spring Onion	33
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## DESSERT

<b>Three Layer Carrot Cake</b> Warm Caramel Cream Cheese Icing	15	<b>Wildcat Cake</b> Blueberry Cake, Kentucky Blackberry Jam, Cream Cheese Icing, Chantilly	16	<b>House-Made Ice Creams</b> Cookies & Cream, Vanilla Bean, Seasonal Ice Cream & Sorbet	8
<b>Espresso Chocolate Cake</b> Chocolate, Espresso, Caramel	16				

## C L A S S I C S

13 EACH

<b>Butter Pie</b> Cinnamon Sugar Pecans, Caramel, Powdered Sugar À La Mode 4	<b>Vanilla Bean Crème Brûlée</b> Seasonal Berries	<b>Jeff Ruby's Very Own Cheesecake</b> Seasonal Berries
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ASHLEY DIXON, PASTRY 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.