



## MEAL KITS

Our cook-at-home Family Meal Kits are the perfect way to bring The Jeff Ruby Experience right into your own dining room! These items are carefully packaged with full cooking and preparation instructions, and brought directly to your car at your selected pick up time.

Pickup Available All Day • Now Available For Evening Delivery

[CLICK HERE TO ORDER!](#)

### STEAK TO THE LAKE • \$235

*Back for the season, you can bring Jeff Ruby's with you- wherever summer takes you.*

(2) 8 oz Angus Filet Mignon, (2) 14 oz NY Strip, (4) 8 oz Burger Patties, Brioche Buns, American Cheese Slices, 6 oz Caruso's Italian Giardiniera, (2) Twice-Baked Potatoes (4 Halves), 1 oz Bacon Bits, (2) Jeff Ruby's Mac & Cheese, (2) 2 oz Steakhouse Seasoning, Insulated Cooler Bag

### BLACK ANGUS FILET PACKAGE FOR 4 • \$185

(4) 8 oz Angus Filet Mignon, Freddie Salad, Jeff Ruby 's Macaroni & Cheese, Asparagus, Bread & Butter, 2 oz of Steakhouse Seasoning

### ALL IN ONE PACKAGE FOR 4 • \$205

(2) 8 oz Angus Filets, (1) 14 oz NY Strip, (1) 16 oz Delmonico Ribeye, Freddie Salad, Jeff Ruby 's Macaroni & Cheese, Asparagus, Bread & Butter, 2 oz of Steakhouse Seasoning

### NY STRIP PACKAGE FOR 4 • \$215

(4) 14 oz NY Strips, Freddie Salad, Jeff Ruby 's Macaroni & Cheese, Asparagus, Bread & Butter, 2 oz of Steakhouse Seasoning

### DATE NIGHT PACKAGE FOR 2 • \$140

(2) 8 oz Angus Filets, (4) Tiger Shrimp, Freddie Salad, Asparagus, Jeff Ruby 's Macaroni & Cheese, Bread & Butter, 2 oz of Steakhouse Seasoning, and (2) Butter Pie Slices

### BONELESS RIBEYE PACKAGE FOR 2 • \$165

(2) 16 oz Delmonico Ribeyes, Freddie Salad, Asparagus, Jeff Ruby 's Macaroni & Cheese, 2 oz of Steakhouse Seasoning, Bread & Butter, (2) Butter Pie Slices

### ENHANCE YOUR EXPERIENCE

Jeff Ruby 's Steakhouse Seasoning, 10 oz • \$18

Tiger Shrimp Cocktail, 4 Pieces • \$36

Twin Lobster Tails, 6 oz Each • \$60



## STEAK TO THE LAKE PREPARATION INSTRUCTIONS

Introducing your ultimate summertime grilling companion—our “Steak to the Lake” meal kit is perfect for long weekends at the lake, pool parties, family gatherings, or wherever summer takes you. This kit lets you be your own chef with premium ingredients and easy-to-follow instructions, all packed in an insulated carrying bag for convenient, on-the-go enjoyment.  
(Serves 6-8 people.)



### PREPARING YOUR STEAKS

#### INGREDIENTS

*(Measurements below are approximations for preparing each steak)*

- 1 Jeff Ruby Signature Steak
- 1-1½ tbsp Jeff Ruby’s Steakhouse Seasoning
- 1 tbsp Canola Oil
- 1 tbsp Butter (melted)

*(Our preferred method for cooking steaks is grilling them. However, if a grill isn’t available, we recommend the following:)*

1. Prepare steak by letting it rest and bring it to room temperature for 30-60 minutes before cooking.
2. Preheat oven to 400°.
3. Dry your room temperature steak thoroughly with a towel. This removes unnecessary moisture that could prevent the seasoning from marrying with the meat prior to cooking.
4. Generously season both sides of the steak with Jeff Ruby’s Steakhouse Seasoning for best results.
5. Over high heat, using a cast iron skillet, add the canola oil to the pan.
6. Once oil is hot, place the steak into the skillet. Sear steak approximately 2 minutes, then using tongs, flip the steak and cook another 2-3 minutes. This will ensure a good char on the steak.
7. Once the steak is seared, place skillet in oven and cook approximately 10 minutes, or until desired doneness. *(See chart below for your preferred temperature.)*
8. Remove steak from oven and let it rest for 5-7 minutes. This prevents the fully-developed juices from running out and allows them to redistribute through the meat for robust flavor.
9. After resting, spoon the melted butter to the top of your steak. The butter’s richness complements the natural flavor of the meat and helps combine the flavors introduced in the seasoning.

#### STEAK TEMPERATURE CHART

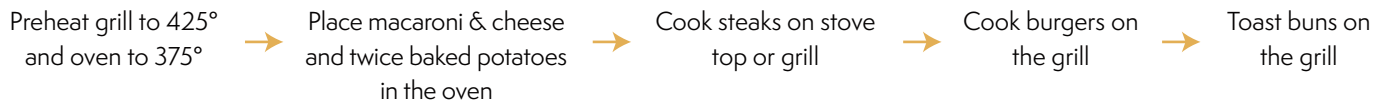
Test internal temperature for your preferred doneness using a meat thermometer.

Rare	Medium Rare	Medium	Medium Well	Well
120°	125°	135°	150°	160°

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## PLANNING YOUR MEAL



## MACARONI & CHEESE

1. Preheat oven to 375°.
2. Remove lid from Mac & Cheese.
3. Bake Mac & Cheese for 30 minutes until crust is golden brown and hot throughout.
4. Remove from oven and allow to rest for 5 minutes before enjoying.

## TWICE BAKED POTATOES

1. Preheat oven to 375°.
2. Remove lid from Twice Baked Potatoes.
3. Bake potatoes for 30 minutes until cheese is golden brown and hot throughout.
4. Remove from oven, place bacon bits on top of the twice baked potato, and allow to rest for 5 minutes before enjoying.

## BURGERS

1. Preheat your grill to 425°.
2. Once the grill is to temperature, cook your steaks to your desired temperature and allow to rest for 5-10 minutes. While steaks are resting, cook your burgers.
3. Lightly sprinkle Jeff Ruby Steakhouse Seasoning on each side of the burger.
4. Place seasoned patties on the grill, searing each side for 1-2 minutes.
5. Close the lid on the grill and cook for 2-3 more minutes, flipping as necessary to avoid over charring.
6. Add cheese to the burgers and cook until cheese has melted. Once removed from the grill, allow burgers to rest for 5 minutes.
7. Separate the buns and toast on the grill for 1-2 minutes. Remove and set aside for assembling.
8. Add Giardiniera to the burgers along with your favorite toppings.

### BURGER TEMPERATURE CHART

Test internal temperature for your preferred doneness using a meat thermometer.

**Rare**  
120°

**Medium Rare**  
125°

**Medium**  
135°

**Medium Well**  
150°

**Well**  
160°

**Chef's  
Recommended  
Temperature**



# MEAL KIT PREPARATION TIPS

## PREPARING YOUR STEAKS

Jeff Ruby's Steakhouses are known for serving incredible steaks. Our acclaimed culinary team sees to it that each and every order is cooked to perfection. Luckily, you don't need to be a classically-trained chef to produce great results. The specifications below will help you create your own Jeff Ruby Experience right at home!

The first step to preparing a perfect steak is to always start with a very high quality, appropriately aged, and fresh product. The steaks available to you in our Meal Kits are the exact same product we use in our restaurants. You can be confident you are working with the finest beef anywhere!

## INGREDIENTS

(Measurements below are approximations for preparing each steak)

1	Jeff Ruby Signature Steak
1-1½ tbsp	Jeff Ruby's Steakhouse Seasoning
1 tbsp	Canola Oil
1 tbsp	Butter (melted)

## METHOD

(Our preferred method for cooking steaks is grilling them whenever possible. If a grill isn't available, we recommend the following!)

1. Prepare steak by letting it rest and bring it to room temperature for 30-60 minutes before cooking.
2. Preheat oven to 400°.
3. Dry your room temperature steak thoroughly with a towel. This removes unnecessary moisture that could prevent the seasoning from marrying with the meat prior to cooking.
4. Generously season both sides of the steak with Jeff Ruby's Steakhouse Seasoning for best results.
5. Over high heat, using a cast iron skillet, add the canola oil to the pan.
6. Once oil is hot, place the steak into the skillet. Sear steak approximately 2 minutes, then using tongs, flip the steak and cook another 2-3 minutes. This will ensure a good char on the steak.
7. Once the steak is seared, place skillet in oven and cook approximately 10 minutes, or until desired doneness. (See chart below for your preferred temperature.)
8. Remove steak from oven and let it rest for 5-7 minutes. This prevents the fully-developed juices from running out and allows them to redistribute through the meat for robust flavor.
9. After resting, spoon the melted butter to the top of your steak. The butter's richness complements the natural flavor of the meat and helps combine the flavors introduced in the seasoning.

## STEAK TEMPERATURE CHART

Test internal temperature for your preferred doneness using a meat thermometer.

<b>Rare</b> 120°	<b>Medium Rare</b> 125°	<b>Medium</b> 135°	<b>Medium Well</b> 150°	<b>Well</b> 160°
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## \*CHEF TIPS

- Depending on the size of the steak, you may need to cook a little less or a little more.
- Steaks with a bone generally take a little longer to cook than steaks without a bone.
- When seasoning the steak prior to cooking, we recommend pouring it out on a board or plate, then firmly pressing the meat into it to ensure a nice, even crust. Don't be afraid to be generous with this step!

## PREPARING YOUR MAC & CHEESE



### MEAL KIT FOR 4

1. Preheat oven to 350°.
2. Remove lid from Mac & Cheese.
3. Bake Mac & Cheese for 25-30 minutes until crust is golden brown and hot throughout.
4. Remove from oven and let stand for 5-10 minutes for perfect consistency.

### MEAL KIT FOR 2

1. Preheat oven to 350°.
2. Remove lid from Mac & Cheese.
3. Bake Mac & Cheese for 15-20 minutes until crust is golden brown and hot throughout.
4. Remove from oven and let stand for 5-10 minutes for perfect consistency.

## PREPARING YOUR ASPARAGUS



(Recommended)

1. Place on grill and sprinkle with Jeff Ruby Seasoning or sea salt and pepper.
2. Cook until heated through and lightly charred.

(Optional)

1. Preheat oven to 425°.
2. Place on small sheet pan.
3. Sprinkle with Jeff Ruby Seasoning or sea salt and pepper.
4. Bake until heated through, around 8-10 minutes.

## OPTIONAL: TWIN TAIL ADDITION



1. Remove lid from provided cooking pan.
2. Add ¼ cup warm water to the bottom of the pan.
3. Wrap pan tightly with included aluminum foil.
4. Carefully place in the 425° oven and roast for 14 minutes.