JEFF RUBY'S STEAKHOUSE®

CLASSICS

14 EACH

BUTTER PIE
Cinnamon Sugar Pecans, Caramel, Powdered Sugar
Ã La Mode 4

JEFF RUBY'S VERY OWN CHEESECAKE *GF*
Whipped Cream, Mixed Berry Sauce

VANILLA BEAN CRÈME BRÛLÉE *GF*
Seasonal Berries

DOLLY'S COCONUT CAKE 16
A Nashville Tribute to an American Icon
Layers of Coconut Cake, Coconut Cream Cheese Frosting, Black Raspberry Jam

CHOCOLATE FUDGE CAKE 16
Layers of Dark Chocolate Cake, Fudge Frosting, Milk Chocolate Ganache

KEY LIME PIE 16
Summer Berries, Chantilly Cream

FLOWER POT DE CREME 16
Dark Chocolate Cremeux, Chocolate Cake, White Chocolate Flowers, Raspberry Pearls, Oreo Soil, Gummy Worms

THREE LAYER CARROT CAKE 15
Caramel Cream, Caramelized Pineapple Chutney

HOUSE-MADE ICE CREAMS 9
Cookies & Cream, Vanilla Bean, Seasonal Ice Cream & Sorbet

RUBY RESERVE

SERVED TABLESIDE AND AVAILABLE IN THE DINING ROOM

BOOT SCOOTIN' RUBY 85
Caramel Corn Mousse, Butter Pie Chunks, Salted Caramel, Crushed Pecans, Nelson's Green Brier Sour Mash Whiskey, Blueberry Compote, Caramel Sauce

BANANAS FOSTER 30
Flambéed Bananas, Walnuts, Hazelnut Syrup, Cinnamon, Vanilla Bean Ice Cream

AIR RUBY 80
Chocolate Cake, Chocolate Mousse, Salted Caramel Crispy Pearls, Chambord Crème, Cognac-Caramel Sauce

RUBY VUITTON 80
Strawberry Mousse, French Vanilla Cake, Shortbread Crunch, St. Germain-Strawberry Coulis, Milk Chocolate-Passion Fruit Ganache

GF: Gluten-Free

AFTER DINNER DRINKS

JEFF RUBY'S SIGNATURE BLEND COFFEE 5.5

JEFF RUBY'S SIGNATURE BLEND DECAF 5.5

ESPRESSO 4.25

CAPPUCCINO 6.5

IRISH COFFEE 14
Jeff Ruby's Signature Blend Coffee, Chantilly Cream, Tullamore Dew Irish Whiskey

DILLON'S ESPRESSO MARTINI 16
Ketel One Vodka, Kahlua, Carabello Cold Brewed, Simple Syrup, Nitro Infused

DESSERT & PORT WINE

LATE HARVEST BLEND, FAR NIENTE DOLCE 2008, US (375 mL) *GL* 25 *BT* 150

JACKSON TRIGGS VIDAL 2022 (187 mL) *GL* 26 *BT* 52

DR. LOOSEN REISLING EISWEIN 2016 (187 mL) *GL* 47 *BT* 94

INNISKILLIN VIDAL 2019 (375 mL) *GL* 32 *BT* 126

CHATEAU GRAVAS SAUTERNES 2018 (375 mL) *GL* 13 *BT* 52

TAYLOR FLADGATE 10 YEAR TAWNY 10

TAYLOR FLADGATE 20 YEAR 16

TAYLOR FLADGATE 30 YEAR TAWNY 41

SPIRITED & DIGESTIVES

HENNESSEY VS 14

HENNESSEY VSOP 20

HENNESSEY XO 69

REMY MARTIN 1738 20

NONINO AMARO 18

AMARO MONTENEGRO 18

BOONE COUNTY BOURBON CREAM 12

CARAVELLA LEMONCELLO 10

REMY MARTIN LOUIS XIII
350 PER OUNCE
Poured and Served Tableside • 1, 1.5, or 2 Ounce Pour Avaliable

PROUD TO PARTNER WITH 8TH AND ROAST

PRICES LISTED DO NOT INCLUDE THE MANDATORY 15% LIQUOR TAX AND 9.25% SALES TAX