



# JEFF RUBY'S

## STEAKHOUSE®

### RAW BAR

<b>Colossal Shrimp Cocktail</b> 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	27	<b>Seafood Platter*</b> King Crab, Chilled Lobster, Jumbo Shrimp, Sesame Tuna, Spicy Crab and Caviar Roll	250
<b>Alaskan King Crab</b>	MKT	<b>Caviar*</b> 1 oz Osetra Sturgeon, Toasted Blini, Traditional Accoutrements	160
<b>East &amp; West Coast Oysters*</b> Chef's Selections Flown in Daily	4.50 / 5.50 EA		

### SUSHI

#### PREMIUM TUNA

<b>Bluefin Tuna Flight*</b> Full Selection of Bluefin Sashimi ( <i>Ruby Red, Tender Belly, Richly Marbled Belly</i> ), Dipping Sauces, Japanese Vegetables, Grated Wasabi, Toasted Nori, Sushi Rice	110
<b>Toro Toro Roll*</b> Bluefin Belly, Shaved Scallion, Sesame, Ponzu	46

#### NIGIRI & SASHIMI

<b>Akami*</b> <i>Ruby Red Tuna</i>	17	<b>Otoro*</b> <i>Richly Marbled Tuna Belly</i>	32
---------------------------------------	----	---	----

#### SAKE

<b>Tonzai 'Living Jewel' Junmai Kyoto</b>	14
---	----

ALEX KELLOGG, SUSHI CHEF

<b>Ruby Roll*</b> Tempura Lobster, Asparagus, Avocado, Spicy Mayo, Seared Filet Mignon, Eel Sauce, Tempura Crunch	28
<b>Herbstreit Roll</b> Shrimp Tempura, Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Kabayaki Sauce, Tempura Crunch	22
<b>Music City Roll*</b> Shrimp Tempura, Cucumber, Avocado, Tuna, Eel Sauce, Tempura Crunch, Japanese Mayo, Masago, Scallion	26
<b>Dolly Roll*</b> Spicy Tuna, Hamachi, Panko Fried Asparagus, Cucumber, Sriracha Pickled Carrots, Shaved Serrano, Citrus Honey Glaze	24
<b>Hamachi Usuzukuri*</b> Thinly Sliced Yellowtail Sashimi, Yuzu-Ginger Ponzu, Kizami Shoga, Shaved Scallion, Jalapeño, EVOO	21
<b>Tuna Tartare*</b> Togarashi Spice, Avocado, Spicy Mayo, Sriracha, Wasabi Aioli, Taro Chips	26

### APPETIZERS

<b>Crab Cake</b> Remoulade	30	<b>Wagyu Meatball</b> White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic	22	<b>Millionaire's Bacon</b> Thick Cut Brown Sugar Bacon, Black Pepper, Pomegranate, Sherry Gastrique, and Gold	25
<b>Mozzarella Di Bufala</b> Campania, Italy Roasted Garlic and Tomato, 8-Year Balsamic Vinegar, Sicilian Olive Oil, Toasted Focaccia	26	<b>Blue Crab Bisque</b> Crème Fraiche, Fresh Chives, Oyster Crackers	21	<b>Nashville Hot Oysters*</b> Buttermilk Dressing, Garlic Breadcrumb, Fresh Dill	26

### FLIGHTS

<b>Wagyu Ribeye*</b> <i>A Curated Collection of the World's Finest Beef</i> A Trio of Sliced Wagyu Beef from Japan, Australia, and America	190	<b>Music City*</b> <i>A Symphony of World Class Flavors</i> Japanese A5 Wagyu Beef, Spanish Bluefin Tuna Belly, and Golden Ossetra Caviar	295
--	-----	---	-----

### SALADS

<b>Freddie</b> Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	17	<b>Iceberg Blue</b> Peppered Bacon, Marinated Tomatoes, Pickled Shallots, Chopped Egg, Everything Seasoning, Buttermilk Blue Cheese	19	<b>Classic Caesar*</b> Parmigiano-Reggiano, Challah Croutons	17
--	----	--	----	---	----

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

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

<b>Prime Skirt Steak*</b> 8 oz Cut, Chimichurri Sauce	55	<b>New York Strip*</b> 14 oz Center-Cut	78	<b>Bone-In Hatchet*</b> 30 oz 85-Day Dry-Aged Ribeye	150
<b>Blackened Ribeye*</b> 16 oz Delmonico, Horseradish Cream	86	<b>Cowboy Steak*</b> 22 oz 70-Day Dry-Aged Bone-In Ribeye	109		

## PREMIUM FILET MIGNON

<b>Barrel-Cut Filet Mignon*</b> 12 oz Cut From the Thickest Part of the Tenderloin	96	<b>Petite Filet Mignon*</b> 8 oz Center-Cut	72	<b>Bourbon Filet*</b> 8 oz Filet Mignon, Chive Potato Purée, Bourbon Garlic Shrimp, Crispy Onions	82
<b>Steak Collinworth*</b> 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	94	<b>Steak &amp; Lobster*</b> 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	134		

## TO CROWN YOUR STEAK

<b>Collinworth</b> King Crab, Asparagus, Bordelaise, Béarnaise	24	<b>Creole Crawfish Sauce</b> Louisiana Crawfish, Blackened Spice	13	Au Poivre	8	Point Reyes Blue Cheese	5
				Béarnaise Sauce	5	Roasted Garlic Butter	5
				Mushrooms & Onions	5	Sweet Onion Bacon Jam	5
				Horseradish Cream	5		

## WAGYU BEEF

Richly Marbled and Uniquely Flavored, Taste a Selection of The Rarest In The World.

<b>Japanese A5 Filet Mignon*</b> 6 oz	178	<b>Australian Wagyu Ribeye Filet*</b> 8 oz, Queensland, Australia Beef	102
<b>Japanese A5 Ribeye*</b> 8 oz	168	<b>Australian Wagyu Ribeye Cap*</b> 10 oz, Queensland, Australia Beef	138
<b>Boneless Ribeye*</b> 18 oz, Chatel Farms, USA	135	<b>Australian Wagyu New York Strip*</b> 12 oz, Sir Harry Citrus Fed Beef	120

## ENTRÉES

<b>Verlasso Salmon*</b> Fire Roasted Peppers Garlic Citrus Olive Oil	42	<b>Cold Water Lobster Tail</b> 12 oz, Lemon-Herb Butter	MKT	<b>Double-Bone Pork Chop*</b> Vermouth Jus, Italian Cherry Peppers	49
<b>Blackened Chilean Sea Bass*</b> Bok Choy, Citrus Beurre Blanc, Trout Roe	55	<b>Dover Sole <i>Filleted Tableside</i></b> Lemon Beurre Blanc, Capers, Roasted Garlic	64	<b>Jeff Ruby Burger*</b> Griddled 8 oz American Wagyu Patty, White American Cheese, Lettuce, Pickles, and Remoulade, on a Milk Bread Bun, Served with French Fries, Malt Vinegar Aioli, and Heinz Ketchup	28
		<b>Buttermilk Fried Chicken</b> Country Gravy, Hot Honey, Cholula	38		

## STEAKHOUSE SIDES

<b>Jeff Ruby's Baked Macaroni &amp; Cheese</b> 6 Imported Cheeses	18	<b>Garlic Parmesan Fries</b> Malt Vinegar Aioli, Heinz Ketchup	12	<b>Fried Brussels Sprouts</b> Calabrian Chili Vinaigrette, Fresh Mint	12	<b>Spicy Collard Greens</b> Smoky Ham Hocks, Apple Cider	14
<b>Lobster Gnocchi</b> Bacon, Marinated Tomato, Lobster Cream Sauce, Chili Breadcrumbs	36	<b>Creamy Mashed Potatoes</b>	13	<b>Classic Creamed Spinach</b>	15	<b>Blistered Carrots</b> Maple Ricotta, Chili Butter, Marcona Almonds	16
<b>Baked Potato</b>	11	<b>Grilled Asparagus</b> Lemon Herb Butter	14	<b>Sautéed Mushrooms</b> Herb Sherry Butter	15		

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.