PROUD TO BE FAMILY OWNED & OPERATED

# JEFF RUBY'S STEAKHOUSE®

## RUBY'S RAW BAR RESERVE

**RED KING CRAB** *GF* MKT
Dijonnaise, Fresh Lemon

**COLOSSAL SHRIMP COCKTAIL** *GF* 27
3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon

**EAST & WEST COAST OYSTERS*** *GF*
*Ruby Pearl* 4.5 EA *Specialty* 5.5 EA

**SEAFOOD TOWERS*** *GF*
Chilled Maine Lobster, King Crab, Jumbo Tiger Shrimp, Lump Crab Salad, Chesapeake Oysters
*Signature* 185 *The Boss* 250

## THE SUSHI COUNTER

### HAND ROLLS

*TWO PER ORDER*
*SERVED WITH HOUSEMADE SWEET SOY SAUCE*

**SPICY CRAB*** 26
Sesame Shrimp, Masago, Carrot, Furikake

**NEGI TORO*** 32
Bluefin Tuna Belly, Grated Wasabi, Shaved Scallion

### *Pristine* BLUEFIN TUNA*

**FLIGHT EXPERIENCE** 120
Full Selection of Bluefin Sashimi *(Ruby Red, Tender Belly, Richly Marbled Belly)*, Dipping Sauces, Japanese Vegetables, Grated Wasabi, Toasted Nori, Sushi Rice

**TORO TORO ROLL** 48
Bluefin Belly, Shaved Scallion, Sesame, Ponzu

***NIGIRI & SASHIMI***

**AKAMI** 18
Ruby Red Tuna

**OTORO** 34
Richly Marbled Tuna Belly

### PREMIUM ROLLS

**RUBY*** 29
Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch

**HERBSTREIT** 23
Shrimp Tempura, King Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Tempura Crunch

**MUSIC CITY ROLL*** 27
Shrimp Tempura, Cucumber, Avocado, Tuna, Eel Sauce, Tempura Crunch, Japanese Mayo, Masago, Scallion

**DOLLY ROLL*** 25
Spicy Tuna, Hamachi, Panko Fried Asparagus, Cucumber, Sriracha Pickled Carrots, Shaved Serrano, Citrus Honey Glaze

## APPETIZERS

**CRAB CAKE** 30
Remoulade

**MOZZARELLA DI BUFALA** 26
*Campania, Italy*
Roasted Garlic and Tomato, 8 Year Balsamic Vinegar, Sicilian Olive Oil, Toasted Focaccia

**COCONUT FRIED LOBSTER TAILS** 54
Passion Fruit-Sweet Chili Sauce, Cilantro, Old Bay

**WAGYU MEATBALL** 22
White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic

### BAKED OYSTERS
*BY THE HALF DOZEN*

**ROCKEFELLER*** 27
Creamed Spinach, Pernod, Broiled Asiago Cheese

**NASHVILLE HOT*** 26
Buttermilk Dressing, Garlic Breadcrumb, Fresh Dill

Rappahannock OYSTER CO.

**WAGYU CARPACCIO*** *GF* 35
Anchovy Aioli, Capers, Arugula, Shaved Parmesan

**TUNA TARTARE*** 26
Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli

**MILLIONAIRE'S BACON** *GF* 29
Thick-Cut Brown Sugar Bacon,Black Pepper, Pomegranate, Sherry Gastrique, Gold

**SHORT RIB ARANCINI** 28
Short Rib Stuffed Risotto Balls, Mushroom Jus, Horseradish Cream, Parmesan, Chives

## SOUP & SALAD

**FREDDIE** *GF* 16
Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

**CLASSIC CAESAR*** 16
Parmigiano-Reggiano, Challah Croutons

**BLUE CRAB BISQUE** 19
Crème Fraiche, Chives, Oyster Crackers

**ICEBERG BLUE** *GF* 18
Peppered Bacon, Marinated Tomatoes, Pickled Shallots, Chopped Egg, Everything Seasoning, Buttermilk Blue Cheese

**ROASTED BEETS AND ORANGE** *GF* 18
Whipped Feta, Shaved Fennel, Chili Pistachios, Maple-Dijon Vinaigrette

LOGAN BAIRD, EXECUTIVE CHEF

## WAGYU BEEF COLLECTION*

A GLOBAL EXPRESSION OF EXTRAORDINARY BEEF

### *Japanese* A5 GRADE

FILET MIGNON 6 oz *GF* 180

RIBEYE 8 oz *GF* 170

### *Flight* WORLD'S FINEST COLLECTION

TRIO OF WAGYU *GF* 190
Japanese, Australian, American

### *Australian* PREMIUM WAGYU

RIBEYE FILET 8 oz *GF* 99

RIBEYE CAP 10 oz *GF* 138

STRIP 12 oz *GF* 120

## USDA PRIME STEAKS*

Signature Seasoning • 1400° Broiled Crust
Finished With Rich, European-Style Butter

NEW YORK STRIP *GF* 79
14 oz Center-Cut

BLACKENED RIBEYE *GF* 89
16 oz Delmonico,
Horseradish Cream

BONE-IN NEW YORK STRIP *GF* 104
18 oz 35-Day Dry-Aged

COWBOY STEAK *GF* 115
22 oz 70-Day Dry-Aged Bone-In Ribeye

BONE-IN HATCHET *GF* 165
30 oz 85-Day Dry-Aged Ribeye

## HAND-CUT FILETS*

BARREL-CUT FILET MIGNON *GF* 96
12 oz Cut From the Thickest Part
of the Tenderloin

PETITE FILET MIGNON *GF* 72
8 oz Center-Cut

STEAK & LOBSTER *GF* 134
12 oz Cold Water Lobster Tail,
8 oz Filet Mignon

## COMPOSED CUT*

STEAK COLLINSWORTH *GF* 94
8 oz Filet, King Crab, Asparagus,
Bordelaise, Béarnaise

BOURBON FILET 82
8 oz Filet Mignon, Bourbon Garlic Shrimp,
Chive Potato Purée, Crispy Onions

## TO CROWN

6 EACH
*GLUTEN-FREE*

Béarnaise Sauce • Mushrooms & Onions
Horseradish Cream • Roasted Garlic Butter
Au Poivre • Point Reyes Blue Cheese

COLLINSWORTH *GF* 24
King Crab, Asparagus, Bordelaise,
Béarnaise

CREOLE CRAWFISH SAUCE 13
Louisiana Crawfish, Blackened Spice

## SIGNATURE SIDES

JEFF RUBY'S BAKED MACARONI & CHEESE 18
6 Imported Cheeses

GRILLED ASPARAGUS *GF* 15
Lemon Herb Butter

FRIED BRUSSELS SPROUTS 16
Calabrian Chili Vinaigrette, Fresh Mint

SAUTÉED MUSHROOMS *GF* 15
Herb Sherry Butter

SPICY COLLARD GREENS 15
Smoky Ham Hocks, Apple Cider

TRUFFLE CREAMED CORN *GF* 18
Black Summer Truffle Shavings, Chives

CLASSIC CREAMED SPINACH 15

## STEAKHOUSE POTATOES

BROWN BUTTER GNOCCHI 18
Fresh Sage, Caramelized Shallots, Parmesan Foam

LOBSTER MASHED POTATOES *GF* 42
Roasted Garlic, Parmesan, Old Bay

SWEET POTATO CASSEROLE *GF* 16
Maple Glazed Pecans, Toasted Marshmallow

RED SKIN HASHBROWNS *GF* 14
Caramelized Onions, Sunny Side Egg,
Chipotle Ketchup

HANNAH'S HAND-CUT FRIES 12
Heinz Ketchup, Malt Vinegar Aioli

CREAMY MASHED POTATOES *GF* 13

BAKED POTATO *GF* 11

## ENTRÉES

VERLASSO SALMON* *GF* 42
Fire Roasted Peppers, Garlic Citrus Olive Oil

DOVER SOLE 64
Lemon Beurre Blanc, Capers, Toasted Garlic, Filleted Tableside

MISO MARINATED SEA BASS* 62
Pickled Shiitakes, Petite Greens, Sesame Vinaigrette, Fried Shallots

HERB ROASTED LOBSTER TAIL *GF* MKT
12 oz, Canadian Cold Water

DOUBLE-BONE PORK CHOP* *GF* 49
Vermouth Jus, Italian Cherry Peppers

CHICKEN PARMESAN 34
Tomato Sauce, Mozzarella, Parmesan, Fresh Basil, Herbed Ricotta

THE STEAKHOUSE BURGER* 28
1/2 lb American Wagyu Patty, Aged White Cheddar, J1 Onions,
Horseradish-Dijon Aioli, on a toasted Milk Bread Bun.
Served with House Cut Fries, Ketchup, and Malt Vinegar Aioli

CONSUMER ADVISORY

**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. The following major food allergens are used as ingredients in this facility: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.*
*GF: Gluten-Free*