



JEFF RUBY'S

STEAKHOUSE®

RAW BAR

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

SUSHI

PREMIUM TUNA

Bluefin Tuna Flight* 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
Toro Toro Roll* Bluefin Belly, Shaved Scallion, Sesame, Ponzu	46

NIGIRI & SASHIMI

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

Tonzai 'Living Jewel' Junmai Kyoto	14
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ALEX KELLOGG, SUSHI CHEF

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

APPETIZERS

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

FLIGHTS

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

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	17	Iceberg Blue Peppered Bacon, Marinated Tomatoes, Pickled Shallots, Chopped Egg, Everything Seasoning, Buttermilk Blue Cheese	19	Classic Caesar* Parmigiano-Reggiano, Challah Croutons	17
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JEFF RUBY U.S.D.A. PRIME STEAKS

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

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

PREMIUM FILET MIGNON

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

TO CROWN YOUR STEAK

Collinworth King Crab, Asparagus, Bordelaise, Béarnaise	24	Creole Crawfish Sauce 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.

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

ENTRÉES

Verlasso Salmon* Fire Roasted Peppers Garlic Citrus Olive Oil	42	Cold Water Lobster Tail 12 oz, Lemon-Herb Butter	MKT	Double-Bone Pork Chop* Vermouth Jus, Italian Cherry Peppers	49
Blackened Chilean Sea Bass* Bok Choy, Citrus Beurre Blanc, Trout Roe	55	Dover Sole <i>Filleted Tableside</i> Lemon Beurre Blanc, Capers, Roasted Garlic	64	Jeff Ruby Burger* 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
		Buttermilk Fried Chicken Country Gravy, Hot Honey, Cholula	38		

STEAKHOUSE SIDES

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