



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* 110
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* 46
Bluefin Belly, Shaved Scallion, Sesame, Ponzu

NIGIRI & SASHIMI

Akami* 17 **Otoro*** 32
Ruby Red Tuna *Richly Marbled Tuna Belly*

S A K E

Tonzai 'Living Jewel' Junmai Kyoto 14

ALEX KELLOGG, SUSHI CHEF

Ruby Roll* 28
Tempura Lobster, Asparagus, Avocado, Spicy Mayo, Seared Filet Mignon, Eel Sauce, Tempura Crunch

Herbstreit Roll 22
Shrimp Tempura, Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Kabayaki Sauce, Tempura Crunch

Music City Roll* 26
Shrimp Tempura, Cucumber, Avocado, Tuna, Eel Sauce, Tempura Crunch, Japanese Mayo, Masago, Scallion

Dolly Roll* 24
Spicy Tuna, Hamachi, Panko Fried Asparagus, Cucumber, Sriracha Pickled Carrots, Shaved Serrano, Citrus Honey Glaze

Hamachi Usuzukuri* 21
Thinly Sliced Yellowtail Sashimi, Yuzu-Ginger Ponzu, Kizami Shoga, Shaved Scallion, Jalapeño, EVOO

Tuna Tartare* 26
Togarashi Spice, Avocado, Spicy Mayo, Sriracha, Wasabi Aioli, Taro Chips

APPETIZERS

Crab Cake 30
Remoulade

Mozzarella Di Bufala 26
Campania, Italy
Roasted Garlic and Tomato,
8-Year Balsamic Vinegar, Sicilian Olive Oil,
Toasted Focaccia

Wagyu Meatball 22
White Cheddar Grits, Tomato Gravy,
Pecorino Romano, Aged Balsamic

Blue Crab Bisque 21
Crème Fraiche, Fresh Chives,
Oyster Crackers

Millionaire's Bacon 25
Thick Cut Brown Sugar Bacon,
Black Pepper, Pomegranate,
Sherry Gastrique, and Gold

Nashville Hot Oysters* 26
Buttermilk Dressing, Garlic Breadcrumb,
Fresh Dill

FLIGHTS

Trio of Wagyu* 220
Japanese, Australian, American

Music City* 295
Japanese A5 Wagyu Beef, Spanish Bluefin Tuna Belly,
and Golden Ossetra Caviar

SALADS

Freddie 17
Roma Tomatoes, Applewood Bacon,
Buttermilk Ranch

Iceberg Blue 19
Peppered Bacon, Marinated Tomatoes,
Pickled Shallots, Everything Seasoning,
Chopped Egg, Buttermilk Blue Cheese

Classic Caesar* 17
Parmigiano-Reggiano,
Challah Croutons

LOGAN BAIRD, EXECUTIVE CHEF

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, Bourbon Garlic Shrimp, Chive Potato Purée, 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 COLLECTION*

A GLOBAL EXPRESSION OF EXTRAORDINARY BEEF

Japanese **A5 GRADE**

Filet Mignon 6 oz 178

GRAND CHAMPION MIYAZAKI CITRUS

Filet Mignon 6 oz 225
Strip 8 oz 215

Australian **PREMIUM WAGYU**

Ribeye Filet 8 oz 102
Ribeye Cap 10 oz 138
Strip 12 oz 120

ENTRÉES

Verlasso Salmon* Fire Roasted Peppers, Garlic Citrus Olive Oil	42	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
Blackened Chilean Sea Bass* Bok Choy, Citrus Beurre Blanc, Trout Roe	59	Buttermilk Fried Chicken Country Gravy, Hot Honey, Cholula	38		
Cold Water Lobster Tail 12 oz, Lemon-Herb Butter	MKT	Double-Bone Pork Chop* Vermouth Jus, Italian Cherry Peppers	49		

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.