



JEFF RUBY'S

STEAKHOUSE®

RAW BAR

Colossal Shrimp Cocktail 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	24	Seafood Tower Maine Lobster, Red King Crab, Blue Crab, Huge Tiger Shrimp, Specialty Oysters	MKT
Red King Crab	MKT		
East & West Coast Oysters* Chef's Selections Flown in Daily	3.75/ 4.50 EA		

SUSHI

Hamachi Usuzukuri* Yellowtail Sashimi, Chili Oil, Soy Onion Relish	24	Godfather Roll* Tempura Lobster, Asparagus, Avocado, Spicy Mayo, Seared Filet Mignon, Eel Sauce, Tempura Crunch	28
Tuna Tartare* Togarashi Spice, Avocado, Spicy Mayo, Sriracha, Wasabi Aioli, Taro Chips	26	Ryan Johansen Roll* Bluefin Akami & Toro, Cucumber, Avocado, Shaved Scallion, Yuzu Honey, Grated Wasabi, Shiso, Ponzu	36
Lobster Ceviche* Sliced Avocado, Citrus, Mango, Plantain Chips	31	Tuna Flash Roll* Panko Crusted Ahi Tuna, Spicy Crab, Avocado, Ponzu, Japanese Chili Mayo	25
		Herbstreit Roll Shrimp Tempura, Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Kabayaki Sauce, Tempura Crunch	22

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	48/96
Torched Toro Aji Amarillo Emulsion, Gingered Fresno, Crispy Leeks	38
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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SCOTT SIHAKHOTH, SUSHI CHEF

Music City Roll* Shrimp Tempura, Cucumber, Avocado, Tuna, Eel Sauce, Tempura Crunch, Japanese Mayo, Masago, Scallion	26
Rock N' Roll Spicy Crab, Cream Cheese, Pickled Jalapeño, Spicy Mayo, Crispy Asparagus, Ebi, Panko Deep Fried, Eel Sauce	25
Dolly Roll* Spicy Tuna, Hamachi, Panko Fried Asparagus, Cucumber, Sriracha Pickled Carrots, Shaved Serrano, Citrus Honey Glaze	24
Miami Roll* Tuna, Salmon, Yellowtail, Hokkaido Scallop, Mango, Cucumber, Grilled Pineapple Relish, Chili Oil, Soy Crêpe	24

CLASSIC ROLLS

California Roll	17	Veggie Roll	10
Spicy Tuna Roll*	15	Rainbow Roll*	22
Spicy Yellowtail Roll*	17	Spicy Salmon Roll*	12

APPETIZERS

Crab Cake Remoulade	24	Thick-Cut Bacon Bourbon-Chile Glaze	18	Roasted Bone Marrow Garlic Focaccia, Seasonal Accoutrements	24
Nashville Hot Oysters Cornmeal Crusted, House Pickles, Buttermilk Dressing	22	Blue Crab Bisque Sherry Wine, Fresh Chive	19	Lobster Au Gratin Fresh Herb Butter, Parmigiano Reggiano	28

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	15	The Wedge Braised Bacon, Tomato, Red Onion Buttermilk Blue Cheese	15	Autumn Kale Sweet Potato, Candied Pecans, Apple, Dried Cranberry, Feta, Cider Vinaigrette	15	Classic Caesar* Parmigiano-Reggiano, Challah Croutons	15
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HOSS FUENTES, EXECUTIVE CHEF

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

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

New York Strip* 14 oz Center-Cut	67	Porterhouse* 24 oz Center-Cut, 45-Day Dry-Aged	99	Bone-In New York Strip* 16 oz 70-Day Dry-Aged	86
Cowboy Steak* 22 oz 70-Day Dry-Aged Bone-In Ribeye	94	Blackened Ribeye* 16 oz Delmonico, Horseradish Cream	79	Bone-In Hatchet* 30 oz 85-Day Dry-Aged Ribeye	145

WAGYU BEEF

A Selection of The Rarest In The World

Japanese A5 New York Strip* 8 oz	160	Japanese A5 Ribeye* 8 oz	160
Japanese A5 Filet Mignon* 6 oz	168	Australian Ribeye Filet* 8 oz	96

PREMIUM FILET MIGNON

Barrel-Cut Filet Mignon* 12 oz Cut From the Thickest Part of the Tenderloin	80	Petite Filet Mignon* 8 oz Center-Cut	59	Steak & Lobster* 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	115
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TO CROWN YOUR STEAK

5 E A C H Béarnaise Sauce Bourbon Peppercorn Sauce Mushrooms & Onions Horseradish Cream	Point Reyes Blue Cheese Roasted Garlic Butter Sweet Onion Bacon Jam Chili Rub	Collinsworth 21 Red King Crab, Asparagus, Bordelaise, Béarnaise	Creole Crawfish 13 Sauce Louisiana Crawfish, Blackened Spice
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Faroe Islands Salmon 43 Parmesan Risotto, Pancetta, Black Truffle, Lemon Basil Aioli
Cold Water Lobster Tail MKT 12 oz, Lemon-Herb Butter
Miso Glazed Cod 49 Roasted Brussels Sprouts
Dover Sole 58 Carved <i>Tableside</i> Langoustine, Scampi Butter Sauce

CLASSICS

Steak Collinsworth* 78 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise
Steak Diane* 63 8 oz Filet, Mushrooms, Brandy Cream
Lobster Collinsworth* 98 6 oz Filet Collinsworth, 6 oz Lobster Tail

Berkshire Pork Chop 48 Porter Road Chorizo, Creole Gravy
Roasted Half Chicken 33 Smoked Gouda Grits, Aleppo Pepper, Crispy Mushrooms, Marsala Jus
Steakhouse Burger* 22 Bacon Jam, Pepper Relish, Smoked Paprika Aioli

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 16 6 Imported Cheeses	Creamy Mashed Potatoes 11	Grilled Asparagus 14 Hollandaise Sauce, Fresh Dill	Sautéed Mushrooms 14 Herb Sherry Butter
Sweet Potato Mash 14 House-Made Marshmallow, Apple Chutney, Spiced Pecans	Boardwalk Fries 9 Malt Vinegar Aioli	Baby Carrots 14 Truffled Maple, Whipped Ricotta	Roasted Broccoli 12 Garlic, Chili Oil
	Truffle Creamed Corn 15	Classic Creamed Spinach 14	Brussels Sprouts 15 Pickled Fresno, Bacon Marmalade

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.