



JEFF RUBY'S

STEAKHOUSE®

RUBY'S RAW BAR RESERVE

CAVIAR* 1 oz, Toasted Blinis, Tater Tots, Gribiche <i>Imperial Osetra</i> 160	RED KING CRAB MKT Dijonnaise, Fresh Lemon	COLOSSAL SHRIMP 27 COCKTAIL 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	EAST & WEST COAST OYSTERS* <i>Ruby Pearl</i> 4.5 EA <i>Specialty</i> 5.5 EA
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SEAFOOD TOWERS*

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* Sesame Shrimp, Masago, Carrot, Furikake	26
HAMA JALA* Hamachi, Jalapeño, Furikake	25
NEGI TORO* Bluefin Tuna Belly, Grated Wasabi, Shaved Scallion	32
SAKE TORO* Salmon Belly, Cucumber, Yuzukosho, Rice Cracker	22

ALEX KELLOGG, SUSHI CHEF

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* Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch	29
HERBSTREIT Shrimp Tempura, King Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Tempura Crunch	23
MUSIC CITY ROLL* Shrimp Tempura, Cucumber, Avocado, Tuna, Eel Sauce, Tempura Crunch, Japanese Mayo, Masago, Scallion	27
DOLLY ROLL* Spicy Tuna, Hamachi, Panko Fried Asparagus, Cucumber, Sriracha Pickled Carrots, Shaved Serrano, Citrus Honey Glaze	25
GOSHIKI* Tuna, Salmon, Yellowtail, Cucumber, Avocado, Grated Wasabi	25

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
WAGYU CARPACCIO* Lemon Aioli, White Anchovy, Capers, Arugula, Shaved Parmesan	38
TUNA TARTARE* Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli	26
MOZZARELLA DI BUFALA <i>Campania, Italy</i> Roasted Garlic and Tomato, Toasted Focaccia, 8 Year Balsamic Vinegar, Sicilian Olive Oil	26

BAKED OYSTERS BY THE HALF DOZEN

ROCKEFELLER* 27

Creamed Spinach, Pernod,
Broiled Asiago Cheese

IMPERIAL* 30

Blue Crab, Old Bay,
Toasted Breadcrumbs

NASHVILLE HOT* 26

Buttermilk Dressing,
Garlic Breadcrumb,
Fresh Dill

Rappahannock
— OYSTER CO. —

SOUP & SALAD

FREDDIE Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	17
CLASSIC CAESAR* Parmigiano-Reggiano, Challah Croutons	17
ICEBERG BLUE Peppered Bacon, Marinated Tomatoes, Pickled Shallots, Chopped Egg, Everything Seasoning, Buttermilk Blue Cheese	19
BLUE CRAB BISQUE Crème Fraiche, Chives, Oyster Crackers	21

WAGYU BEEF COLLECTION*

A GLOBAL EXPRESSION OF EXTRAORDINARY BEEF

<i>Japanese</i> A5 GRADE		<i>Flight</i> WORLD'S FINEST COLLECTION		<i>Australian</i> PREMIUM WAGYU	
FILET MIGNON 6 oz	178	TRIO OF WAGYU	220	RIBEYE FILET 8 oz	99
		Japanese, Australian, American		RIBEYE CAP 10 oz	138
				STRIP 12 oz	120

Grand Champion MIYAZAKI CITRUS

FILET MIGNON 6 oz	225	STRIP 8 oz	215
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STEAKS*

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

NEW YORK STRIP	78
14 oz Center-Cut	
BLACKENED RIBEYE	86
16 oz Delmonico, Horseradish Cream	
COWBOY STEAK	109
22 oz 70-Day Dry-Aged Bone-In Ribeye	
BONE-IN HATCHET	150
30 oz 85-Day Dry-Aged Ribeye	

HAND-CUT FILETS*

BARREL-CUT FILET MIGNON	96
12 oz Cut From the Thickest Part of the Tenderloin	
PETITE FILET MIGNON	72
8 oz Center-Cut	
STEAK & LOBSTER	134
12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	

COMPOSED CUT*

STEAK COLLINSWORTH	94
8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	
BOURBON FILET	82
8 oz Filet Mignon, Bourbon Garlic Shrimp, Chive Potato Purée, Crispy Onions	
PRIME SKIRT STEAK	55
8 oz Cut, Chimichurri Sauce	

TO CROWN

6 EACH

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

COLLINSWORTH	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	14
Lemon Herb Butter	
FRIED BRUSSELS SPROUTS	12
Calabrian Chili Vinaigrette, Fresh Mint	
SAUTÉED MUSHROOMS	15
Herb Sherry Butter	
SPICY COLLARD GREENS	14
Smoky Ham Hocks, Apple Cider	
CLASSIC CREAMED SPINACH	15

STEAKHOUSE POTATOES

LOBSTER GNOCCHI	36
Bacon, Marinated Tomato, Lobster Cream Sauce, Chili Breadcrumbs	
RED SKIN HASHBROWNS	14
Caramelized Onions, Sunny Side Egg, Chipotle Ketchup	
HANNAH'S HOUSE-CUT FRIES	12
Heinz Ketchup, Malt Vinegar Aioli	
CREAMY MASHED POTATOES	13
BAKED POTATO	11

ENTRÉES

VERLASSO SALMON*	42	DOUBLE-BONE PORK CHOP*	49
Fire Roasted Peppers, Garlic Citrus Olive Oil		Vermouth Jus, Italian Cherry Peppers	
DOVER SOLE	64	POBLANO CHICKEN BREAST	36
Lemon Beurre Blanc, Capers, Toasted Garlic, Filleted Tableside		Red Skin Hashbrown, Cipollini Onions, Lime Crema, Poblano Jus	
BLACKENED CHILEAN SEA BASS*	59	JEFF RUBY BURGER*	28
Citrus Beurre Blanc, Charred Broccolini, Trout Roe		Griddled 8 oz American Wagyu Patty, White American Cheese, Caramelized Onions, Lettuce, Pickles, and Remoulade, on a Milk Bread Bun, Served with House-Cut French Fries, Malt Vinegar Aioli, and Heinz Ketchup	
COLD WATER LOBSTER TAIL	MKT		
12 oz, Lemon-Herb Butter			

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. 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.