

THE
PRECINCT®
BY JEFF RUBY

HOLIDAY CHEERS

Rye-Berry Smash

20

True Story Finished Rye, Chambord, Amaro Nonino, Four Fruit Preserves, Rosemary

Cranberry Sparkle

18

Prosecco, Fee Bros. Cranberry Bitters, Fresh Cranberry

Merry-Mint Colada

16

Hard Truth Toasted Coconut Rum, Cream of Coconut, Rumple Minz, Pineapple

RAW BAR

Colossal Shrimp Cocktail

27

3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon

East & West Coast Oysters*

5 EA

Chef's Selections Flown in Daily

Red King Crab

MKT

Chesapeake Oysters*

4.50 EA

APPETIZERS

Crab Cake

30

Remoulade

Blue Crab Bisque

19

Crème Fraiche, Chives, Oyster Crackers

Smoked Italian Burrata

26

Marinated Beets, Pistachio Crumble, Focaccia, Orange Calabrian Chili Marmalade

Parmesan Arancini

17

Pomodoro Sauce, Calabrian Aioli, Hot Honey

SALADS

Freddie

16

Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

The Wedge

16

Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese

Roquefort

17

Endive, Frisée, Blue Cheese, Red Grapes, Candied Pecans, Caramelized Onions, Basil Balsamic Vinaigrette

Greek

16

Roma Tomatoes, Feta, Kalamata Olives, Red Onion, Greek Dressing

Classic Caesar*

16

Parmigiano-Reggiano, Challah Croutons

CROWN YOUR SALAD

Prime New York Strip

22

Marinated Chicken

14

Atlantic Salmon

15

SANDWICHES

SERVED WITH SARATOGA CHIPS

Ruby's Prime Dip*

36

Sliced USDA Prime Beef, White American Cheese, Giardiniera, Garlic Aioli, Caramelized Onions, On A Sixteen Bricks Baguette, Served With Au Jus

Nashville Hot Chicken

21

Crispy Fried Chicken Breast, Dill Pickles, Cabbage Slaw, Buttermilk Ranch

Jeff Ruby Burger*

28

Griddled 8 oz American Wagyu Patty, White American Cheese, Lettuce, Pickles, Caramelized Onions, and Remoulade, on a Sesame Bun

DONNY HATTON, EXECUTIVE CHEF

JEFF RUBY USDA PRIME STEAKS*

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

Prime Skirt Steak 8 oz Cut, Chimichurri Sauce	50	New York Strip 14 oz Center Cut	75
Steak Burrow 14 oz Blackened Strip, Creole Crawfish Sauce	85	Boneless Ribeye 16 oz Delmonico	82

WAGYU BEEF *

A Selection of The Rarest In The World

Japanese A5 Filet Mignon 6 oz	178	Australian Wagyu Ribeye Filet 8 oz, Margaret River Beef	102	Australian Wagyu New York Strip 12 oz, Sir Harry Citrus Fed Beef	118
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PREMIUM FILET MIGNON*

Steak Collinsworth 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	84	Petite Filet Mignon 8 oz Center-Cut	65
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TO CROWN YOUR STEAK

Au Poivre Béarnaise Sauce	8 5	Collinsworth Red King Crab, Asparagus, Bordelaise, Béarnaise	21	Burrow Creole Crawfish Sauce	13	Lobster Tail 6 oz	29
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ENTRÉES

Teriyaki Salmon Bowl Sushi Rice, Pickled Cabbage, Cucumber, Carrots, Avocado, Edamame, Sesame, Creamy Ginger Dressing	39	Chicken Piccata Breaded and Pan Fried Joyce Farms Cutlets in a Lemon Caper Butter Sauce	33	Chilean Sea Bass Forte Blue Crab and Wild Mushrooms in a Lemon Cream Sauce, Topped with a Crispy Shallot Salad	62
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STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Creamy Mashed Potatoes	13	Grilled Asparagus Fresh Herb Vinaigrette	14
Garlic Parmesan Fries Malt Vinegar Aioli, Heinz Ketchup	12	Classic Creamed Spinach	15	Sautéed Mushrooms Herb Sherry Butter	15
		Fried Brussels Cilantro Lime Vinaigrette	14		

DESSERT

Strawberry Champagne Cake Cream Cheese Frosting, Strawberry Jam, Champagne Infused Strawberries	16	Butter Pie Cinnamon Sugar Pecans, Caramel, Powdered Sugar À LA MODE 4	14	Three Layer Carrot Cake Warm Caramel Cream Cheese Icing	15
Chocolate Chip Skillet Cookie Vanilla and Chocolate Ice Cream, Maldon Sea Salt	17	House-Made Ice Creams Cookies & Cream, Vanilla Bean, Seasonal Sorbet & Ice Cream	9	Jeff Ruby's Very Own Cheesecake Mixed Berry Sauce <i>GLUTEN-FREE</i>	14
				Vanilla Bean Crème Brûlée Seasonal Berries <i>GLUTEN-FREE</i>	14

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.