



# JEFF RUBY'S

## STEAKHOUSE®

### RAW BAR

<b>Colossal Shrimp Cocktail</b> 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	24	<b>Red King Crab</b>	MKT
		<b>East &amp; West Coast Oysters*</b>	3.75/4.50 EA
<b>Seafood Tower</b> Maine Lobster, Red King Crab, Blue Crab, Huge Tiger Shrimp, Specialty Oysters	MKT	<b>Caviar</b> 1 oz Ossetra Sturgeon, Toast Points, Tater Tots, Traditional Accoutrements	150

### SUSHI

<b>Hamachi &amp; Shrimp Ceviche</b> Yellowtail and Steamed Tiger Shrimp, Jalapeño, Yuzu, Cilantro, Avocado, Masago, Plantain Crisps	24	<b>Godfather Roll</b> Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch	28
<b>Tuna Tartare</b> Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli	26	<b>Herbstreit Roll</b> Shrimp Tempura, King Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Tempura Crunch	22

<b>Hamachi Chuukara Roll</b> Spicy Tuna, Hamachi, Asparagus, Cucumber, Carrots, Shaved Serrano, Citrus Honey Glaze	24
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<b>"Who Dey??" Roll</b> Grilled Shrimp, Salmon, Cucumber, Chili Mayo, Soy, Spices	22
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<b>Goshiki Roll</b> Tuna, Salmon, Yellowtail, Cucumber, Avocado, Grated Wasabi	24
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<b>Ruby Roll</b> Baked Scallop & Ebi, Crab, Avocado, Asparagus, Eel Sauce, Sweet Potato Crunch, Masago, Scallions, Tobiko, Furikake	26
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<b>Foundry Roll</b> BBQ Eel, Spicy Crab, Avocado, Cucumber, Carrot, Chili Garlic Sauce, Taro Crunch	24
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### PREMIUM TUNA

<b>Bluefin Tuna Flight</b> 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 SM / 96 LG
<b>Seared Toro</b> Bluefin Tuna Belly, Wakame Salad, Sesame Ginger Onions, Wasabi, Furikake Rice	38
<b>Toro Toro Roll</b> Bluefin Belly, Shaved Scallion, Sesame, Ponzu	46

### NIGIRI & SASHIMI

<b>Akami</b> <i>Ruby Red Tuna</i>	17	<b>Otoro</b> <i>Richly Marbled Tuna Belly</i>	32
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JACINTO CHEL DE PAZ, SUSHI CHEF

### CLASSIC ROLLS

<b>California</b>	17	<b>Shrimp Tempura</b>	12
<b>Spicy Tuna*</b>	15	<b>Spicy Yellowtail*</b>	17
<b>Rainbow</b>	22	<b>Veggie</b>	10

### APPETIZERS

<b>Crab Cake</b> Remoulade	26	<b>Blue Crab Bisque</b> Sherry Wine, Fresh Chive	19	<b>Mussels and Clams</b> White Wine, Lemon, Garlic, Roasted Tomato, Calabrian Chili	24
<b>Wagyu Meatball</b> White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic	20	<b>Oysters Rockefeller*</b> Spinach, Mornay, Parmigiano-Reggiano, Pernod	24	<b>Mozzarella Di Bufala</b> <i>Campania, Italy</i> Confit Heirloom Tomatoes, Roasted Garlic, Baguette	24
<b>Beef Carpaccio</b> Anchovy Aioli, Capers, Arugula, Shaved Parmesan	30	<b>Braised Short Ribs</b> Celery Root Purée, Fig Bordelaise	28		

### SALADS

<b>Freddie</b> Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	15	<b>The Wedge</b> Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	15	<b>Classic Caesar*</b> Parmigiano-Reggiano, Challah Croutons	15	<b>Winter Cobb</b> Romaine, Raddichio, Apples, Pecans, Celery, Radish, Apple Cider Vinaigrette	17
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DYLAN JONES, EXECUTIVE CHEF

## JEFF RUBY U.S.D.A. PRIME STEAKS\*

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

<b>Steak Burrow</b> 14 oz Blackened Strip, Creole Crawfish Sauce	83	<b>New York Strip</b> 14 oz Center-Cut	70	<b>Boneless Ribeye</b> 16 oz Delmonico	79
<b>Cowboy Steak</b> 22 oz 70-Day Dry-Aged Bone-In Ribeye	94	<b>Dry-Aged New York Strip</b> 12 oz Center Cut	80	<b>Bone-In Hatchet</b> 30 oz 85-Day Dry-Aged Ribeye	145
		<b>Porterhouse</b> 24 oz 30 Day Dry-Age	121		

## WAGYU BEEF\*

A Selection of The Rarest In The World

<b>Japanese A5 Filet Mignon</b> 6 oz	168	<b>Australian Wagyu Ribeye Filet</b> 8 oz, Margaret River Beef	98
<b>Japanese A5 New York Strip</b> 8 oz	155	<b>Australian Wagyu Ribeye Cap</b> 10 oz, Margaret River Beef	124

## PREMIUM FILET MIGNON\*

<b>Barrel-Cut Filet Mignon</b> 12 oz Cut From the Thickest Part of the Tenderloin	84	<b>Petite Filet Mignon</b> 8 oz Center-Cut	62	<b>Steak &amp; Lobster</b> 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	118
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## TO CROWN YOUR STEAK

<b>EACH</b> Béarnaise Sauce Bourbon Peppercorn Sauce Mushrooms & Onions Horseradish Cream		Blue Cheese Butter Roasted Garlic Butter Chili Rub		<b>Collinsworth</b> Red King Crab, Asparagus, Bordelaise, Béarnaise	21	<b>Burrow</b> Creole Crawfish Sauce	13
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<b>Verlasso Salmon</b> Japanese Sweet Potato, Bourbon Maple Chili Glaze	39
<b>Roasted Branzino</b> Root Vegetables, Baby Kale, Black Garlic Butter	49
<b>Cold Water Lobster Tail</b> 12 oz, Lemon-Herb Butter	MKT
<b>Shanghai Lobster</b> Whole Maine Lobster, Plum Wine Curry, Crispy Herbs, Scallion Sushi Rice	68

## CLASSICS

<b>Steak Collinsworth*</b> 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	82
<b>The Ocho Cinco*</b> 6 oz Filet, Creole Crawfish Sauce, 6 oz Lobster Tail	85
<b>Dover Sole</b> Filletted Tableside Lemon Buerre Blanc, Capers, Toasted Garlic	52

<b>Bone-In Pork Chop</b> 16 oz, Creamed Leeks, Red Wine Bordelaise	52
<b>Roasted Chicken Breast</b> Polenta Foam, Enoki Mushrooms, Aleppo Chili	33
<b>JR Double Burger*</b> 2 4 oz Avril-Bleh Patties, Bacon, American Cheese, Lettuce, Red Onion, Cajun Remoulade	22

## RUBY RESERVE

PREPARED TABLESIDE AND AVAILABLE IN THE DINING ROOM

<b>Hot Rock Filet Skewers</b> Miyazaki A5 Wagyu Skewered and Seared Tableside, House Fried Rice & Yum Yum Sauce	185
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## STEAKHOUSE SIDES

<b>Jeff Ruby's Baked Macaroni &amp; Cheese</b> 6 Imported Cheeses	16	<b>Potatoes Anna</b> Classically Layered	14	<b>Tater Tots</b> Truffle Aioli, Parmesan, Chives	16	<b>Grilled Asparagus</b> Citrus, Sea Salt	14
<b>Lobster Gnocchi</b> Parmesan Cream, Brown Butter, Sherry	36	<b>Boardwalk Fries</b> Malt Vinegar Aioli	9	<b>Tso's Green Beans</b> Soy, Ginger, Garlic	15	<b>Sautéed Mushrooms</b> Herb Sherry Butter	14
<b>Baked Potato</b>	10	<b>Creamy Mashed Potatoes</b>	11	<b>Classic Creamed Spinach</b>	14	<b>Brussels Sprouts</b> Garlic Chili Sauce, Fresh Mint	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.