



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	Caviar* 1 oz Ossetra Sturgeon, Traditional Accompaniments	150
East & West Coast Oysters* Chef's Selections Flown in Daily	3.75/ 4.50 EA		

SUSHI

Tuna Tartare* Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli	26	Ruby Roll* Tempura Lobster, Asparagus, Avocado, Spicy Mayo, Seared Filet Mignon, Eel Sauce, Tempura Crunch	28
Hamachi Usuzukuri* Thinly Sliced Yellowtail Sashimi, Yuzu-Ginger Ponzu, Kizami Shoga, Shaved Scallion, Jalapeño, EVOO	24	UK Roll Shrimp Tempura, Alaskan Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Kabayaki Sauce, Tempura Crunch	22
Tuna & Hamachi Crudo Cucumber and Melon Consommé, Grated Wasabi, Torn Herbs, Shaved Radish	28	Calipari Roll* Spicy Tuna, Hamachi, Cucumber, Panko Asparagus, Sriracha Pickled Carrots, Shaved Serrano, Yuzu Honey Glaze	24

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 SM / 96 LG
Seared Toro Bluefin Tuna Belly, Wakame Salad, Sesame Ginger Onions, Wasabi, Furikake Rice	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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JONATHAN SAUCEDO, SUSHI CHEF

Stoops Roll* Charred Shrimp and Jalapeño, Mango, Tuna, Salmon, Yellowtail, Avocado, Shaved Red Onion, Edamame, Creamy Poke Sauce	24
Palumbo Roll* Tempura Lobster, Salmon, Asparagus, Tobiko, Baked with Spicy Mayo, Kabayaki Sauce	26
Miami Roll* Tuna, Salmon, Yellowtail, Hokkaido Scallop, Mango, Cucumber, Grilled Pineapple Relish, Chili Oil, Soy Crêpe	24
Crab Rangoon Roll Spicy Crab, Cream Cheese, Mango, Avocado, Sweet Chili Sauce, Panko Fried	26

CLASSIC ROLLS

California	17	Shrimp Tempura	10
Spicy Tuna*	15	Veggie	10
Rainbow*	22	Spicy Yellowtail*	17

APPETIZERS

Crab Cake Remoulade	26	Country Ham Board Benton's Country Ham, Truffled Pimento Cheese, Pepper Jelly, Deviled Eggs, Housemade Biscuits	34	Wagyu Beef Tartare* Bone Marrow, Shallot, Caper, Cured Egg Yolk	42
Wagyu Meatball Southern Tomato Gravy, Weisenberger Grits, Pecorino Romano	20	Oysters Rockefeller Spinach, Mornay, Parmigiano-Reggiano, Pernod	24	Pan Seared Scallops Butternut Squash Purée, Brussel Sprout Slaw, Bacon Vinaigrette	28
French Onion Soup	18				

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	15	The Wedge Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	15	Classic Caesar* Parmigiano-Reggiano, Challah Croutons	15	Kale Apple, Pomegranate, Feta, Candied Walnut, Red Onion, Apple Cider Vinaigrette	17
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NATE ORR, EXECUTIVE CHEF

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

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

Steak Burrow 14 oz Blackened Strip, Creole Crawfish Sauce	83	Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	94	Blackened Ribeye 16 oz Delmonico, Horseradish Cream	82
New York Strip 14 oz Center-Cut	70	Bone-In Hatchet 30 oz 85-Day Dry-Aged Ribeye	145	Porterhouse 24 oz 30 Day Dry-Age	121

WAGYU BEEF*

A Selection of The Rarest In The World

Japanese A5 New York Strip 8 oz	155	Japanese A5 Ribeye 8 oz	160
Japanese A5 Filet Mignon 6 oz	168	Australian Wagyu Ribeye Filet 8 oz, Margaret River Beef	98

PREMIUM FILET MIGNON*

Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	84	Bourbon Filet 8 oz Filet Mignon, Cheddar Grits, Bourbon Garlic Shrimp	70
Petite Filet Mignon 8 oz Center-Cut	62	Steak Diane 8 oz Filet, Mushrooms, Brandy Cream	65

TO CROWN YOUR STEAK

5 EACH

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

Burrow 13

Creole Crawfish Sauce

Verlasso Salmon 39
Fire Roasted Peppers, Garlic,
Citrus Olive Oil

Cold Water Lobster Tail MKT
12 oz, Lemon-Herb Butter

Mediterranean Branzino 49
Herbed Couscous, Swiss Chard,
Almond Romesco

Braised Beef Short Rib 45
Celeriac Purée, Rosemary Bordelaise

CLASSICS

Steak Collinsworth* 82
8 oz Filet, King Crab, Asparagus,
Bordelaise, Béarnaise

Lobster Burrow* 84
6 oz Filet Burrow, 6 oz Lobster Tail

Steak & Lobster* 118
12 oz Cold Water Lobster Tail,
8 oz Filet Mignon

**Stone Cross Farm
Pork Chop** 52
Apricot Mostarda,
Smoky Ginger Bordelaise

Half Roasted Chicken 33
Mushroom and Ham Cream Sauce

Steakhouse Burger* 22
8 oz Prime Patty, Herb Aioli,
Caramelized Onion,
American Cheese

STEAKHOUSE SIDES

**Jeff Ruby's Baked
Macaroni & Cheese** 16
6 Imported Cheeses

**Crispy Marble
Potatoes** 16
Truffle Aioli, Parmesan, Herbs

Boardwalk Fries 9
Malt Vinegar Aioli

Lobster Gnocchi 32
Garlic Parmesan Cream,
Baby Spinach, Bacon,
Herbed Breadcrumbs

**Creamy Mashed
Potatoes** 11

Baked Potato 10

Potatoes Anna 15
Classically Layered

Grilled Asparagus 14
Lemon-Caper Butter,
Confit Garlic

Roasted Mushrooms 14
Caramelized Cabbage,
Fines Herbes

Brussels Sprouts 14
Bacon, Maple, Pickled Fennel

**Honey Roasted
Carrots** 15
Whipped Goat Cheese,
Chili Roasted Pistachios, Herbs

**Classic Creamed
Spinach** 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.