



JEFF RUBY'S

STEAKHOUSE®

RAW BAR

Colossal Shrimp Cocktail 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	24	East & West Coast Oysters* Chef's Selections Flown in Daily	4.50 EA
Red King Crab	MKT	Chesapeake Oysters*	3.75 EA

SUSHI

Hamachi Usuzukuri* Thinly Sliced Yellowtail Sashimi, Yuzu-Ginger Ponzu, Kizami Shoga, Shaved Scallion, Jalapeño, EVOO	24	Ruby Roll* Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch	28
Tuna Tartare* Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli	26	Foundry Roll BBQ Eel, Spicy Crab, Avocado, Cucumber, Carrot, Chili Garlic Sauce, Taro Crunch	24
Otoro Tuna Crudo* Yuzu Vinaigrette, Avocado Mousse, Fresno Chili, Spiced Rice Cracker	48	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 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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JAMES LAMBERT, SUSHI CHEF

Hamachi Chuukara Roll* Spicy Tuna, Hamachi, Panko Fried Asparagus, Cucumber, Sriracha Pickled Carrots, Shaved Serrano, Citrus Honey Glaze	24
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Money Roll Spicy Crab, Cucumber, Jalapeño, Melted Cream Cheese, Bacon, Chives, Mango Sunset Sauce	22
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MaguMaguRoll Tuna, Avocado, Cucumber, Soy Pearls, Taro Crunch, Micro Cilantro, Gochujang Garlic Sauce	28
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Miami Roll* Tuna, Salmon, Yellowtail, Hokkaido Scallop, Mango, Cucumber, Grilled Pineapple Relish, Chili Oil, Soy Crêpe	24
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CLASSIC ROLLS

California	17	Veggie	10
Spicy Tuna*	15	Rainbow*	22
Spicy Yellowtail*	17	Shrimp Tempura	12

APPETIZERS

Crab Cake Remoulade	26	French Onion Soup	22	Oysters Rockefeller Spinach, Mornay, Parmigiano-Reggiano, Pernod	24
Wagyu Meatball White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic	20	Mozzarella Di Bufala <i>Campania, Italy</i> Heirloom Tomatoes, Pickled Shallots, Champagne Vinaigrette	21	Seared Scallops Creamed Corn, Crispy Leeks, Sherry Vinegar	28

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	Ruby Cobb Butternut Squash, Pear, Avocado, Candied Pecans, Pickled Red Onion, Hard Boiled Egg, Green Goddess Dressing	17
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ZAC YOUNG, EXECUTIVE CHEF

J E F F R U B Y U . S . D . A . P R I M E S T E A K S *

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

Steak Burrow 14 oz Blackened Strip, Creole Crawfish Sauce	83	New York Strip 14 oz Center-Cut	70	Bone-In Hatchet 30 oz 85-Day Dry-Aged Ribeye	145
Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	94	Porterhouse 24 oz 30 Day Dry-Age	121	Blackened Ribeye 16 oz Delmonico, Horseradish Cream	82
		Dry-Aged New York Strip 12 oz Center-Cut	80		

W A G Y U B E E F *

A Selection of The Rarest In The World

Japanese A5 Filet Mignon 6 oz	168	Australian Wagyu Ribeye Filet 8 oz, Margaret River Beef	98
Japanese A5 Ribeye* 8 oz	160	Australian Wagyu Ribeye Cap 10 oz, Margaret River Beef	124

P R E M I U M F I L E T M I G N O N *

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

T O C R O W N Y O U R S T E A K

5 E A C H Béarnaise Sauce Bourbon Peppercorn Sauce Mushrooms & Onions Horseradish Cream	Point Reyes Blue Cheese Roasted Garlic Butter White Truffle Butter Chili Rub	Collinsworth 21 Red King Crab, Asparagus, Bordelaise, Béarnaise	Burrow 13 Creole Crawfish Sauce
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Verlasso Salmon 39
Fire Roasted Peppers,
Garlic, Citrus Olive Oil

Mediterranean Branzino 49
Herbed Couscous,
Swiss Chard,
Almond Romesco

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

C L A S S I C S

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

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

Dover Sole* 52
Fileted Tableside
Lemon Capers Butter

Stonecross Farms Pork 48
16 oz Chop, Apricot Mostarda,
Smoky Ginger Bordelaise

Roasted Half Chicken 35
Confit Marble Potato, Broccolini,
Henry Baine's Chicken Jus

JR Burger* 22
White Cheddar Pimento, Dill Pickle,
Bacon Mayo, Bibb Lettuce,
Brioche Bun

S T E A K H O U S E S I D E S

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

Skillet Cornbread 14
Salted Butter Glaze,
Candied Jalapeño

Creamy Mashed Potatoes 11

Lobster Gnocchi 32
Blistered Tomato,
Bacon Lardons,
Chili Breadcrumbs

Boardwalk Fries 9
Malt Vinegar Aioli

Baked Potato 10

Glazed Heirloom Carrots 16
Goat Cheese, Pine Nuts,
Cilantro, Spiced Togarashi
Ranch

Grilled Asparagus 14
Creole Rémoulade

Classic Creamed Spinach 14

Brussels Sprouts 14
Nueske's Bacon,
Caramelized Onion,
Local Maple Syrup

Charred Broccolini 15
Marinated Tomatoes,
Shaved Pecorino

Sautéed Mushrooms 14
Herb Sherry 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.