



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		
East & West Coast Oysters* Chef's Selections Flown in Daily	4 / 5 EA		

SUSHI

Hamachi Usuzukuri* Yellowtail Sashimi, Ponzu, Serrano, Yuzu Oil	24	Godfather Roll* Tempura Lobster, Asparagus, Avocado, Spicy Mayo, Seared Filet Mignon, Eel Sauce, Tempura Crunch	28
Tuna Tartare* Togarashi Spice, Avocado, Spicy Mayo, Sriracha, Wasabi Aioli, Taro Chips	26	Herbstreit Roll* Shrimp Tempura, Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Kabayaki Sauce, Tempura Crunch	22
		Music City Roll* Shrimp Tempura, Cucumber, Avocado, Tuna, Eel Sauce, Tempura Crunch, Japanese Mayo, Masago, Scallion	26
		Dolly Roll* Spicy Tuna, Hamachi, Panko Fried Asparagus, Cucumber, Sriracha Pickled Carrots, Shaved Serrano, Citrus Honey Glaze	24
		Goshiki Roll Tuna, Salmon, Yellowtail, Cucumber, Avocado, Grated Wasabi	24
		Broadway Roll BBQ Eel, Spicy Crab, Avocado, Cucumber, Carrot, Chili Garlic Sauce, Taro Crunch	24

PREMIUM TUNA*

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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JONATHON WALTON, SUSHI CHEF

CLASSIC ROLLS

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

APPETIZERS

Crab Cake Remoulade	26	Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, Pernod	24	Thick-Cut Bacon Bourbon Chili Glaze, Shishito Pepper Relish	18
Blue Crab Bisque Sherry Wine, Fresh Chive	19				

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	16	The Wedge Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	18	Classic Caesar* Parmigiano-Reggiano, Challah Croutons	16
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SEBASTIAN SCHMEUSSER, EXECUTIVE CHEF

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

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

New York Strip* 14 oz Center-Cut	72	Bone-In Hatchet* 30 oz 85-Day Dry-Aged Ribeye	150	Blackened Ribeye* 16 oz Delmonico, Horseradish Cream	82
Cowboy Steak* 22 oz 70-Day Dry-Aged Bone-In Ribeye	102	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	168	Bone-In Ribeye 24 oz, Chatel Farms, USA	140
Japanese A5 Filet Mignon* 6 oz	178	Australian Wagyu Ribeye Filet 8 oz, Margaret River Beef	98
Japanese A5 Ribeye* 8 oz	168		

PREMIUM FILET MIGNON

Barrel-Cut Filet Mignon* 12 oz Cut From the Thickest Part of the Tenderloin	86	Bourbon Filet* 8 oz Filet Mignon, Cheddar Grits, Bourbon Garlic Shrimp	74
Petite Filet Mignon* 8 oz Center-Cut	64	Steak & Lobster* 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	120

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	Creole Crawfish 13 Sauce Louisiana Crawfish, Blackened Spice
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Faroe Islands Salmon 43
Fire Roasted Red Peppers,
Garlic, Citrus Olive Oil

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

Roasted Branzino 49
Creamy Herb Couscous,
Spring Peas, Lemon Aioli,
Chipotle Honey

CLASSICS

Steak Collinsworth* 83
8 oz Filet, King Crab,
Asparagus, Bordelaise,
Béarnaise

Steak Diane* 68
8 oz Filet, Mushrooms,
Brandy Cream

Berkshire Pork Chop 48
Apricot Mostarda,
Smoky Ginger Bordelaise

Roasted Half Chicken 33
Wild Mushroom Cream,
Country Ham

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

STEAKHOUSE SIDES

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

Lobster Gnocchi 36
Garlic Parmesan Cream,
Baby Spinach, Applewood
Bacon, Herbed Panko

Boardwalk Fries 9
Malt Vinegar Aioli

**Creamy Mashed
Potatoes** 11

Baked Potato 10

Grilled Asparagus 14
Lemon Herb Butter

Brussels Sprouts 15
Pickled Fresno,
Bacon Marmalade

**Classic Creamed
Spinach** 14

Sautéed Mushrooms 14
Herb Sherry Butter

**Truffle Creamed
Corn** 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.