


CARLO & JOHNNY[®]
 BY JEFF RUBY

RAW BAR

Colossal Shrimp Cocktail	27	East & West Coast Oysters*	4.50 EA
3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon		Chef's Selections Flown in Daily	
Red King Crab	MKT	Chesapeake Oysters*	3.75 EA

SUSHI

Hamachi Usuzukuri*	22	Godfather Roll	28
Thinly Sliced Yellowtail Sashimi, Yuzu-Ginger Ponzu, Kizami Shoga, Shaved Serrano, EVOO		Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch	
Tuna Tartare*	26	Fox and Crow	26
Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli		Panko Fried, Spicy Crab, Cream Cheese, Serrano, Asparagus, Avocado, Spicy Mayo, Eel Sauce	
Iced Sashimi*	34	Herbstreit Roll	22
Ahi Tuna, Hamachi, Salmon, Avocado Emulsion, Yakishoga Sauce, Artisan Soy Sauce		Shrimp Tempura, Spicy Crab, Cucumber, Avocado, Lemon & Garlic Aioli, Tempura Crunch	
NIGIRI & SASHIMI		Hamachi Chuukara Roll*	24
Maguro* Tuna 6	Sake* Salmon 5	Spicy Tuna, Hamachi, Asparagus, Cucumber, Carrots, Shaved Serrano, Citrus Honey Glaze	
Hamachi* Yellowtail 6	Ebi Steamed Shrimp 5	"Who Dey??" Roll*	22
CLASSIC ROLLS		Grilled Shrimp, Salmon, Cucumber, Chili Mayo, Soy, Spices	
California 17	Shrimp Tempura 12	Goshiki Roll*	24
Spicy Tuna* 15	Spicy Yellowtail* 17	Tuna, Salmon, Yellowtail, Cucumber, Avocado, Grated Wasabi	
Rainbow* 22	Veggie 10	Queen Bee Roll	26
SAKE		Blackened Shrimp, Carrot, Cucumber, Avocado, Tempura Flakes, Tabasco Mayo, Hot Honey	
Tozai 'Living Jewel' Junmai Kyoto	14		

JINHO JUNG, SUSHI CHEF

APPETIZERS

Crab Cake	26	French Onion Soup	17	Seared Scallops	29
Remoulade				Celery Root Purée, Shiitake Mushrooms, Truffle Chili Crunch, Frisée	
Oysters Rockefeller*	24	Mozzarella Di Bufala	26	Wagyu Meatball	22
Spinach, Mornay, Parmigiano-Reggiano, Pernod		Campania, Italy Fried Eggplant, Shaved Prosciutto, Marinated Tomato, Parmigiano, Basil		Parmesan Grits, Marinara, Herbed Ricotta, Crostini	

SALADS

Freddie	15	The Wedge	15	Classic Caesar*	15	Kale Apple	16
Roma Tomatoes, Applewood Bacon, Buttermilk Ranch		Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese		Parmigiano-Reggiano, Challah Croutons		Spiced Walnuts, Apples, Roasted Cippolini, Gorgonzola, Craisins, Mustard Cider Vinaigrette	

DONNY HATTON, 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	99	Bone-In Hatchet 30 oz 85-Day Dry-Aged Ribeye	145
New York Strip 14 oz Center Cut	70	Boneless Ribeye 16 oz Delmonico	79	Porterhouse 24 oz 30 Day Dry-Age	121

WAGYU BEEF *

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	Australian Wagyu New York Strip 12 oz, Sir Harry Citrus Fed Beef	115
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PREMIUM FILET MIGNON *

Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	84	Steak & Lobster 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	118	Anthony Muñoz* 8 oz Bacon Wrapped Filet, Shrimp, Mushrooms, Béarnaise	72
Petite Filet Mignon 8 oz Center-Cut	62	Steak Diane 8oz Filet, Mushrooms, Brandy Cream	65		

TO CROWN YOUR STEAK

Collinsworth Red King Crab, Asparagus, Bordelaise, Béarnaise	21	Burrow Creole Crawfish Sauce	13	Au Poivre Béarnaise Sauce Mushrooms & Onions Horseradish Cream	8 5 5 5	Point Reyes Blue Cheese Roasted Garlic Butter Sweet Onion Bacon Jam Chili Rub	5 5 5 5
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CLASSICS

Atlantic Salmon* Lemon Ravioli, Wilted Spinach, Citrus Cream, Marinated Tomato	42
Roasted Branzino Fregola Risotto, Sautéed Shrimp, Tomato Puttanesca	48
Cold Water Lobster Tail 12 oz, Lemon-Herb Butter	MKT

Steak Collinsworth* 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	82
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The Ocho Cinco* 6 oz Filet, Creole Crawfish Sauce, 6 oz Lobster Tail	85
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Duroc Pork Chop* Adobo Glaze, Braised Pears	48
Chicken Parmesan Spaghetti, Marinara, Basil	33
JR Double Burger* 4 oz Avril Bleh Patties, Bacon, American Cheese, Lettuce, Red Onion, Relish, Remoulade	22

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Baked Potato	10	Grilled Asparagus Lemon & Olive Oil	14	Fried Brussels Sprouts Honey Chili Glaze, Bacon Lardons, Crispy Onion	14
Garlic Parmesan Fries Malt Vinegar Aioli, Heinz Ketchup	12	Creamy Mashed Potatoes	11	Sautéed Mushrooms Herb Sherry Butter	14	Baby Carrots Spiced Honey, Whipped Ricotta	14
		Truffle Creamed Corn	16	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. 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.