

  
**CARLO & JOHNNY**<sup>®</sup>  
 BY JEFF RUBY

**RAW BAR**

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

**SUSHI**

<b>Hamachi Usuzukuri*</b>	22	<b>Godfather Roll</b>	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	
<b>Tuna Tartare*</b>	26	<b>Fox and Crow</b>	26
Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli		Panko Fried, Spicy Crab, Cream Cheese, Serrano, Asparagus, Avocado, Spicy Mayo, Eel Sauce	
<b>Iced Sashimi*</b>	34	<b>Herbstreit Roll</b>	22
Ahi Tuna, Hamachi, Salmon, Avocado Emulsion, Yakishoga Sauce, Artisan Soy Sauce		Shrimp Tempura, Spicy Crab, Cucumber, Avocado, Lemon & Garlic Aioli, Tempura Crunch	
<b>NIGIRI &amp; SASHIMI</b>			
<b>Maguro*</b> Tuna 6		<b>Sake*</b> Salmon 5	
<b>Hamachi*</b> Yellowtail 6		<b>Ebi</b> Steamed Shrimp 5	
<b>CLASSIC ROLLS</b>			
<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	
<b>SAKE</b>			
<b>Tozai 'Living Jewel' Junmai Kyoto</b>	14	<b>Hamachi Chuukara Roll*</b>	24
		Spicy Tuna, Hamachi, Asparagus, Cucumber, Carrots, Shaved Serrano, Citrus Honey Glaze	
		<b>"Who Dey??" Roll*</b>	22
		Grilled Shrimp, Salmon, Cucumber, Chili Mayo, Soy, Spices	
		<b>Goshiki Roll*</b>	24
		Tuna, Salmon, Yellowtail, Cucumber, Avocado, Grated Wasabi	
		<b>Queen Bee Roll</b>	26
		Blackened Shrimp, Carrot, Cucumber, Avocado, Tempura Flakes, Tabasco Mayo, Hot Honey	

JINHO JUNG, SUSHI CHEF

**APPETIZERS**

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

**SALADS**

<b>Freddie</b>	15	<b>The Wedge</b>	15	<b>Classic Caesar*</b>	15	<b>Kale Apple</b>	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	

ANGEL PEREZ, 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>Cowboy Steak</b> 22 oz 70-Day Dry-Aged Bone-In Ribeye	94	<b>Bone-In Hatchet</b> 30 oz 85-Day Dry-Aged Ribeye	145
<b>New York Strip</b> 14 oz Center Cut	70	<b>Boneless Ribeye</b> 16 oz Delmonico	79	<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>Australian Wagyu New York Strip</b> 12 oz, Sir Harry Citrus Fed Beef	115
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## PREMIUM FILET MIGNON \*

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

## TO CROWN YOUR STEAK

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

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

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

## STEAKHOUSE SIDES

<b>Jeff Ruby's Baked Macaroni &amp; Cheese</b> 6 Imported Cheeses	16	<b>Baked Potato</b>	10	<b>Grilled Asparagus</b> Lemon & Olive Oil	14	<b>Fried Brussels Sprouts</b> Honey Chili Glaze, Bacon Lardons, Crispy Onion	14
<b>Garlic Parmesan Fries</b> Malt Vinegar Aioli, Heinz Ketchup	12	<b>Creamy Mashed Potatoes</b>	11	<b>Sautéed Mushrooms</b> Herb Sherry Butter	14	<b>Baby Carrots</b> Spiced Honey, Whipped Ricotta	14
		<b>Fusilli Bolognese</b>	18	<b>Classic Creamed Spinach</b>	14		
		<b>Truffle Creamed Corn</b>	16				

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.