


CARLO & JOHNNY[®]
 BY JEFF RUBY

R A W B A R

Colossal Shrimp Cocktail	24	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

S U S H I

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			
Maguro* Tuna 6		Sake* Salmon 5	
Hamachi* Yellowtail 6		Ebi Steamed Shrimp 5	
C L A S S I C R O L L S			
California 17		Shrimp Tempura 12	
Spicy Tuna* 15		Spicy Yellowtail* 17	
Rainbow* 22		Veggie 10	
S A K E			
Tozai 'Living Jewel' Junmai Kyoto	14		
JINHO JUNG, SUSHI CHEF			
		Hamachi Chuukara Roll*	24
		Spicy Tuna, Hamachi, Asparagus, Cucumber, Carrots, Shaved Serrano, Citrus Honey Glaze	
		"Who Dey??" Roll*	22
		Grilled Shrimp, Salmon, Cucumber, Chili Mayo, Soy, Spices	
		Goshiki Roll*	24
		Tuna, Salmon, Yellowtail, Cucumber, Avocado, Grated Wasabi	
		Queen Bee Roll	26
		Blackened Shrimp, Carrot, Cucumber, Avocado, Tempura Flakes, Tabasco Mayo, Hot Honey	

A P P E T I Z E R S

Crab Cake	26	Wagyu Meatball	22	Oysters Rockefeller*	24
Remoulade		Parmesan Grits, Marinara, Herbed Ricotta, Crostini		Spinach, Mornay, Parmigiano-Reggiano, Pernod	
Blue Crab Bisque	19	Mozzarella Di Bufala	26	Seared Scallops	29
Sherry Wine, Fresh Chive		Campania, Italy		Truffle Creamed Corn, Aged Sherry, Crispy Leeks	
Tempura Fried Squash Blossoms	23	Heirloom Tomato, Roasted Garlic, Basil Pesto, Olive Oil Focaccia			
Herb Ricotta, Marinara, Basil Aioli					

S A L A D S

Freddie	15	The Wedge	15	Classic Caesar*	15	Watermelon	16
Roma Tomatoes, Applewood Bacon, Buttermilk Ranch		Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese		Parmigiano-Reggiano, Challah Croutons		Cucumber, Charred Corn, Pickled Onion, Ricotta Salata, Fresh Mint, Chili Lime Vinaigrette	

ANGEL PEREZ, 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	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

5 E A C H

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

Atlantic Salmon* 42
Lemon Ravioli, Wilted Spinach,
Citrus Cream, Marinated Tomato

Roasted Branzino 48
Roasted Squash, Salsa Verde,
Olive Oil

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

CLASSICS

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

The Ocho Cinco* 85
6 oz Filet, Creole Crawfish Sauce,
6 oz Lobster Tail

Roasted Lamb Rack* 48
White Bean Cassoulet,
Fresh Mint Vinaigrette

Duroc Pork Chop* 48
Fig Apple Chutney, Lemon Gastrique,
Aged Fig Vinegar

Chicken Parmesan 33
Linguine, Marinara, Basil

JR Double Burger* 22
4oz Avril Bleh Patties, Bacon,
American Cheese, Lettuce,
Red Onion, Relish, Remoulade

STEAKHOUSE SIDES

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

Spicy Vodka Rigatoni 18
San Marzano Tomato,
Calabrian Chili, Fresh Basil

Boardwalk Fries 9
Malt Vinegar Aioli

Baked Potato 10

Creamy Mashed Potatoes 11

Grilled Asparagus 14
Lemon & Olive Oil

Sautéed Mushrooms 14
Herb Sherry Butter

Classic Creamed Spinach 14

Fried Brussels Sprouts 14
Honey Chili Glaze,
Bacon Lardons, Crispy Onion

Truffle Creamed Corn 16

Baby Carrots 14
Spiced Honey, Whipped Ricotta

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.