


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

Wagyu Beef Carpaccio	35	Ruby Roll*	28
Lemon Aioli, Arugula, White Anchovy, Crispy Capers, Parmigiano		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	
		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	
		Ruby Red Roll*	26
		Panko Shrimp, Seared Tuna, Sriracha Carrots, Avocado, Ginger Sesame Teriyaki	

NIGIRI & SASHIMI

Maguro* Tuna	12	Sake* Salmon	10
Hamachi* Yellowtail	12	Ebi* Steamed Shrimp	10

CLASSIC ROLLS

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

SAKE

Tozai 'Living Jewel' Junmai Kyoto	14
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JINHO JUNG, SUSHI CHEF

APPETIZERS

Crab Cake	26	Wagyu Meatball	23	Asparagus Soup	16
Basil Aioli, Calabrian Chili		Creamy Polenta, Marinara, Italian Verde Sauce		Garlic Rye Croutons, Crème Fraiche	
Oysters Rockefeller*	24	Mozzarella Di Bufala	25	Crispy Artichoke Hearts	22
Spinach, Mornay, Parmigiano-Reggiano, Pernod		Campania, Italy Nicoise Olive Tapenade, Foccacia		Ricotta, Pine Nut Agrodolce, Herb Oil, Shaved Parmigiano	

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	

BRAD BERNSTEIN, 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		

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	Petite Filet Mignon 8 oz Center-Cut	62	Anthony Muñoz 8 oz Bacon Wrapped Filet, Shrimp, Mushrooms, Béarnaise	72
Steak Collinworth 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	82	Steak & Lobster 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	118		

TO CROWN YOUR STEAK

Collinworth 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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Atlantic Salmon* 42
Wilted Spinach, Citrus Cream,
Marinated Tomato

Lobster Stuffed Branzino 49
Spring Peas, Fava Beans,
House Ricotta, Herb Oil

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

Bistecca Alla Fiorentina*

180

32 oz Porterhouse
Sliced for Two
Roasted Garlic, Herbs,
Extra Virgin Olive Oil
WITH
Potato Gnocchi,
Truffled Marsala Cream

Bone-In Veal Chop* 59
Vermouth Jus, Italian Cherry Peppers

Chicken Parmesan 33
Spaghetti, Marinara, Basil

Shaved Beef Sandwich* 36
Chatel Farms Wagyu,
Roasted Garlic Aioli,
Caruso's Giardiniera, Toasted Baguette,
Served With Truffle Fries

STEAKHOUSE SIDES

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

Truffle Fries 12
Lemon Aioli,
Heinz Ketchup

**Creamy Mashed
Potatoes** 11

Baked Potato 10

Sautéed Spinach 14
Calabrian Chili,
Shaved Parmigiano

Sautéed Mushrooms 14
Herb Sherry Butter

Truffle Creamed Corn 16

**Classic Creamed
Spinach** 14

Roasted Asparagus 15
Hazelnut Vinaigrette,
Sea Salt, Balsamic

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

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.