



JEFF RUBY'S

STEAKHOUSE®

RAW BAR

Colossal Shrimp Cocktail 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	27	Red King Crab	MKT
		East & West Coast Oysters*	3.75/4.50 EA
Seafood Platter*	250	Caviar	150
King Crab, Chilled Lobster, Jumbo Shrimp, Sesame Tuna, Spicy Crab and Caviar Roll		1 oz Golden Ossetra Sturgeon, Toasted Blini, Tater Tots, Gribiche	

SUSHI

Hamachi & Shrimp Ceviche* Yellowtail and Steamed Tiger Shrimp, Jalapeño, Yuzu, Cilantro, Avocado, Masago, Plantain Crisps	24	Godfather Roll Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch	28
Tuna Tartare* Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli	26	Herbstreit Roll* Shrimp Tempura, King Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Tempura Crunch	22

PREMIUM TUNA

Bluefin Tuna Flight* Full Selection of Bluefin Sashimi (<i>Ruby Red, Tender Belly, Richly Marbled Belly</i>), Dipping Sauces, Japanese Vegetables, Grated Wasabi, Toasted Nori, Sushi Rice	48 SM / 96 LG
Iced Sashimi* Bluefin Tuna, Ahi Tuna, Hamachi, Avocado Emulsion, Yakishoga Sauce, Artisan Soy Sauce	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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SAKE

Tozai 'Living Jewel' Junmai Kyoto	14
Tozai 'Snow Maiden' Junmai Kyoto	14

JACINTO CHEL DE PAZ, SUSHI CHEF

Hamachi Chuukara Roll* Spicy Tuna, Hamachi, Asparagus, Cucumber, Carrots, Shaved Serrano, Citrus Honey Glaze	24
"Who Dey??" Roll* Grilled Shrimp, Salmon, Cucumber, Chili Mayo, Soy, Spices	22
Goshiki Roll* Tuna, Salmon, Yellowtail, Cucumber, Avocado, Grated Wasabi	24
Ruby Roll Baked Scallop & Ebi, Crab, Avocado, Asparagus, Eel Sauce, Sweet Potato Crunch, Masago, Scallions, Tobiko, Furikake	26
Queen Bee Roll Blackened Shrimp, Carrot, Cucumber, Avocado, Tempura Flakes, Tabasco Mayo, Hot Honey	26

CLASSIC ROLLS

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

APPETIZERS

Crab Cake Remoulade	26	Wagyu Meatball White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic	20	Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, Pernod	24
Blue Crab Bisque Sherry Wine, Fresh Chive	19	Beef Carpaccio Anchovy Aioli, Capers, Arugula, Shaved Parmesan	30	Mozzarella Di Bufala <i>Campania, Italy</i> Fried Eggplant, Shaved Prosciutto, Marinated Tomato, Parmigiano, Basil	28
Crispy Pork Wings Miso Honey Glaze, Togarashi Ranch	26				

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	15	The Wedge Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	15	Classic Caesar* Parmigiano-Reggiano, Challah Croutons	15	Kale Apple Spiced Walnuts, Apples, Roasted Cipollini, Gorgonzola, Craisins, Mustard Cider Vinaigrette	16
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DYLAN JONES, 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	New York Strip 14 oz Center-Cut	70	Boneless Ribeye 16 oz Delmonico	79
Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	99	Dry-Aged New York Strip 12 oz Center Cut	80	Bone-In Hatchet 30 oz 85-Day Dry-Aged Ribeye	145

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
Japanese A5 New York Strip 8 oz	155	Australian Wagyu Ribeye Cap 10 oz, Margaret River Beef	124

PREMIUM FILET MIGNON*

Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	84	Bone-In Filet 14 oz Center-Cut	99
Petite Filet Mignon 8 oz Center-Cut	62	Steak & Lobster 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	118

TO CROWN YOUR STEAK

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

CLASSICS

Atlantic Salmon Celery Root Purée, Shiitake Mushroom, Truffle Chili Crunch, Frisée	39
Blackened Chilean Sea Bass Citrus Beurre Blanc, Fresh Herbs, Trout Roe	59
Cold Water Lobster Tail 12 oz, Lemon-Herb Butter	MKT

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

Dover Sole 64
Filleted Tableside
Lemon Buerre Blanc, Capers,
Toasted Garlic

Bone-In Pork Chop Adobo Glaze, Cinnamon Braised Pears	48
Gochujang Glazed Chicken Breast & Thigh, Napa Cabbage Slaw	33
JR Double Burger* 2 4 oz Avril-Bleh Patties, Bacon, American Cheese, Lettuce, Red Onion, Relish, Remoulade	22

RUBY RESERVE

PREPARED TABLESIDE AND AVAILABLE IN THE DINING ROOM

Hot Rock Filet Skewers 185
Miyazaki A5 Wagyu Skewered and Seared Tableside, House Fried Rice & Yum Yum Sauce

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Potatoes Anna Classically Layered	14	Tater Tots Truffle Aioli, Parmesan, Chives	16	Tso's Green Beans Soy, Ginger, Garlic	15
Spicy Vodka Gnocchi Blue Crab, Shrimp, Fines Herbes, Shaved Parmesan	28	Garlic Parmesan Fries Malt Vinegar Aioli, Heinz Ketchup	12	Grilled Asparagus Citrus, Sea Salt	14	Sautéed Mushrooms Herb Sherry Butter	14
Baked Potato	10	Creamy Mashed Potatoes	11	Brussels Sprouts Garlic Chili Sauce, Fresh Mint	15	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.