



# JEFF RUBY'S

STEAKHOUSE®

## RAW BAR

<b>Colossal Shrimp Cocktail</b> 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	27	<b>Red King Crab</b>	MKT
		<b>East &amp; West Coast Oysters*</b>	3.75/4.50 EA
<b>Seafood Platter*</b>	250	<b>Caviar</b>	150
King Crab, Chilled Lobster, Jumbo Shrimp, Sesame Tuna, Spicy Crab and Caviar Roll		1 oz Ossetra Sturgeon, Toast Points, Tater Tots, Traditional Accoutrements	

## SUSHI

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

### PREMIUM TUNA

<b>Bluefin Tuna Flight*</b> 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
<b>Iced Sashimi*</b> Bluefin Tuna, Ahi Tuna, Hamachi, Avocado Emulsion, Yakishoga Sauce, Artisan Soy Sauce	38
<b>Toro Toro Roll*</b> Bluefin Belly, Shaved Scallion, Sesame, Ponzu	46

### NIGIRI & SASHIMI\*

<b>Akami</b> <i>Ruby Red Tuna</i>	17	<b>Otoro</b> <i>Richly Marbled Tuna Belly</i>	32
--------------------------------------	----	--	----

### SAKE

<b>Tozai 'Living Jewel' Junmai Kyoto</b>	14
<b>Tozai 'Snow Maiden' Junmai Kyoto</b>	14

JACINTO CHEL DE PAZ, SUSHI CHEF

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

### CLASSIC ROLLS

<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

## APPETIZERS

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

## SALADS

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

DYLAN JONES, 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>New York Strip</b> 14 oz Center-Cut	70	<b>Boneless Ribeye</b> 16 oz Delmonico	79
<b>Cowboy Steak</b> 22 oz 70-Day Dry-Aged Bone-In Ribeye	94	<b>Dry-Aged New York Strip</b> 12 oz Center Cut	80	<b>Bone-In Hatchet</b> 30 oz 85-Day Dry-Aged Ribeye	145

## 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>Japanese A5 New York Strip</b> 8 oz	155	<b>Australian Wagyu Ribeye Cap</b> 10 oz, Margaret River Beef	124

## PREMIUM FILET MIGNON\*

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

## TO CROWN YOUR STEAK

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

## CLASSICS

<b>Atlantic Salmon</b> Celery Root Purée, Shiitake Mushroom, Truffle Chili Crunch, Frisée	39
<b>Blackened Chilean Sea Bass</b> Citrus Beurre Blanc, Fresh Herbs, Trout Roe	59
<b>Cold Water Lobster Tail</b> 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

<b>Bone-In Pork Chop</b> Adobo Glaze, Cinnamon Braised Pears	48
<b>Gochujang Glazed Chicken</b> Breast & Thigh, Napa Cabbage Slaw	33
<b>JR Double Burger*</b> 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

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