



JEFF RUBY'S

STEAKHOUSE®

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

Kingfish and Caviar*	32	Godfather Roll*	28
Yellowtail Kingfish Sashimi, American Caviar, Whipped Wasabi Crème Fraîche, Nikiri Sauce		Tempura Lobster, Asparagus, Avocado, Spicy Mayo, Seared Filet Mignon, Eel Sauce, Tempura Crunch	
Hamachi Usuzukuri*	19	Thee Buckeye Roll*	24
Thinly Sliced Yellowtail Sashimi, Yuzu-Ginger Ponzu, Kizami Shoga, Shaved Scallion, Jalapeño, EVOO		Grilled Tiger Shrimp, Ahi Tuna, King Salmon, Hamachi, Spicy KGB Sauce, Sweet Chili Sauce, Scallion, Masago	
Tuna Tartare*	26	Queen Bee Roll	26
Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli		Blackened Shrimp, Carrot, Cucumber, Avocado, Tempura Flakes, Tabasco Mayo, Hot Honey	

PREMIUM TUNA*

Bluefin Tuna Flight	48 SM/96 LG
Full Selection of Bluefin Sashimi (<i>Ruby Red, Tender Belly, Richly Marbled Belly</i>), Dipping Sauces, Japanese Vegetables, Grated Wasabi, Toasted Nori, Sushi Rice	
Iced Sashimi*	38
Bluefin Tuna, Ahi Tuna, Hamachi, Avocado Emulsion, Yakishoga Sauce, Artisan Soy Sauce	
Toro Toro Roll	46
Bluefin Belly, Shaved Scallion, Sesame, Ponzu	

NIGIRI & SASHIMI

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

SAKE

Tozai 'Living Jewel' Junmai Kyoto	14
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YUNG NUGROHO, SUSHI CHEF

Herbstreit Roll	22
Shrimp Tempura, Alaskan Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Kabayaki Sauce, Tempura Crunch	
Hamachi Chuukara Roll*	24
Spicy Tuna, Hamachi, Panko Fried Asparagus, Cucumber, Sriracha Pickled Carrots, Shaved Serrano, Citrus Honey Glaze	
Miami Roll*	24
Tuna, Salmon, Yellowtail, Hokkaido Scallop, Mango, Cucumber, Grilled Pineapple Relish, Chili Oil, Soy Crêpe	
Melted Alaska Roll*	28
Tempura Lobster, Spicy Crab, King Salmon, Asparagus, Baked with Spicy Mayo & Kabayaki Sauce	

CLASSIC ROLLS

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

APPETIZERS

Crab Cake	26	Shrimp and Grits	24	Mozzarella Di Bufalo	28
Remoulade		New Orleans BBQ, Chorizo, Roasted Peppers, Sweet Corn		Fried Eggplant, Shaved Prosciutto, Marinated Tomato, Parmigiano, Basil	
Oysters Rockefeller*	24	Wagyu Meatball	18	Crispy Pork Wings	26
Spinach, Mornay, Parmigiano-Reggiano, Pernod		Herbed Ricotta, Classic Tomato Sauce, Pecorino Romano		Miso Honey Glaze, Togarashi Ranch	
French Onion Soup	16				

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 Vinagrette	

ANDREW SMITH, 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
Japanese A5 Ribeye 8 oz	160	Australian Wagyu New York Strip 12 oz, Sir Harry Citrus Fed Beef	115

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
Petite Filet Mignon 8 oz Center-Cut	62	Steak Rossini 8 oz Filet, Foie Gras, Truffle Demi Glace, Challah Toast	82

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	Sweet Onion Bacon Jam	5
				Horseradish Cream	5	Chili Rub	5

Atlantic Salmon Celery Root Purée, Shiitake, Truffle Chili Crunch, Frisée	39
Cold Water Lobster Tail 12 oz, Lemon-Herb Butter	MKT
Chilean Sea Bass Wilted Spinach, Marinated Tomato, Citrus Cream	55
Lobster Burrow* 6 oz Filet Burrow, 6 oz Lobster Tail	89

CLASSICS

Steak Collinsworth* 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	82
Dover Sole Filletted Tableside Lemon Buerre Blanc, Capers, Toasted Garlic	64

Bone-In Pork Chop Adobo Glaze, Cinnamon Braised Pears	49
Roasted Chicken Crispy Potato, Cipollini Onion, Poblano Lime, Chicken Jus	33
Jeff Ruby Burger* Havarti Cheese, Nueske's Bacon, Arugula, Heirloom Tomato, Garlic Aioli	22

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Garlic Parmesan Fries Malt Vinegar Aioli, Heinz Ketchup	12	Brussels Sprouts Brandy-Maple Glaze	14	Grilled Asparagus Lemon & Olive Oil	14
Baked Potato	10	Creamy Mashed Potatoes	11	Sautéed Mushrooms Herb-Sherry Butter	14	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.