



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 Vinaigrette	

MAXWELL AVON, 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	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 39
Celery Root Purée, Shiitake,
Truffle Chili Crunch, Frisée

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

Chilean Sea Bass 55
Wilted Spinach, Marinated Tomato,
Citrus Cream

Lobster Burrow* 89
6 oz Filet Burrow, 6 oz Lobster Tail

CLASSICS

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

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

Bone-In Pork Chop 49
Adobo Glaze,
Cinnamon Braised Pears

Roasted Chicken 33
Crispy Potato, Cipollini Onion,
Poblano Lime, Chicken Jus

Jeff Ruby Burger* 22
Havarti Cheese, Nueske's Bacon,
Arugula, Heirloom Tomato,
Garlic Aioli

STEAKHOUSE SIDES

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

Baked Potato 10

Garlic Parmesan Fries 12
Malt Vinegar Aioli,
Heinz Ketchup

Creamy Mashed Potatoes 11

Brussels Sprouts 14
Brandy-Maple Glaze

Sautéed Mushrooms 14
Herb-Sherry Butter

Grilled Asparagus 14
Lemon & Olive Oil

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.