



# JEFF RUBY'S

STEAKHOUSE®

## RAW BAR

<b>Colossal Shrimp Cocktail</b>	27	<b>East &amp; West Coast Oysters*</b>	4.50 EA
3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon		Chef's Selections Flown in Daily	
<b>Red King Crab</b>	MKT	<b>Chesapeake Oysters*</b>	3.75 EA

## SUSHI

<b>Kingfish and Caviar*</b>	32	<b>Ruby Roll*</b>	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	
<b>Hamachi Usuzukuri*</b>	19	<b>Thee Buckeye Roll*</b>	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	
<b>Tuna Tartare*</b>	26	<b>Firecracker Roll*</b>	26
Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli		Blackened Shrimp, Jalapeno Cream Cheese, Neuske's Bacon, Seared Salmon, Avocado, Sesame, Sweet Chili Aioli	

### PREMIUM TUNA

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

### NIGIRI & SASHIMI

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

### SAKE

<b>Tozai 'Living Jewel' Junmai Kyoto</b>	14
--	----

YUNG NUGROHO, SUSHI CHEF

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

### CLASSIC ROLLS

<b>California</b>	17	<b>Veggie</b>	15
<b>Spicy Tuna*</b>	15	<b>Rainbow*</b>	22
<b>Spicy Yellowtail*</b>	17	<b>Shrimp Tempura</b>	12

## APPETIZERS

<b>Crab Cake</b>	26	<b>Blue Crab Bisque</b>	19	<b>Sriracha Glazed Pork Belly</b>	24
Remoulade		Crème Fraîche, Chives, Oyster Crackers		Point Reyes Blue Cheese, Sesame Celery Slaw	
<b>Oysters Rockefeller*</b>	24	<b>Mozzarella Di Bufalo</b>	25	<b>Steamed Mussels</b>	28
Spinach, Mornay, Parmigiano-Reggiano, Pernod		Giardiniera, Marinated Tomatoes, Crostini, Olive Oil		Garlic Saffron Broth, Chorizo, Toasted Focaccia	
<b>Wagyu Beef Carpaccio*</b>	35	<b>Wagyu Meatball</b>	18		
Lemon Aioli, Arugula, White Anchovy, Crispy Capers, Parmigiano		Herbed Ricotta, Classic Tomato Sauce, Pecorino Romano			

## SALADS

<b>Freddie</b>	15	<b>The Wedge</b>	15	<b>Classic Caesar*</b>	15	<b>Strawberry</b>	16
Roma Tomatoes, Applewood Bacon, Buttermilk Ranch		Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese		Parmigiano-Reggiano, Challah Croutons		Spring Mix, Fresh Strawberries, Fried Ricotta, Shaved Fennel, Candied Pecan, Ricotta Salata, Strawberry Vinaigrette	

MAXWELL AVON, 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>Cowboy Steak</b> 22 oz 70-Day Dry-Aged Bone-In Ribeye	99	<b>Bone-In Hatchet</b> 30 oz 85-Day Dry-Aged Ribeye	145
<b>New York Strip</b> 14 oz Center Cut	70	<b>Boneless Ribeye</b> 16 oz Delmonico	79		

## 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 Ribeye</b> 8 oz	160	<b>Australian Wagyu New York Strip</b> 12 oz, Sir Harry Citrus Fed Beef	115

## PREMIUM FILET MIGNON\*

<b>Barrel-Cut Filet Mignon</b> 12 oz Cut From the Thickest Part of the Tenderloin	84	<b>Steak &amp; Lobster</b> 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	118	<b>Steak Rossini</b> 8 oz Filet, Foie Gras, Truffle Demi Glace, Challah Toast	82
<b>Petite Filet Mignon</b> 8 oz Center-Cut	62	<b>Lobster Burrow</b> 6 oz Filet Burrow, 6 oz Lobster Tail	89		

## TO CROWN YOUR STEAK

<b>Collinsworth</b> Red King Crab, Asparagus, Bordelaise, Béarnaise	21	<b>Burrow</b> 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
--	----	--	----	---	------------------	--	------------------

**Atlantic Salmon\*** 39  
Fire Roasted Peppers,  
Garlic Citrus Olive Oil

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

**Blackened Chilean  
Sea Bass\*** 55  
Bok Choy, Citrus Beurre Blanc,  
Trout Roe

## CLASSICS

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

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

**Double-Bone Pork Chop\*** 49  
Vermouth Jus, Italian Cherry Peppers

**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

**Garlic Parmesan Fries** 12  
Malt Vinegar Aioli,  
Heinz Ketchup

**Baked Potato** 10

**Creamy Mashed  
Potatoes** 11

**Brussels Sprouts** 14  
Brandy-Maple Glaze

**Lobster Gnocchi** 36  
Calabrian Chili Butter,  
Bacon, Wilted Kale,  
Toasted Breadcrumbs

**Classic Creamed  
Spinach** 14

**Sautéed Mushrooms** 14  
Herb-Sherry Butter

**Grilled Asparagus** 14  
Lemon & Olive Oil

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.