



JEFF RUBY'S

STEAKHOUSE®

RAW BAR

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

SUSHI

Tuna Tartare*	26	Ruby Roll*	28
Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli		Tempura Lobster, Asparagus, Avocado, Spicy Mayo, Seared Filet Mignon, Eel Sauce, Tempura Crunch	
Hamachi Usuzukuri*	24	UK Roll	22
Thinly Sliced Yellowtail Sashimi, Yuzu-Ginger Ponzu, Kizami Shoga, Shaved Scallion, Jalapeño, EVOO		Shrimp Tempura, Alaskan Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Kabayaki Sauce, Tempura Crunch	

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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JONATHAN SAUCEDO, SUSHI CHEF

The Father and Pope Roll*	24
Spicy Tuna, Hamachi, Cucumber, Panko Asparagus, Sriracha Pickled Carrots, Shaved Serrano, Yuzu Honey Glaze	

Stoops Roll*	24
Charred Shrimp and Jalapeño, Mango, Tuna, Salmon, Yellowtail, Avocado, Shaved Red Onion, Edamame, Creamy Poke Sauce	

Palumbo Roll*	26
Lemon Crab, Cream Cheese, Torched Spicy Salmon, Shaved Lemon, Tempura Flakes, Soy Pearls	

Miami Roll*	24
Tuna, Salmon, Yellowtail, Hokkaido Scallop, Mango, Cucumber, Grilled Pineapple Relish, Chili Oil, Soy Crêpe	

Crab Rangoon Roll	26
Spicy Crab, Cream Cheese, Mango, Avocado, Sweet Chili Sauce, Panko Fried	

CLASSIC ROLLS

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

APPETIZERS

Crab Cake	26	Oysters Rockefeller	24	Wagyu Meatball	20	Country Ham Board	34
Remoulade		Spinach, Mornay, Parmigiano-Reggiano, Pernod		Southern Tomato Gravy, Weisenberger Grits, Pecorino Romano		Benton's Country Ham, Truffled Pimento Cheese, Apple Butter, Deviled Eggs, Housemade Biscuits	
Mozzarella Di Bufala	26	Crispy Pork Wings	26	French Onion Soup	18		
<i>Campania, Italy</i> Marinated Tomato, Roasted Garlic, Basil Pesto, Olive Oil Focaccia		Miso Honey Glaze, Togarashi Ranch					

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	

NATE ORR, EXECUTIVE CHEF

J E F F R U B Y U . S . D . A . P R I M E S T E A K S *

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	Blackened Ribeye 16 oz Delmonico, Horseradish Cream	82
New York Strip 14 oz Center-Cut	70	Bone-In Hatchet 30 oz 85-Day Dry-Aged Ribeye	145		

W A G Y U B E E F *

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

P R E M I U M F I L E T M I G N O N *

Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	84	Bourbon Filet 8 oz Filet Mignon, Chive Potato Purée, Bourbon Garlic Shrimp, Crispy Onions	70
Petite Filet Mignon 8 oz Center-Cut	62	Steak Diane 8 oz Filet, Mushrooms, Brandy Cream	65
Bone-In Filet 14 oz Center-Cut	99		

T O C R O W N Y O U R S T E A K

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
Fire Roasted Peppers, Garlic,
Citrus Olive Oil

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

**Blackened Chilean
Sea Bass*** 58
Citrus Beurre Blanc, Fresh Herbs,
Trout Roe

C L A S S I C S

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

Lobster Burrow* 84
6 oz Filet Burrow, 6 oz Lobster Tail

Steak & Lobster* 118
12 oz Cold Water Lobster Tail,
8 oz Filet Mignon

**Stone Cross Farm
Pork Chop*** 48
Lemon Butterbeans,
Tomato Chutney

Roasted Chicken Breast* 33
Crispy Potato, Poblano Lime
Chicken Jus, Spring Onion

Steakhouse Burger* 22
8 oz Prime Patty, Herb Aioli,
Caramelized Onion,
American Cheese

S T E A K H O U S E S I D E S

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

Garlic Parmesan Fries 12
Malt Vinegar Aioli,
Heinz Ketchup

**Creamy Mashed
Potatoes** 11

Lobster Gnocchi 32
Blistered Tomato, Bacon
Lardons, Chili Breadcrumbs

Potatoes Anna 15
Classically Layered

Baked Potato 10

Brussels Sprouts 14
Bacon, Maple, Pickled Fennel

**Poblano Cheddar
Cornbread** 14
Black Pepper Cream Cheese

**Classic Creamed
Spinach** 14

Roasted Mushrooms 14
Caramelized Cabbage,
Fines Herbes

Grilled Asparagus 14
Lemon-Caper Butter,
Confit Garlic

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.