



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	

Firecracker Roll*	26
Blackened Shrimp, Jalapeno Cream Cheese, Neuske's Bacon, Seared Salmon, Avocado, Sesame, Sweet Chili Aioli	

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	Blue Crab Bisque	19	Mozzarella Di Bufala	25
Remoulade		Crème Fraiche, Chives, Oyster Crackers		<i>Campania, Italy</i> Gardiniera, Marinated Tomatoes, Crostini, Olive Oil	
Wagyu Beef Carpaccio	35	Wagyu Meatball	20	Country Ham Board	34
Lemon Aioli, Arugula, White Anchovy, Crispy Capers, Parmigiano		Southern Tomato Gravy, Weisenberger Grits, Pecorino Romano		Benton's Country Ham, Deviled Eggs, Truffled Pimento Cheese, Apple Butter, Housemade Biscuits	
Oysters Rockefeller	24	Sriracha Glazed Pork Belly	24		
Spinach, Mornay, Parmigiano-Reggiano, Pernod		Point Reyes Blue Cheese, Sesame Celery Slaw			

SALADS

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

NATE ORR, 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	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		

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 Diane 8 oz Filet, Mushrooms, Brandy Cream	65	Bourbon Filet 8 oz Filet Mignon, Chive Potato Purée, Bourbon Garlic Shrimp, Crispy Onions	70
Petite Filet Mignon 8 oz Center-Cut	62	Bone-In Filet 14 oz Center-Cut	99		

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
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

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*** 49
Vermouth Jus, Italian Cherry Peppers

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

STEAKHOUSE SIDES

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

Garlic Parmesan Fries 12
Malt Vinegar Aioli,
Heinz Ketchup

Baked Potato 10

Potatoes Anna 15
Classically Layered

**Crispy Marble
Potatoes** 16
Truffle Aioli, Parmigiano,
Fresh Chives

**Creamy Mashed
Potatoes** 11

Lobster Gnocchi 36
Calabrian Chili Butter,
Bacon, Wilted Kale,
Toasted Breadcrumb

Brussels Sprouts 14
Bacon, Maple, Pickled Fennel

**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.