



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	Caviar*	150
		1 oz Ossetra Sturgeon, Traditional Accoutrements	
East & West Coast Oysters*	3.75/ 4.50 EA		
Chef's Selections Flown in Daily			

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	
		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	

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

CLASSIC ROLLS

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

APPETIZERS

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

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	94	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	Porterhouse 24 oz 30 Day Dry-Age	121

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.