



# JEFF RUBY'S

## STEAKHOUSE®

### RAW BAR

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

### SUSHI

<b>Hamachi Usuzukuri*</b> Thinly Sliced Yellowtail Sashimi, Yuzu-Ginger Ponzu, Kizami Shoga, Shaved Scallion, Jalapeño, EVOO	24	<b>Ruby Roll*</b> Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch	28
<b>Tuna Tartare*</b> Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli	26	<b>Northern Lights Roll* 26</b> Lemon Crab, Cream Cheese, Torched Spicy Salmon, Shaved Lemon, Tempura Flakes, Soy Pearls	

#### PREMIUM TUNA\*

<b>Bluefin Tuna Flight</b> Full Selection of Bluefin Sashimi ( <i>Ruby Red, Tender Belly, Richly Marbled Belly</i> ), Dipping Sauces, Japanese Vegetables, Grated Wasabi, Toasted Nori, Sushi Rice	48 SM/96 LG
<b>Iced Sashimi*</b> Bluefin Tuna, Ahi Tuna, Hamachi, Avocado Emulsion, Yakishoga Sauce, Artisan Soy Sauce	38
<b>Toro Toro Roll</b> Bluefin Belly, Shaved Scallion, Sesame, Ponzu	46
<b>Otoro Tuna Crudo*</b> Yuzu Vinaigrette, Avocado Mousse, Fresno Chili, Spiced Rice Cracker	48

#### NIGIRI & SASHIMI\*

<b>Akami</b> <i>Ruby Red Tuna</i>	17	<b>Otoro</b> <i>Richly Marbled Tuna Belly</i>	32
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#### S A K E

<b>Tozai 'Living Jewel' Junmai Kyoto</b>	14
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JAMES LAMBERT, SUSHI CHEF

<b>Herbstreit Roll</b> Shrimp Tempura, Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Kabayaki Sauce, Tempura Crunch	22
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<b>Hamachi Chuukara Roll*</b> Spicy Tuna, Hamachi, Panko Fried Asparagus, Cucumber, Sriracha Pickled Carrots, Shaved Serrano, Citrus Honey Glaze	24
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<b>Money Roll</b> Spicy Crab, Cucumber, Jalapeño, Melted Cream Cheese, Bacon, Chives, Mango Sunset Sauce	22
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<b>MaguMaguRoll</b> Tuna, Avocado, Cucumber, Soy Pearls, Taro Crunch, Micro Cilantro, Gochujang Garlic Sauce	28
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<b>Miami Roll*</b> Tuna, Salmon, Yellowtail, Hokkaido Scallop, Mango, Cucumber, Grilled Pineapple Relish, Chili Oil, Soy Crêpe	24
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#### CLASSIC ROLLS

<b>California</b>	17	<b>Veggie</b>	10
<b>Spicy Tuna*</b>	15	<b>Rainbow*</b>	22
<b>Spicy Yellowtail*</b>	17	<b>Shrimp Tempura</b>	12

### APPETIZERS

<b>Crab Cake</b> Remoulade	26	<b>Wagyu Meatball</b> White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic	20	<b>French Onion Soup</b>	22
<b>Oysters Rockefeller</b> Spinach, Mornay, Parmigiano-Reggiano, Pernod	24	<b>Scallop Toast</b> Tomato Bouillabaisse, Fingerling Potato, Saffron Aioli	28	<b>Mozzarella Di Bufala</b> <i>Campania, Italy</i>	26
				Heirloom Tomato, Roasted Garlic, Basil Pesto, Olive Oil Focaccia	

### SALADS

<b>Freddie</b> Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	15	<b>The Wedge</b> Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	15	<b>Classic Caesar*</b> Parmigiano-Reggiano, Challah Croutons	15	<b>Baby Arugula</b> Avocado, Haricot Verts, Grilled Onion, Chèvre Goat, Sunflower Seeds, Citrus-Honey Vinaigrette	16
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ZAC YOUNG, 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.

<b>Steak Burrow</b> 14 oz Blackened Strip, Creole Crawfish Sauce	83	<b>New York Strip</b> 14 oz Center-Cut	70	<b>Bone-In Hatchet</b> 30 oz 85-Day Dry-Aged Ribeye	145
<b>Cowboy Steak</b> 22 oz 70-Day Dry-Aged Bone-In Ribeye	94	<b>Porterhouse</b> 24 oz 30 Day Dry-Age	121	<b>Blackened Ribeye</b> 16 oz Delmonico, Horseradish Cream	82
		<b>Dry-Aged New York Strip</b> 12 oz Center-Cut	80		

## W A G Y U B E E F \*

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 Ribeye Cap</b> 10 oz, Margaret River Beef	124

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

<b>Barrel-Cut Filet Mignon</b> 12 oz Cut From the Thickest Part of the Tenderloin	84	<b>Bourbon Filet</b> 8 oz Filet Mignon, Cheddar Grits, Bourbon Garlic Shrimp	70
<b>Petite Filet Mignon</b> 8 oz Center-Cut	62	<b>Steak &amp; Lobster</b> 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	118

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

<b>5 E A C H</b> Béarnaise Sauce Bourbon Peppercorn Sauce Mushrooms & Onions Horseradish Cream	Point Reyes Blue Cheese Roasted Garlic Butter White Truffle Butter Chili Rub	<b>Collinsworth</b> 21 Red King Crab, Asparagus, Bordelaise, Béarnaise	<b>Burrow</b> 13 Creole Crawfish Sauce
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**Atlantic Salmon** 39  
Fire Roasted Peppers,  
Garlic, Citrus Olive Oil

**Blackened Sea Bass** 58  
Citrus Cream, Fresh Herbs,  
Trout Roe

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

## 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

**Dover Sole\*** 52  
Fileted Tableside  
Lemon Caper Butter

**Stone Cross Farm Pork** 48  
Pineapple Chutney,  
Ancho Chili Butter

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

**JR Double Burger** 22  
2 4 oz Blackhawk Farms Patties,  
American Cheese, Black Pepper Aioli,  
Lettuce, Pickles, Brioche Bun

## 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

**Crispy Potato Pave** 14  
Truffle Fondue, Herb Aioli

**Creamy Mashed Potatoes** 11

**Lobster Gnocchi** 32  
Blistered Tomato,  
Bacon Lardons,  
Chili Breadcrumbs

**Boardwalk Fries** 9  
Malt Vinegar Aioli

**Baked Potato** 10

**Grilled Asparagus** 14  
Citrus Herb Butter

**Sautéed Mushrooms** 14  
Herb Sherry Butter

**Classic Creamed Spinach** 14

**Brussels Sprouts** 14  
Nueske's Bacon,  
Caramelized Onion,  
Local Maple Syrup

**Truffle Creamed Corn** 16

**Szechuan Style Green Beans** 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.