



# 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\*

**Bluefin Tuna Flight** 48 SM/96 LG  
Full Selection of Bluefin Sashimi (*Ruby Red, Tender Belly, Richly Marbled Belly*), 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  
*Ruby Red Tuna* *Richly Marbled Tuna Belly*

#### SAKE

**Tozai 'Living Jewel' Junmai Kyoto** 14

JAMES LAMBERT, SUSHI CHEF

**Herbstreit Roll** 22  
Shrimp Tempura, Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Kabayaki Sauce, Tempura Crunch

**Hamachi Chuukara Roll\*** 24  
Spicy Tuna, Hamachi, Panko Fried Asparagus, Cucumber, Sriracha Pickled Carrots, Shaved Serrano, Citrus Honey Glaze

**Money Roll** 22  
Spicy Crab, Cucumber, Jalapeño, Melted Cream Cheese, Bacon, Chives, Mango Sunset Sauce

**MaguMaguRoll** 28  
Tuna, Avocado, Cucumber, Soy Pearls, Taro Crunch, Micro Cilantro, Gochujang Garlic Sauce

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

#### 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> 26 Remoulade	<b>Oysters Rockefeller</b> 24 Spinach, Mornay, Parmigiano-Reggiano, Pernod	<b>Shrimp and Grits</b> 24 New Orleans BBQ, Chorizo, Roasted Peppers, Sweet Corn
<b>French Onion Soup</b> 22	<b>Wagyu Meatball</b> 20 White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic	<b>Mozzarella Di Bufala</b> 28 <i>Campania, Italy</i> Fried Eggplant, Shaved Prosciutto, Marinated Tomato, Parmigiano, Basil
<b>Crispy Pork Wings</b> 26 Miso Honey Glaze, Togarashi Ranch		

### SALADS

<b>Freddie</b> 15 Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	<b>The Wedge</b> 15 Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	<b>Classic Caesar*</b> 15 Parmigiano-Reggiano, Challah Croutons	<b>Baby Arugula</b> 16 Avocado, Haricot Verts, Grilled Onion, Chèvre Goat, Sunflower Seeds, Citrus-Honey Vinaigrette
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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>Bone-In Filet*</b> 14 oz Center-Cut	99
<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>Collinsworth</b> Red King Crab, Asparagus, Bordelaise, Béarnaise	21	<b>Burrow</b> Creole Crawfish Sauce	13	Au Poivre	8	White Truffle Butter	5
				Béarnaise Sauce	5	Point Reyes Blue Cheese	5
				Mushrooms & Onions	5	Roasted Garlic Butter	5
				Horseradish Cream	5	Chili Rub	5

<b>Atlantic Salmon</b> Fire Roasted Peppers, Garlic, Citrus Olive Oil	39
<b>Blackened Sea Bass</b> Citrus Cream, Fresh Herbs, Trout Roe	58
<b>Cold Water Lobster Tail</b> 12 oz, Lemon-Herb Butter	MKT
<b>Dover Sole*</b> <i>Fileted Tableside</i> Lemon Caper Butter	64

## C L A S S I C S

<b>Steak Collinsworth*</b> 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	82
<b>Lobster Burrow*</b> 6 oz Filet Burrow, 6 oz Lobster Tail	84
<b>Bourbon Filet*</b> 8 oz Filet Mignon, Chive Potato Purée, Bourbon Garlic Shrimp, Crispy Onions	70

<b>Stone Cross Farm Pork Chop</b> Lemon Butterbeans, Tomato Chutney	48
<b>Roasted Chicken Breast</b> Crispy Potato, Poblano Lime Chicken Jus, Cipollini Onions	33
<b>JR Double Burger</b> 2 4 oz Blackhawk Farms Patties, American Cheese, Black Pepper Aioli, Lettuce, Pickles, Brioche Bun	22

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

<b>Jeff Ruby's Baked Macaroni &amp; Cheese</b> 6 Imported Cheeses	16	<b>Lobster Gnocchi</b> Blistered Tomato, Bacon Lardons, Chili Breadcrumbs	32	<b>Grilled Asparagus</b> Citrus Herb Butter	14	<b>Brussels Sprouts</b> Nueske's Bacon, Caramelized Onion, Local Maple Syrup	14
<b>Poblano Cheddar Cornbread</b> Black Pepper Cream Cheese	14	<b>Truffle Parmesan Fries</b> Truffle Aioli	18	<b>Sautéed Mushrooms</b> Herb Sherry Butter	14	<b>Szechuan Style Green Beans</b>	14
<b>Creamy Mashed Potatoes</b>	11	<b>Baked Potato</b>	10	<b>Classic Creamed Spinach</b>	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.