



JEFF RUBY'S

STEAKHOUSE®

◆◆ HOLIDAY CHEERS ◆◆

Cranberry Sparkle 16

Prosecco, Fee Bros. Cranberry Bitters, Fresh Cranberry

RAW BAR

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

◆◆ APPETIZERS ◆◆

Crab Cake Remoulade	26	Blue Crab Bisque Sherry Wine, Fresh Chive	19
Mozzarella Di Bufala <i>Campania, Italy</i> Fried Eggplant, Shaved Prosciutto, Marinated Tomato, Parmigiano, Basil	28	Wagyu Meatball White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic	20

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	15	The Wedge Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	15	Classic Caesar* Parmigiano-Reggiano, Challah Croutons	15	Kale Apple Spiced Walnuts, Apples, Roasted Cippolini, Gorgonzola, Craisins, Mustard Cider Vinaigrette	16
--	----	--	----	--	----	--	----

◆◆ CROWN YOUR SALAD ◆◆

Prime New York Strip	19	Chilled Maine Lobster	25
Marinated Chicken	14	Atlantic Salmon	15

◆◆ SANDWICHES ◆◆

SERVED WITH SARATOGA CHIPS

Ruby's Prime Dip* Black Angus Ribeye, Provolone Cheese, Caruso's Giardiniera, Caramelized Onions, Spicy Pickle Relish, Au Jus	29	Nashville Hot Chicken Crispy Fried Chicken Breast, Truffled Pimento Cheese, Dill Pickle, Buttermilk Ranch, Cabbage Slaw	21	JR Double Burger* 2 4 oz Avril-Bleh Patties, Bacon, American Cheese, Lettuce, Red Onion, Cajun Remoulade	22
--	----	--	----	--	----

◆ DYLAN JONES, EXECUTIVE CHEF ◆

JEFF RUBY U.S.D.A. PRIME STEAKS*

Cattle Selected, Raised, Aged, and Cut Exclusively for Our Steakhouses.

New York Strip 14 oz Center-Cut	70	Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	99
Dry-Aged New York Strip 12 oz Center Cut	80	Boneless Ribeye 16 oz Delmonico	79

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 New York Strip 8 oz	155	Australian Wagyu Ribeye Cap 10 oz, Margaret River Beef	124

PREMIUM FILET MIGNON*

Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	84	Bone-In Filet 14 oz Center-Cut	99
Steak Collinsworth* 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	82	Petite Filet Mignon 8 oz Center-Cut	62

TO CROWN YOUR STEAK

5 EACH Béarnaise Sauce Blue Cheese Butter Roasted Garlic Butter	Collinsworth Red King Crab, Asparagus, Bordelaise, Béarnaise	21	Burrow Creole Crawfish Sauce	13	Lobster Tail 6 oz	29
---	--	----	--	----	-----------------------------	----

ENTRÉES

Atlantic Salmon Bowl Sushi Rice, Cucumber, Edamame, Carrot, Pickled Cabbage, Creamy Ginger Dressing	36	Spicy Vodka Gnocchi Blue Crab, Shrimp, Fines Herbes, Shaved Parmesan	28	Gochujang Glazed Chicken Breast & Thigh, Napa Cabbage Slaw	33
---	----	---	----	--	----

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Creamy Mashed Potatoes	11	Grilled Asparagus Citrus, Sea Salt	14
Garlic Parmesan Fries Malt Vinegar Aioli, Heinz Ketchup	12	Classic Creamed Spinach	14	Sautéed Mushrooms Herb Sherry Butter	14
		Brussels Sprouts Garlic Chili Sauce, Fresh Mint	15		

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.