



# JEFF RUBY'S

## STEAKHOUSE®

### ◆◆ HOLIDAY CHEERS ◆◆

#### Cranberry Sparkle 16

Prosecco, Fee Bros. Cranberry Bitters, Fresh Cranberry

### RAW BAR

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

### ◆◆ APPETIZERS ◆◆

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

### SALADS

<b>Freddie</b>	15	<b>The Wedge</b>	15	<b>Classic Caesar*</b>	15	<b>Kale Apple</b>	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	

### ◆◆ CROWN YOUR SALAD ◆◆

<b>Prime New York Strip</b>	19	<b>Chilled Maine Lobster</b>	25
<b>Marinated Chicken</b>	14	<b>Verlasso Salmon</b>	15

### ◆◆ SANDWICHES ◆◆

SERVED WITH SARATOGA CHIPS

<b>Ruby's Prime Dip</b>	29	<b>Nashville Hot Chicken Sandwich</b>	19	<b>JR Double Burger*</b>	22
Black Angus Ribeye, Italian Provolone, Giardiniera, Au Jus		Dill Pickles, Cabbage Slaw, Buttermilk Ranch		2 4 oz Avril-Bleh Patties, Bacon, American Cheese, Lettuce, Red Onion, Cajun Remoulade	

◆ DYLAN JONES, 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>Cowboy Steak</b> 22 oz 70-Day Dry-Aged Bone-In Ribeye	94
<b>New York Strip</b> 14 oz Center-Cut	70	<b>Boneless Ribeye</b> 16 oz Delmonico	79

## 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 New York Strip</b> 8 oz	155	<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>Petite Filet Mignon</b> 8 oz Center-Cut	62
<b>Steak Collinworth*</b> 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	82		

## 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 Blue Cheese Butter Roasted Garlic Butter	<b>Collinworth</b> Red King Crab, Asparagus, Bordelaise, Béarnaise	21	<b>Burrow</b> Creole Crawfish Sauce	13	<b>Lobster Tail</b> 6 oz	29
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## ◆◆ ENTRÉES ◆◆

<b>Verlasso Salmon Bowl</b> Sushi Rice, Cucumber, Edamame, Carrot, Pickled Cabbage, Creamy Ginger Dressing	36	<b>Lobster Gnocchi</b> Parmesan Cream, Brown Butter, Sherry	36	<b>Gochujang Glazed Chicken</b> Breast & Thigh, Napa Cabbage Slaw	33
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## ◆◆ STEAKHOUSE SIDES ◆◆

<b>Jeff Ruby's Baked Macaroni &amp; Cheese</b> 6 Imported Cheeses	16	<b>Creamy Mashed Potatoes</b>	11	<b>Grilled Asparagus</b> Citrus, Sea Salt	14
<b>Garlic Parmesan Fries</b> Malt Vinegar Aioli, Heinz Ketchup	12	<b>Classic Creamed Spinach</b>	14	<b>Sautéed Mushrooms</b> Herb Sherry Butter	14
		<b>Brussels Sprouts</b> 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.