



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	French Onion Soup	22
Wagyu Meatball White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic	20	Mozzarella Di Bufala <i>Campania, Italy</i> Fried Eggplant, Shaved Prosciutto, Marinated Tomato, Parmigiano, Basil	28

SALADS

Freddie 15 Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	The Wedge 15 Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	Classic Caesar* 15 Parmigiano-Reggiano, Challah Croutons	Baby Arugula 16 Avocado, Haricot Verts, Grilled Onion, Chèvre Goat, Sunflower Seeds, Citrus-Honey Vinaigrette
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◆◆ 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 29 Black Angus Ribeye, Provolone Cheese, Caruso's Giardiniera, Caramelized Onions, Au Jus	Nashville Hot Chicken 21 Crispy Fried Chicken, Dill Pickles, Cabbage Slaw, Buttermilk Ranch	JR Double Burger 22 2 4 oz Blackhawk Farms Patties, American Cheese, Black Pepper Aioli, Lettuce, Pickles, Brioche Bun
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◆◆ STEAKHOUSE SIDES ◆◆

Jeff Ruby's Baked Macaroni & Cheese 16 6 Imported Cheeses	Creamy Mashed Potatoes 11	Grilled Asparagus 14 Citrus Herb Butter
Truffle Parmesan Fries 18 Truffle Aioli	Classic Creamed Spinach 14	Sautéed Mushrooms 14 Herb Sherry Butter
	Brussels Sprouts 14 Nueske's Bacon, Caramelized Onion, Local Maple Syrup	

◆ ZAC YOUNG, EXECUTIVE CHEF ◆

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

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

Dry-Aged New York Strip 12 oz Center Cut	80	Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	99
New York Strip 14 oz Center-Cut	70	Blackened Ribeye 16 oz Delmonico, Horseradish Cream	82

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 Ribeye* 8 oz	160	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 Collinworth* 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 Point Reyes Blue Cheese Roasted Garlic Butter	Collinworth Red King Crab, Asparagus, Bordelaise, Béarnaise	21	Burrow Creole Crawfish Sauce	13	Lobster Tail 6 oz	29
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ENTRÉES

Atlantic Salmon Bowl Sushi Rice, Cucumber, Edamame, Carrot, Pickled Cabbage, Creamy Ginger Dressing	36	Lobster Gnocchi Blistered Tomato, Bacon Lardons, Chili Breadcrumbs	32	Roasted Chicken Breast Crispy Potato, Poblano Lime Chicken Jus, Cipollini Onions	33
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DESSERT

Chocolate Espresso Cake Layers of Chocolate Cake, Espresso Frosting, Dark Chocolate Ganache	16	Chocolate Chip Skillet Cookie Vanilla and Chocolate Ice Cream, Maldon Sea Salt	16
Three Layer Carrot Cake Warm Caramel Cream Cheese Icing	15	House-Made Ice Creams Cookies & Cream, Vanilla Bean, Seasonal Sorbets	8

CLASSICS

13 EACH

Butter Pie Cinnamon Sugar Pecans, Powdered Sugar, Caramel À La Mode 4	Vanilla Bean Crème Brûlée Seasonal Berries	Jeff Ruby's Very Own Cheesecake Chantilly Cream, Cherry Jam
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KELLY ZEIGLER || PASTRY CHEF

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.