



# JEFF RUBY'S

## STEAKHOUSE®

### ◆◆ HOLIDAY CHEERS ◆◆

#### Cranberry Sparkle 16

Prosecco, Fee Bros. Cranberry Bitters, Fresh Cranberry

### 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

### ◆◆ APPETIZERS ◆◆

<b>Crab Cake</b> Remoulade	26	<b>French Onion Soup</b>	22
<b>Wagyu Meatball</b> White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic	20	<b>Mozzarella Di Bufala</b> <i>Campania, Italy</i> Fried Eggplant, Shaved Prosciutto, Marinated Tomato, Parmigiano, Basil	28

### 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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### ◆◆ 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 Black Angus Ribeye, Italian Provolone, Giardiniera, Au Jus	<b>Nashville Hot Chicken Sandwich</b> 19 Dill Pickles, Cabbage Slaw, Buttermilk Ranch	<b>JR Double Burger</b> 22 2.4 oz Blackhawk Farms Patties, American Cheese, Black Pepper Aioli, Lettuce, Pickles, Brioche Bun
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### ◆◆ STEAKHOUSE SIDES ◆◆

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

<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>Blackened Ribeye</b> 16 oz Delmonico, Horseradish Cream	82

### WAGYU BEEF\*

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

### PREMIUM FILET MIGNON\*

<b>Barrel-Cut Filet Mignon</b> 12 oz Cut From the Thickest Part of the Tenderloin	84	<b>Lobster Burrow*</b> 6 oz Filet Burrow, 6 oz Lobster Tail	84
<b>Steak Collinworth*</b> 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	82	<b>Petite Filet Mignon</b> 8 oz Center-Cut	62

### TO CROWN YOUR STEAK

5 EACH Béarnaise Sauce Point Reyes Blue Cheese 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> Blistered Tomato, Bacon Lardons, Chili Breadcrumbs	32	<b>Roasted Chicken Breast</b> Crispy Potato, Poblano Lime Chicken Jus, Cipollini Onions	33
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### DESSERT

<b>Chocolate Espresso Cake</b> Layers of Chocolate Cake, Espresso Frosting, Dark Chocolate Ganache	16	<b>House-Made Ice Creams</b> Cookies & Cream, Vanilla Bean, Seasonal Sorbets	8
<b>Three Layer Carrot Cake</b> Warm Caramel Cream Cheese Icing	15		

### CLASSICS

13 EACH

<b>Butter Pie</b> Cinnamon Sugar Pecans, Powdered Sugar, Caramel À La Mode 4	<b>Vanilla Bean Crème Brûlée</b> Seasonal Berries	<b>Jeff Ruby's Very Own Cheesecake</b> 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.