



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	18
Wagyu Meatball Southern Tomato Gravy, Weisenberger Grits, Pecorino Romano	20	Mozzarella Di Bufala <i>Campania, Italy</i> Marinated Tomato, Roasted Garlic, Basil Pesto, Olive Oil Focaccia	26

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
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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 Black Angus Ribeye, Provolone Cheese, Caruso's Giardiniera, Caramelized Onions, Au Jus	29	Nashville Hot Chicken Crispy Fried Chicken, Dill Pickles, Cabbage Slaw, Buttermilk Ranch	21	Steakhouse Burger* 8 oz Prime Patty, Herb Aioli, Caramelized Onion, American Cheese	22
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◆◆ STEAKHOUSE SIDES ◆◆

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Creamy Mashed Potatoes	11	Grilled Asparagus Lemon Caper Butter, Confit Garlic	14
Garlic Parmesan Fries Malt Vinegar Aioli, Heinz Ketchup	12	Classic Creamed Spinach	14	Roasted Mushrooms Caramelized Cabbage, Fines Herbes	14
		Brussels Sprouts Bacon, Maple, Pickled Fennel	14		

◆ NATE ORR, 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.

New York Strip 14 oz Center-Cut	70	Steak Burrow 14 oz Blackened Strip, Creole Crawfish Sauce	83
Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	99	Blackened Ribeye 16 oz Delmonico, Horseradish Cream	82

W A G Y U B E E F *

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 New York Strip 12 oz, Sir Harry Citrus Fed Beef	115

P R E M I U M F I L E T M I G N O N *

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

T O C R O W N Y O U R S T E A K

5 E A C H Béarnaise Sauce Blue Cheese Butter Roasted Garlic Butter	Collinworth 21 Red King Crab, Asparagus, Bordelaise, Béarnaise	Burrow 13 Creole Crawfish Sauce	Lobster Tail 29 6 oz
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◆◆ E N T R É E S ◆◆

Atlantic Salmon Bowl 36 Sushi Rice, Cucumber, Edamame, Carrot, Pickled Cabbage, Creamy Ginger Dressing	Lobster Gnocchi 32 Garlic Parmesan Cream, Baby Spinach, Bacon, Herbed Breadcrumbs	Roasted Chicken Breast* 33 Crispy Potato, Poblano Lime Chicken Jus, Spring Onion
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◆◆ D E S S E R T ◆◆

Three Layer Carrot Cake 15 Warm Caramel Cream Cheese Icing	Espresso Chocolate Cake 16 Chocolate, Espresso, Caramel	House-Made Ice Creams 8 Cookies & Cream, Vanilla Bean, Seasonal Ice Cream & Sorbet
Wildcat Cake 16 Blueberry Cake, Kentucky Blackberry Jam, Cream Cheese Icing, Chantilly	Chocolate Chip Skillet Cookie 16 Vanilla & Chocolate Ice Cream, Maldon Sea Salt	

C L A S S I C S

13 EACH

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