



JEFF RUBY'S

STEAKHOUSE®

RAW BAR

Colossal Shrimp Cocktail 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	27	Seafood Platter* King Crab, Chilled Lobster, Jumbo Shrimp, Sesame Tuna, Spicy Crab and Caviar Roll	250
Red King Crab	MKT	Caviar* 1 oz Ossetra Sturgeon, Toasted Blini, Traditional Accoutrements	160
East & West Coast Oysters* Chef's Selections Flown in Daily	4 / 5 EA		

SUSHI

PREMIUM TUNA

Iced Sashimi* Bluefin Tuna, Ahi Tuna, Hamachi, Avocado Emulsion, Yakishoga Sauce, Artisan Soy Sauce	38
Toro Toro Roll* Bluefin Belly, Shaved Scallion, Sesame, Ponzu	46

NIGIRI & SASHIMI

Akami* <i>Ruby Red Tuna</i>	17	Otoro* <i>Richly Marbled Tuna Belly</i>	32
---------------------------------------	----	---	----

SAKE

Tonzai 'Living Jewel' Junmai Kyoto	14
---	----

JOHNATHON WALTON, SUSHI CHEF

Ruby Roll* Tempura Lobster, Asparagus, Avocado, Spicy Mayo, Seared Filet Mignon, Eel Sauce, Tempura Crunch	28
Herbstreit Roll Shrimp Tempura, Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Kabayaki Sauce, Tempura Crunch	22
Music City Roll* Shrimp Tempura, Cucumber, Avocado, Tuna, Eel Sauce, Tempura Crunch, Japanese Mayo, Masago, Scallion	26
Dolly Roll* Spicy Tuna, Hamachi, Panko Fried Asparagus, Cucumber, Sriracha Pickled Carrots, Shaved Serrano, Citrus Honey Glaze	24
Goshiki Roll* Tuna, Salmon, Yellowtail, Cucumber, Avocado, Grated Wasabi	24
Firecracker Roll* Blackened Shrimp, Jalapeno Cream Cheese, Neuske's Bacon, Seared Salmon, Avocado, Sesame, Sweet Chili Aioli	26
Tuna Tartare* Togarashi Spice, Avocado, Spicy Mayo, Sriracha, Wasabi Aioli, Taro Chips	26

APPETIZERS

Crab Cake Remoulade	26	Nashville Hot Oysters* Buttermilk Dressing, Garlic Breadcrumbs, Fresh Dill	25	Shrimp and Grits New Orleans BBQ, Chorizo, Okra, Sweet Corn	24
Fried Green Tomatoes Yuzu Pimento, Frisée Salad, Micro Celery	17	Wagyu Meatball White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic	22	Crispy Pork Wings Miso Sorghum Glaze, Togarashi Ranch	26
Blue Crab Bisque Sherry Wine, Fresh Chive	19				

FLIGHTS

Wagyu Ribeye* <i>A Curated Collection of the World's Finest Beef</i> A Trio of Sliced Wagyu Beef from Japan, Australia, and America	190	Bluefin Tuna* <i>Full Selection of Spanish Bluefin Tuna</i> Ruby Red, Medium, and Richly Marbled Tuna Belly Sashimi, Sushi Rice, Toasted Nori, Dipping Sauces, Japanese Vegetables, Grated Wasabi	150	Music City* <i>A Symphony of World Class Flavors</i> Japanese A5 Wagyu Beef, Spanish Bluefin Tuna Belly, and Golden Ossetra Caviar	295
---	-----	--	-----	---	-----

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	16	The Wedge Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	18	Classic Caesar* Parmigiano-Reggiano, Challah Croutons	16	Kale Apple Spiced Walnuts, Apples, Roasted Cippolini, Gorgonzola, Craisins, Mustard Cider Vinaigrette	16
--	----	--	----	--	----	--	----

BRIAN ROSIAK, 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	72	Bone-In Hatchet* 30 oz 85-Day Dry-Aged Ribeye	150
Cowboy Steak* 22 oz 70-Day Dry-Aged Bone-In Ribeye	109	Blackened Ribeye* 16 oz Delmonico, Horseradish Cream	82

PREMIUM FILET MIGNON

Barrel-Cut Filet Mignon* 86 12 oz Cut From the Thickest Part of the Tenderloin	Petite Filet Mignon* 64 8 oz Center-Cut	Bourbon Filet* 74 8 oz Filet Mignon, Chive Potato Purée, Bourbon Garlic Shrimp, Crispy Onions
Steak Collinsworth* 83 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	Bone-In Filet* 99 14 oz Center-Cut	Steak & Lobster* 120 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon
	Steak Diane* 68 8 oz Filet, Mushrooms, Brandy Cream	

TO CROWN YOUR STEAK

Collinsworth 21 Red King Crab, Asparagus, Bordelaise, Béarnaise	Creole Crawfish Sauce 13 Louisiana Crawfish, Blackened Spice	Au Poivre 8	Point Reyes Blue Cheese 5
		Béarnaise Sauce 5	Roasted Garlic Butter 5
		Mushrooms & Onions 5	Sweet Onion Bacon Jam 5
		Horseradish Cream 5	

WAGYU BEEF

Richly Marbled and Uniquely Flavored, Taste a Selection of The Rarest In The World.

Japanese A5 Filet Mignon* 178 6 oz	Australian Wagyu Ribeye Filet* 98 8 oz, Margaret River Beef
Japanese A5 Ribeye* 168 8 oz	Australian Wagyu Ribeye Cap* 124 10 oz, Margaret River Beef
Boneless Ribeye* 135 18 oz, Chatel Farms, USA	Australian Wagyu New York Strip* 115 12 oz, Sir Harry Citrus Fed Beef

ENTRÉES

Verlasso Salmon* 43 Celery Root Purée, Hot Slaw, Truffle Chili Crunch	Blackened Chilean Sea Bass 58 Citrus Beurre Blanc, Fresh Herbs, Trout Roe	Steakhouse Burger* 22 8 oz Prime Beef Patty, American Cheese, Herb Aioli, Caramelized Onion, Dill Pickles
Cold Water Lobster Tail MKT 12 oz, Lemon-Herb Butter	Buttermilk Fried Chicken 38 Country Gravy, Hot Honey, Cholula	
Cornmeal Crusted Redfish 45 Dill Tartar Sauce, Green Tomato Chow	Berkshire Pork Chop* 48 Lemon Butterbeans, Tomato Chutney	

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 16 6 Imported Cheeses	Garlic Parmesan Fries 12 Malt Vinegar Aioli, Heinz Ketchup	Poblano Cheddar Cornbread 14 Black Pepper Cream Cheese	Classic Creamed Spinach 14
Lobster Gnocchi 36 Garlic Parmesan Cream, Baby Spinach, Applewood Bacon, Herbed Panko	Creamy Mashed Potatoes 11	Grilled Asparagus 14 Lemon Herb Butter	Sautéed Mushrooms 14 Herb Sherry Butter
	Baked Potato 10	Fried Brussels Sprouts 12 Calabrian Chili Vinaigrette, Fresh Mint	Spicy Collard Greens 14 Smoky Ham Hocks, Apple Cider

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.