



# JEFF RUBY'S

STEAKHOUSE®

## RAW BAR

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

## SUSHI

### PREMIUM TUNA \*

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

### NIGIRI & SASHIMI

<b>Akami</b> 17 <i>Ruby Red Tuna</i>	<b>Otoro</b> 32 <i>Richly Marbled Tuna Belly</i>
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### SAKE

<b>Tonzai 'Living Jewel' Junmai Kyoto</b>	14
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JOHNATHON WALTON, SUSHI CHEF

<b>Godfather Roll*</b> Tempura Lobster, Asparagus, Avocado, Spicy Mayo, Seared Filet Mignon, Eel Sauce, Tempura Crunch	28
<b>Herbstreit Roll*</b> Shrimp Tempura, Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Kabayaki Sauce, Tempura Crunch	22
<b>Music City Roll*</b> Shrimp Tempura, Cucumber, Avocado, Tuna, Eel Sauce, Tempura Crunch, Japanese Mayo, Masago, Scallion	26
<b>Dolly Roll*</b> Spicy Tuna, Hamachi, Panko Fried Asparagus, Cucumber, Sriracha Pickled Carrots, Shaved Serrano, Citrus Honey Glaze	24
<b>Goshiki Roll*</b> Tuna, Salmon, Yellowtail, Cucumber, Avocado, Grated Wasabi	24
<b>Tuna Tartare*</b> Togarashi Spice, Avocado, Spicy Mayo, Sriracha, Wasabi Aioli, Taro Chips	26

## APPETIZERS

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

## FLIGHTS

<b>Wagyu Ribeye*</b> 190 <i>A Curated Collection of the World's Finest Beef</i> A Trio of Sliced Wagyu Beef from Japan, Australia, and America	<b>Bluefin Tuna*</b> 150 <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	<b>Music City*</b> 295 <i>A Symphony of World Class Flavors</i> Japanese A5 Wagyu Beef, Spanish Bluefin Tuna Belly, and Golden Ossetra Caviar
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## SALADS

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

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

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

<b>New York Strip*</b> 14 oz Center-Cut	72	<b>Bone-In Hatchet*</b> 30 oz 85-Day Dry-Aged Ribeye	150	<b>Blackened Ribeye*</b> 16 oz Delmonico, Horseradish Cream	82
<b>Cowboy Steak*</b> 22 oz 70-Day Dry-Aged Bone-In Ribeye	109	<b>Porterhouse*</b> 24 oz 30 Day Dry-Age	121		

## PREMIUM FILET MIGNON

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

## TO CROWN YOUR STEAK

<b>Collinsworth</b> Red King Crab, Asparagus, Bordelaise, Béarnaise	21	<b>Creole Crawfish Sauce</b> Louisiana Crawfish, Blackened Spice	13	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.

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

## ENTRÉES

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

## STEAKHOUSE SIDES

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

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.