



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

SAKE

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

JOHNATHON WALTON, SUSHI CHEF

Godfather 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
Tuna Tartare* Togarashi Spice, Avocado, Spicy Mayo, Sriracha, Wasabi Aioli, Taro Chips	26

APPETIZERS

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

FLIGHTS

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

SALADS

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

SEBASTIAN SCHMEUSSER, 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	Blackened Ribeye* 16 oz Delmonico, Horseradish Cream	82
Cowboy Steak* 22 oz 70-Day Dry-Aged Bone-In Ribeye	102	Porterhouse* 24 oz 30 Day Dry-Age	121		

PREMIUM FILET MIGNON

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

TO CROWN YOUR STEAK

Collinworth Red King Crab, Asparagus, Bordelaise, Béarnaise	21	Creole Crawfish Sauce 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.

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

ENTRÉES

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

STEAKHOUSE SIDES

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