

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

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

Entrées served with your choice of baked or garlic mashed potatoes and Freddie or Greek Salad - À la carte salad may be substituted for 7.50

Steak Burrow 14 oz Blackened Strip, Creole Crawfish Sauce	85	Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	95	Bone-In Hatchet 30 oz 85-Day Dry-Aged Ribeye	145
New York Strip 14 oz Center Cut	72	Boneless Ribeye 16 oz Delmonico	79	Porterhouse 24 oz 30 Day Dry-Age	121

WAGYU BEEF *

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	Australian Wagyu New York Strip 12 oz, Sir Harry Citrus Fed Beef	115
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PREMIUM FILET MIGNON *

Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	85	Petite Filet Mignon 8 oz Center-Cut	62	Steak & Lobster 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	118
		Herb Crusted Filet White Truffle Bordelaise	69		

TO CROWN YOUR STEAK

5 E A C H					
Béarnaise Sauce		Roasted Garlic Butter		Collinsworth	21
Bourbon Peppercorn Sauce		Mushrooms & Onions		Red King Crab,	
Chili Rub		Melted Point Reyes		Asparagus, Bordelaise,	
Horseradish Cream		Blue Cheese		Béarnaise	
				Burrow	13
				Creole Crawfish Sauce	

CLASSICS

Atlantic Salmon*	39
Dill Crème Fraîche, Zucchini, Red Pepper Purée, Trout Roe	
Cold Water Lobster Tail	MKT
12 oz, Lemon-Herb Butter	
Seared Scallops	49
Romano Grits, Spring Vegetables, Sun-Dried Tomato Jus	
Chilean Sea Bass	49
Wilted Spinach, Marinated Tomato, Citrus Butter	

Steak Collinsworth*	82
8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	

The Ocho Cinco*	85
6 oz Filet, Creole Crawfish Sauce, 6 oz Lobster Tail	

Roasted Chicken Breast	33
Crispy Potato, Spring Onion, Poblano Lime Chicken Jus	
Bone In Pork Chop*	53
Pineapple Chutney, Ancho Chili Butter	
JR Double Burger*	22
4oz Patties, American Cheese, Herb Aioli, Relish, Caramelized Onions	

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Baked Potato	10	Roasted Asparagus Fresh Herb Vinaigrette	14	French Green Beans Garlic, Shallot, Butter	14
Boardwalk Fries Malt Vinegar Aioli	9	Classic Creamed Spinach	14	Sautéed Mushrooms Herb Sherry Butter	14	Fried Brussels Cilantro Lime Vinaigrette	14
		Truffle Creamed Corn	16				

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.