

JEFF RUBY'S STEAKHOUSE

APPETIZERS

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| Crab Cake Remoulade | 21 |
| Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, Pernod | 24 |
| Thick-Cut Bacon Bourbon-Chile Glaze | 18 |
| Tomato & Burrata Pickled Cipollini, Fresh Basil, Grilled Bread | 14 |
| Octopus Carpaccio Sea Salt, Olive Vinaigrette, Aged Balsamic, Toasted Baguette | 24 |
| Blue Crab Bisque | 15 |

THE RAW BAR

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| Tiger Shrimp Cocktail | 8 EA |
| Alaskan King Crab | MKT |
| East & West Coast Oysters* | 3.75/4.50 EA |
| Chef's Selections Flown in Daily | |
| Tuna Tartare* | 19 |
| Togarashi Spice, Avocado, Spicy Mayo, Sriracha, Wasabi Aioli, Taro Chips | |
| SEAFOOD TOWER* | |
| Fire & Ice | MKT |
| Live Maine Lobster, Alaskan King Crab, Huge Tiger Shrimp, Mussels, Clams, East & West Coast Oysters | |

SALADS

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| Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch | 14 |
| The Wedge Seared Pork Belly, Tomato, Red Onion, Buttermilk Blue Cheese | 14 |
| Classic Caesar* Parmigiano-Reggiano, Challah Croutons <i>Anchovies Available Upon Request</i> | 14 |

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

CATTLE SELECTED, RAISED, AGED, AND CUT EXCLUSIVELY FOR OUR STEAKHOUSES.

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| New York Strip 14 oz Center-Cut | 59 | Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye | 75 |
| Butcher's Cut 10 oz Australian Tender | 44 | Blackened Ribeye 16 oz Delmonico, Horseradish Cream | 65 |
| Porterhouse 24 oz Center-Cut, 45-Day Dry-Aged | 89 | | |

PREMIUM HANDCRAFTED FILET MIGNON*

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| Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin | 78 | Steak & Lobster 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon | 110 |
| Petite Filet Mignon 8 oz Center-Cut | 54 | | |

TO CROWN YOUR STEAK

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|---|--|---|---|
| 5 EACH | | 13 EACH | |
| Béarnaise Sauce* Bourbon Peppercorn Sauce Mushrooms & Onions | Melted Point Reyes Blue Cheese Roasted Garlic Butter Sweet Onion Bacon Jam Chili Rub | Collinsworth* Red King Crab, Asparagus, Bordelaise, Béarnaise | Creole Crawfish Sauce Louisiana Crawfish, Blackened Spice |

CLASSICS

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|--|-----|---|----|--|----|
| Verlasso Salmon Spring Succotash, Fresh Herb Butter | 36 | Steak Collinsworth* 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise | 67 | Chicken Wellington Mushroom Duxelle, Parma Ham, Spinach, Puff Pastry | 35 |
| Glazed Sea Bass Brussels Sprouts, Pickled Fresno, Chili Butter | 49 | Steak Diane* 8 oz Filet, Mushrooms, Brandy Cream | 58 | Steakhouse Burger Bacon Jam, Pepper Relish, Smoked Paprika Aioli | 22 |
| Cold Water Lobster Tail 12 oz, Lemon-Herb Butter | MKT | Lobster Collinsworth* 6 oz Filet Collinsworth, 6 oz Lobster Tail | 79 | | |

STEAKHOUSE SIDES

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| Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses | 14 | Lemon Ricotta Ravioli Fresh Peas, Shaved Parmesan, Lemon-Thyme Butter | 16 | Roasted Broccoli Garlic, Chili Oil | 12 | Sautéed Mushrooms Herb Sherry Butter | 14 |
| Baked Potato | 9 | Boardwalk Fries Malt Vinegar Aioli | 9 | Classic Creamed Spinach | 13 | Baby Carrots Whipped Ricotta, Truffle Maple | 14 |
| Creamy Mashed Potatoes | 11 | | | Grilled Asparagus Lemon, Olive Oil | 14 | | |

• WE ARE HAPPY TO ACCOMMODATE ANY DIETARY CHOICES OR RESTRICTIONS •

HOSS FUENTES, EXECUTIVE CHEF

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, A MANAGER OR YOUR SERVER.