



JEFF RUBY'S

STEAKHOUSE®

RAW BAR

Colossal Shrimp Cocktail 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	27	Red King Crab East & West Coast Oysters*	MKT 3.75/4.50 EA
Seafood Tower* Maine Lobster, Red King Crab, Blue Crab, Huge Tiger Shrimp, Specialty Oysters	MKT	Caviar 1 oz Ossetra Sturgeon, Toast Points, Tater Tots, Traditional Accoutrements	150

SUSHI

Hamachi & Shrimp Ceviche* Yellowtail and Steamed Tiger Shrimp, Jalapeño, Yuzu, Cilantro, Avocado, Masago, Plantain Crisps	24	Godfather Roll Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch	28
Tuna Tartare* Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli	26	Herbstreit Roll* Shrimp Tempura, King Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Tempura Crunch	22

PREMIUM TUNA

Bluefin Tuna Flight* Full Selection of Bluefin Sashimi (<i>Ruby Red, Tender Belly, Richly Marbled Belly</i>), Dipping Sauces, Japanese Vegetables, Grated Wasabi, Toasted Nori, Sushi Rice	48 SM / 96 LG
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
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SAKE

Tozai 'Living Jewel' Junmai Kyoto	14
Tozai 'Snow Maiden' Junmai Kyoto	14

JACINTO CHEL DE PAZ, SUSHI CHEF

Hamachi Chuukara Roll* Spicy Tuna, Hamachi, Asparagus, Cucumber, Carrots, Shaved Serrano, Citrus Honey Glaze	24
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"Who Dey??" Roll* Grilled Shrimp, Salmon, Cucumber, Chili Mayo, Soy, Spices	22
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Goshiki Roll* Tuna, Salmon, Yellowtail, Cucumber, Avocado, Grated Wasabi	24
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Ruby Roll Baked Scallop & Ebi, Crab, Avocado, Asparagus, Eel Sauce, Sweet Potato Crunch, Masago, Scallions, Tobiko, Furikake	26
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Queen Bee Roll Blackened Shrimp, Carrot, Cucumber, Avocado, Tempura Flakes, Tabasco Mayo, Hot Honey	26
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CLASSIC ROLLS

California*	17	Shrimp Tempura	12
Spicy Tuna*	15	Spicy Yellowtail*	17
Rainbow*	22	Veggie	10

APPETIZERS

Crab Cake Remoulade	26	Blue Crab Bisque Sherry Wine, Fresh Chive	19	Mozzarella Di Bufala <i>Campania, Italy</i> Heirloom Tomato, Roasted Garlic, Basil Pesto, Olive Oil Focaccia	26
Wagyu Meatball White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic	20	Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, Pernod	24	Thick Cut Bacon Szechuan Pepper Rub, Orange Glaze, Pickled Shallots	22
Beef Carpaccio Anchovy Aioli, Capers, Arugula, Shaved Parmesan	30	Seared Scallops Truffle Creamed Corn, Aged Sherry, Crispy Leeks	29		

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	15	The Wedge Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	15	Classic Caesar* Parmigiano-Reggiano, Challah Croutons	15	Watermelon Cucumber, Charred Corn, Pickled Onion, Ricotta Salata, Fresh Mint, Chili Lime Vinaigrette	16
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DYLAN JONES, EXECUTIVE CHEF

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

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

Steak Burrow 14 oz Blackened Strip, Creole Crawfish Sauce	83	New York Strip 14 oz Center-Cut	70	Boneless Ribeye 16 oz Delmonico	79
Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	94	Dry-Aged New York Strip 12 oz Center Cut	80	Bone-In Hatchet 30 oz 85-Day Dry-Aged Ribeye	145
		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
Japanese A5 New York Strip 8 oz	155	Australian Wagyu Ribeye Cap 10 oz, Margaret River Beef	124

PREMIUM FILET MIGNON*

Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	84	Petite Filet Mignon 8 oz Center-Cut	62	Steak & Lobster 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	118
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TO CROWN YOUR STEAK

5 EACH Béarnaise Sauce Bourbon Peppercorn Sauce Mushrooms & Onions Horseradish Cream	Blue Cheese Butter Roasted Garlic Butter Chili Rub	Collinsworth 21 Red King Crab, Asparagus, Bordelaise, Béarnaise	Burrow 13 Creole Crawfish Sauce
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Atlantic Salmon 39 Dill Crème Fraîche, Zucchini, Red Pepper Purée, Trout Roe
Chilean Sea Bass 55 Wilted Spinach, Marinated Tomato, Citrus Cream
Cold Water Lobster Tail MKT 12 oz, Lemon-Herb Butter

CLASSICS

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
Dover Sole 52 <i>Filletted Tableside</i> Lemon Buerre Blanc, Capers, Toasted Garlic

Bone-In Pork Chop 48 Pineapple Chutney, Ancho Chili Butter
Airline Chicken Breast & Thigh 33 Steamed Tamale, Poblano Chicken Jus, Spring Onion
JR Double Burger* 22 2 4 oz Avril-Bleh Patties, Bacon, American Cheese, Lettuce, Red Onion, Relish, Remoulade

RUBY RESERVE

PREPARED TABLESIDE AND AVAILABLE IN THE DINING ROOM

Hot Rock Filet Skewers 185 Miyazaki A5 Wagyu Skewered and Seared Tableside, House Fried Rice & Yum Yum Sauce
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STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 16 6 Imported Cheeses	Potatoes Anna 14 Classically Layered	Grilled Asparagus 14 Citrus, Sea Salt	Sautéed Mushrooms 14 Herb Sherry Butter
Spicy Vodka Gnocchi 28 Blue Crab, Shrimp, Fines Herbes, Shaved Parmesan	Boardwalk Fries 9 Malt Vinegar Aioli	Tso's Green Beans 15 Soy, Ginger, Garlic	Classic Creamed Spinach 14
Creamy Mashed Potatoes 11	Tater Tots 16 Truffle Aioli, Parmesan, Chives	Brussels Sprouts 15 Garlic Chili Sauce, Fresh Mint	Truffle Creamed Corn 16
	Baked Potato 10		

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.