



A P P E T I Z E R S

Short Rib Poutine	18	Jumbo Lump Crab Cake	20
Hand-Cut Fries, Braised Short Ribs, Cheddar, Fresh Mozzarella, Sunny-Side-Up Egg		Red Pepper Vinaigrette and House-Made Tartar Sauce	
Oysters Rockefeller	23	Crispy Pork Belly	18
Spinach, Mornay, Parmigiano-Reggiano and A Touch of Pernod		Braised & Pan-Fried Berkshire Pork Belly with Roasted Tomato Jam Atop Arugula Salad with Mustard Vinaigrette	
Meatballs	12	Crab Bisque	13
House-Made Marinara, Herbed Ricotta and Shaved Parmigiano-Reggiano		A Touch of Cream & Sherry	

R A W B A R *

Create Your Own Raw Bar Experience

Shrimp Cocktail	24	Alaskan King Crab	25 ea
3 Huge Tiger Shrimp Served with Spicy Horseradish Cocktail Sauce <i>Also Available by the Piece</i>		Bristol Bay Red King, Served with House-Made Dijonnaise (4 oz. Piece)	
Chesapeake Oysters	3.75 ea	Specialty Oysters	4.50 ea
Fresh & Plump, Served with Mignonette & Spicy Horseradish Cocktail Sauce		Daily Selection of East & West Coast Oysters, Served with Mignonette	

S A L A D S

Wedge Salad	13	Freddie Salad	13
Crisp Iceberg Wedge, Roma Tomatoes, Nueske's Bacon and Challah Croutons, with Point Reyes Bleu Cheese Dressing		Hearts of Romaine, Applewood Smoked Bacon, Roma Tomato and House-Made Ranch Dressing	
Caesar	13	Antipasto Salad	14
Hearts of Romaine, Imported Parmigiano-Reggiano Frico, House-Made Croutons, Anchovies Available Upon Request		Hearts of Romaine, Baby Spinach, Red Onion, Roma Tomato, Fontina Cheese, Ricotta Salata, Pecorino Romano, Herb-Cured Salami, Pine Nut-Pesto Vinaigrette	

*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.

DONNY HATTON, EXECUTIVE CHEF

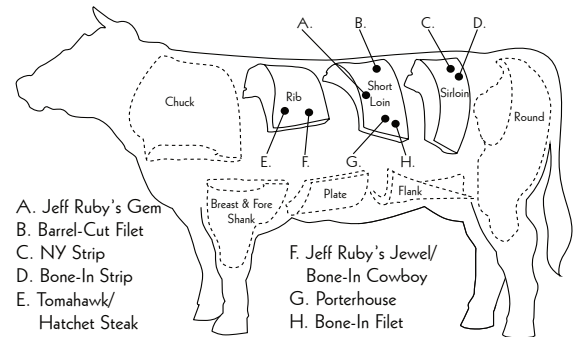


SIDES TO SHARE

Jumbo Baked Potato	9
House-Made Mashed Potatoes	10
Jeff's Boardwalk Fries	8
Jeff Ruby's Baked Macaroni & Cheese Creamy Blend of 6 Imported Cheeses	13
Parmesan Truffle Fries	11
Steakhouse Hash Herbed Potatoes, Cheddar Cheese & Spring Onion	12
Sautéed Fresh Green Beans	13
Grilled Asparagus Lemon & Olive Oil	13
Sautéed Mushrooms Field Blend of Seasonal Mushrooms with Rosemary, Thyme and Truffle Oil	12
Fried Veggies Cauliflower & Brussels Sprouts Fried with Jeff Ruby Steakhouse Seasoning & House Chili Oil	11
Classic Creamed Spinach	12
Rapini & Sausage Crisp Italian Sausage, Sautéed Rapini, Chili Flake	13

TO CROWN YOUR STEAK

The Collinworth Topping	12
Béarnaise Sauce	4
Blackened Scallops	16
Bacon & Gorgonzola Butter	5
Cognac Peppercorn Sauce	5
Roasted Garlic Butter	4
White Truffle Butter	5
Chili Rub Cipollini Onions & Shishito Peppers	6



STEAK TEMPERATURES

Rare

Seared Crust Outside, Cool Deep Red Center, Slightly Juicy

Medium-Rare

Brown Crust Outside, Warm Red Center, Tender & Juicy

Medium

Dark Brown Crust Outside, Warm to Hot Red Center, Firm, Slightly Juicy

Medium-Well

Dark Brown Seared Crust Outside, Hot Center with Thin Layer of Pink Inside, Firm, Not Very Juicy

Well Done

Dark Brown Seared Crust Outside, Hot Center Cooked Thoroughly, Firm, Little to No Juice



Cattle Selected, Raised, Aged, and Cut Exclusively for Jeff Ruby Steakhouses.

J E F F R U B Y U . S . D . A . P R I M E S T E A K S *

Bone-In Filet Mignon 16 oz. Center-Cut, Dry Aged	75	New York Strip Center-Cut, 14 oz.	49
Cowboy Steak 22 oz. Dry Aged Bone-In Ribeye	69	New York King Strip Center-Cut, 18 oz.	64
Porterhouse Center-Cut, Dry Aged, 24 oz.	77	The Hatchet 30 oz. 55 Day Dry Aged Tomahawk Ribeye	115

**J E F F R U B Y P R E M I U M
H A N D C R A F T E D F I L E T M I G N O N ***

Steak Collinworth 8 oz. Filet Mignon, Red King Crab, Asparagus, Bordelaise and Béarnaise	56	Barrel-Cut Filet Mignon 12 oz. Filet Mignon, Cut From the Thickest Part of the Tenderloin	58
Anthony Muñoz 8 oz. Applewood Bacon Wrapped Filet, Rock Shrimp, Mushrooms and Béarnaise	54	Wagyu Filet Mignon American Wagyu, Durham Ranch. Hand cut to order and market priced by the ounce, 4 ounce minimum.	
Filet Mignon Our Petite Filet, 8 oz.	44		

L O B S T E R *

Herb Roasted Lobster Tail 12 oz. Tail Baked with Lemon-Herb Butter	48	Steak & Lobster 12 oz. Cold Water Lobster Tail & 8 oz. Filet Mignon	92
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E N T R E E S *

Braised Short Ribs Creamy Boursin Polenta, Heirloom Baby Carrots, Demi-Glace and Cipollini Onions	33	Chicken Parmesan Linguine Tossed with House-Made Marinara, Topped with Fresh Mozzarella, Basil and Roasted Vine Tomatoes	28
Blackened Double Cut Pork Chop Served Over Warm Honey-Bourbon Apples	32	Pan-Roasted Salmon Roasted Brussels Sprouts, Sun Chokes and Heirloom Carrots with a Sauce Soubise	36
Bucatini à la Carbonara Bucatini Pasta, Creamy Carbonara Sauce, Asparagus, Crisp Applewood Bacon	28	4-Cheese Ravioli Italian Sausage, Wilted Spinach, Caramelized Onions, Shishito Peppers, Shiitake Mushrooms, Truffles, House-Made Diavolo Sauce	28
The Jeff Ruby Burger Ruby Seasoned Longdale Farms Ground Beef Patty with Béarnaise Cheddar Cheese, Nueske's Applewood Smoked Bacon, Mixed Greens, Peppercorn Duke's Mayonnaise and Shallot Jam on a Brioche Bun, Served with Boardwalk Fries	22	Halibut Forte King Crab, Leeks, Shiitake Mushrooms, Asparagus and Lemon Butter Sauce	45
Blackened Diver Scallops Parmesan Risotto, Roasted Corn, Spring Peas, With Saffron & Chive Oils	44	Veal Saltimbocca Stuffed with Prosciutto & Sage, Served Over a Bed of Creamy Spinach Risotto	36