



APPETIZERS

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|---|---|--|
| Hot Bacon Scallops • 23
Wilted Greens, Gorgonzola Cheese,
Fried Egg, Hot Bacon Vinaigrette | Fried Pork Belly • 18
Blackberry Coulis, Apple Purée, Fried Parsnips | Lump Maryland Crab Cake • 19
Steamed Mussels • 18
Pancetta, Tomato, Sherry Cream
Served with Toasted Ciabatta |
| Crab Bisque • 9 | Seared Ahi Tuna • 19
Avocado-Wasabi Puree, Warm Asian Slaw,
Micro Cilantro | Oysters Rockefeller • 23 |
| Colossal Crab Meat Cocktail* • Market | | |

RAW BAR*

Create Your Own Raw Bar Experience

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| Shrimp Cocktail • 21
3 Huge Tiger Shrimp Served with Horseradish Cocktail Sauce | Virginia Blue Point Oysters • 3.25 each |
| Alaskan King Crab • 21 each
4 oz. Piece | Specialty Oysters • 4.50 each |
| | Huge Tiger Shrimp • 7 each
Horseradish Cocktail Sauce |

SALADS

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| Iceberg & Bleu • 12
Iceberg, Toasted Pecans, Bacon,
Maytag Bleu Cheese Dressing | The Aronoff • 12
Baby Arugula, Belgian Endive, Hearts of Palm,
Pink Lady Apples, Indiana Goat Cheese,
Toasted Almonds, Apple Vinaigrette | Freddie • 13
Romaine, Roma Tomatoes,
Bacon & Ranch Dressing |
| Classic Caesar • 13
Hearts of Romaine, Imported Parmigiano-
Reggiano Frico & House-Made Croutons | | Burrata Salad • 16
Roasted Gold & Red Beets, Burrata
Cheese, Candied Carrots, Arugula,
Pecans, Honey-Ginger Vinaigrette |

SIDES TO SHARE

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| Steakhouse Hash Browns • 9
With Onions | Jeff's Boardwalk Fries • 8 | Potatoes Anna • 12
Golden Brown Outside, Soft & Buttery Inside |
| Baked Potato • 9 | Jeff Ruby's Baked
Macaroni & Cheese • 13
6 Imported Cheeses | Thick Grilled Nueske's Bacon • 13
A Peter Luger Specialty In Brooklyn |
| House-Made Mashed Potatoes • 10 | | |

FRESH VEGETABLES

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| Sautéed French Green Beans • 10
Garlic, Shallots & Butter | Fried Veggies • 11
Cauliflower & Brussels Sprouts
Fried with Jeff Ruby Steakhouse Seasoning
& Garlic Oil | Roasted Baby Carrots • 12
Pecan Bourbon Vinaigrette |
| Grilled Asparagus • 13
Citrus Herb Butter | Classic Creamed Spinach • 11 | Seasonal Mushrooms • 13
Fresh Herb Sherry Butter |



U.S.D.A. PRIME STEAKS*

PREMIUM PRIME EXCLUSIVES

- Dry Aged Porterhouse** • 68
Center-Cut, 24 oz.
- Dry Aged Bone-In Filet Mignon** • 69
16 oz.
- Dry Aged Bone-In "Hatchet"** • 80
Long-Bone Ribeye, 28-30 oz.

OFF THE BONE

- Barrel-Cut Filet Mignon** • 54
Cut from the thickest part of the tenderloin, 12 oz.
- Jeff Ruby's Gem** • 70
16 oz. Center-Cut Filet
- Filet Mignon** • 42
Our Petite Filet, 8 oz.
- New York Prime King Strip** • 71
20 oz.
- New York Strip** • 48
14 oz.

ON THE BONE

- Bone-In Cowboy Steak** • 66
Bone-In Ribeye, 22 oz.
- Jeff Ruby's Jewel** • 69
Chili Rubbed Bone-In Ribeye, 22 oz.
with Cipollini Onions & Shishito Peppers

JAPANESE A5 WAGYU TENDERLOIN*

Cut to Order & Priced by the Ounce
A5 is the highest grade given to only the finest Wagyu Beef.

TO CROWN YOUR STEAK*

- Cognac Peppercorn Sauce • 5
Béarnaise Sauce • 4
Red Wine Truffle Sauce • 6
- Sautéed Mushrooms & Onions • 4
Seared Foie Gras • 12
Petite Lobster Tail • 21
- Maytag Bleu Cheese Butter • 4
Garlic Butter • 3
Sweet Onion Bacon Jam • 5

OCEAN MEATS*

- Pan-Seared Salmon** • 33
Roasted Garlic Cream Sauce, Red Potatoes,
Grilled Leeks, Cucumber Vinaigrette
- Chilean Sea Bass** • 42
Truffle-Red Pepper Purée, Artichoke Hearts,
Oyster Mushrooms, Cipollini Onions, Herb Oil
- Seared Ahi Tuna** • 38
Avocado-Wasabi Purée, Warm Asian Slaw,
Micro Cilantro
- Imported Dover Sole** • Market
Filleted Tableside, Pan Seared & Light Lemon Butter Sauce

Cold Water Lobster Tail* • Market
12 oz.

Steak & Lobster* • Market
12 oz. Cold Water Lobster Tail & 12 oz. Filet Mignon

ENTREES*

- Roasted Lamb Rack** • 45
Herbed Mashed Potatoes, Sautéed Kale,
House-Made Sausage, Mint Demi Glace
- Grilled Berkshire Pork Chop** • 35
White Cheddar Polenta, Gremolata, Natural Jus
- Roasted Chicken Breast** • 29
Northern White Beans, Edamame, Swiss Chard,
Carrots, Confit of Thigh, Pan Sauce
- The Jeff Ruby Burger** • 20
Sharp American, Nueske's Bacon, LTO & Horseradish Mayo
On an Herb Brioche Bun, Served with Boardwalk Fries