



— A P P E T I Z E R S & S O U P S —

<b>Jumbo Lump Crab Cake</b> 20 Red Pepper Vinaigrette and House-Made Tartar Sauce	<b>Fried Pork Belly</b> 18 Blackberry Coulis, Apple Purée, Pear & Napa Slaw
<b>Crab Bisque</b> 13 Red King Crab, a Touch of Cream & Sherry	<b>Barbequed Shrimp &amp; Grits</b> 23 Tiger Shrimp, Parmigiano-Reggiano, Wisconsin Yellow Corn Grits, Sautéed in a New Orleans Style BBQ Sauce
<b>Oysters Rockefeller*</b> 23 Spinach, Mornay, Parmigiano-Reggiano & a Touch of Pernod	<b>Selection of Sushi, Sashimi &amp; Specialty Rolls</b> Market Inquire With Your Server
<b>Seared Ahi Tuna</b> 21 Arugula, Apricot Mustard, Watermelon Radish, Bourbon-Soy Reduction	

R A W B A R \*

Create Your Own Raw Bar Experience

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

— S A L A D S —

<b>Freddie Salad</b> 13 Hearts of Romaine, Roma Tomatoes, Applewood Smoked Bacon, House-Made Ranch Dressing	<b>Kentucky Bibb</b> 13 Crisp Country Ham, Kenny's Bleu Gouda, Oyster Mushrooms, Bourbon-Sorghum Dressing
<b>Classic Caesar</b> 13 Hearts of Romaine, Imported Parmigiano-Reggiano Frico, House-Made Croutons <i>Anchovies Available Upon Request</i>	<b>Iceberg Wedge</b> 13 Grape Tomatoes, Egg, Applewood Smoked Bacon, Challah Croutons, Point Reyes Bleu Cheese Dressing

\*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.

BRIAN STEGER, EXECUTIVE CHEF



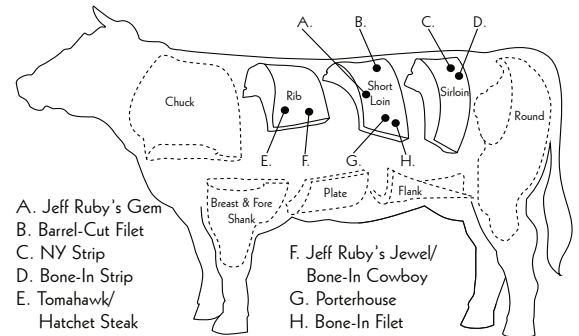
## SIDES TO SHARE

<b>Mashed Potatoes</b>	10
<b>Jeff Ruby's Baked Macaroni &amp; Cheese</b> Creamy Blend of 6 Imported Cheeses	13
<b>Jumbo Baked Potato</b>	9
<b>Jeff's Boardwalk Fries</b>	8
<b>Steakhouse Hash Browns</b> With Onions	10
<b>Roasted Root Vegetables</b> Herbs & Roasted Cashews	12
<b>Sautéed French Green Beans</b> Garlic, Shallots & Butter	10
<b>Grilled Asparagus</b> Creole Rémoulade	13
<b>Classic Creamed Spinach</b>	12
<b>Sautéed Mushrooms</b> Field Blend of Seasonal Mushrooms with Fresh Herb Sherry Butter	13
<b>Fried Veggies</b> Cauliflower & Brussels Sprouts Fried with Jeff Ruby Steakhouse Seasoning & Garlic Oil	11



## TO CROWN YOUR STEAK

<b>Petite Lobster Tail</b>	22
<b>Béarnaise</b>	4
<b>Sautéed Mushrooms &amp; Onions</b>	4
<b>Garlic Butter</b>	4
<b>White Truffle Butter</b>	5
<b>Point Reyes Bleu Cheese Butter</b>	4
<b>Collinsworth Topping</b>	12
<b>Chili Rub</b> With Cipollini Onions & Shishito Peppers	6
<b>Seared Foie Gras</b>	15
<b>Cognac Peppercorn Sauce</b>	5



## 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 \*

<b>Bone-In Filet Mignon</b> Dry Aged, 16 oz.	75	<b>New York Strip</b> Center-Cut, 14 oz.	49
<b>Cowboy Steak</b> In-House Aged Bone-In Ribeye, 22 oz.	69	<b>New York King Strip</b> Center-Cut, 18 oz.	64
<b>Porterhouse</b> Center-Cut, Dry Aged, 24 oz.	77	<b>The Hatchet</b> 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 \*

<b>Steak Collinworth</b> Filet Mignon Crowned With Crab Meat, Béarnaise & Asparagus, 8 oz.	56	<b>Barrel-Cut Filet Mignon</b> Cut From the Thickest Part of the Tenderloin, 12 oz.	58
<b>Filet Mignon</b> Our Petite Filet, 8 oz.	44	<b>Japanese A5 Wagyu Tenderloin</b> Cut to Order and Market Priced by the Ounce. A5 is the Highest Grade Given to Only the Finest Wagyu Beef.	

L O B S T E R \*

<b>Herb Roasted Lobster Tail</b> 12 oz.	48	<b>Steak &amp; Lobster</b> 12 oz. Herb Roasted Lobster Tail & 8 oz. Filet Mignon	92
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E N T R É E S \*

<b>Veal Chop</b> Truffle Demi, 16 oz.	58	<b>Pan-Roasted Chicken</b> Airline Chicken Breast, Carrot Cream, Roasted Root Vegetables, Lemon Butter	28
<b>The Jeff Ruby Burger</b> 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	<b>Herb-Roasted Lamb Chops</b> Goat Cheese-Mushroom Risotto, Pistachio, Roasted Heirloom Carrots, White Truffle Oil	52
		<b>Double-Cut Pork Chop</b> Charbroiled, Topped with Fresh Sage Butter	38

O C E A N M E A T S \*

<b>Seared Scottish Salmon</b> Parsnip Purée, Shaved Asparagus, Lemon Gastrique	36	<b>Diver Scallops</b> Sautéed Cauliflower, Brussels Sprouts, Bacon-Truffle Glaze	41
<b>'81 Halibut Forte</b> Fresh Herb-Lemon Crab Buerre Blanc, Mushroom, Leeks	43	<b>Seared Ahi Tuna</b> Arugula, Apricot Mustard, Watermelon Radish, Bourbon-Soy Reduction	42