## Raw Bar
Create Your Own Raw Bar Experience

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/Lightning</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp Cocktail</td>
<td>21</td>
</tr>
<tr>
<td>Virginia Blue Point Oysters</td>
<td>2.50 each</td>
</tr>
<tr>
<td>Alaskan King Crab</td>
<td>21 each</td>
</tr>
<tr>
<td>Live Maine Lobster</td>
<td>Market</td>
</tr>
</tbody>
</table>

## Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/Lightning</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Steak Tartare with Quail Egg</td>
<td>15</td>
</tr>
<tr>
<td>Blue Crab Bisque</td>
<td>9</td>
</tr>
<tr>
<td>Colossal Crab Meat Cocktail</td>
<td>Market</td>
</tr>
<tr>
<td>Steamed Mussels</td>
<td>18</td>
</tr>
<tr>
<td>Lump Maryland Crab Cake</td>
<td>19</td>
</tr>
<tr>
<td>Oysters Rockefeller</td>
<td>19</td>
</tr>
<tr>
<td>Heirloom Tomato &amp; Buffalo Mozzarella</td>
<td>10</td>
</tr>
<tr>
<td>Classic Caesar</td>
<td>9</td>
</tr>
<tr>
<td>Iceberg &amp; Bleu</td>
<td>10</td>
</tr>
<tr>
<td>Freddie</td>
<td>9</td>
</tr>
</tbody>
</table>

## Salads

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/Lightning</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Aronoff</td>
<td>10</td>
</tr>
<tr>
<td>Steakhouse Hash Browns</td>
<td>7</td>
</tr>
<tr>
<td>Baked Potato</td>
<td>8</td>
</tr>
<tr>
<td>House-Made Mashed Potatoes</td>
<td>8</td>
</tr>
<tr>
<td>Iceberg &amp; Bleu</td>
<td>10</td>
</tr>
<tr>
<td>Freddie</td>
<td>9</td>
</tr>
</tbody>
</table>

## Sides to Share

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/Lightning</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jeff’s Boardwalk Fries</td>
<td>5</td>
</tr>
<tr>
<td>Jeff Ruby’s Baked Macaroni &amp; Cheese</td>
<td>12</td>
</tr>
<tr>
<td>Potatoes Anna</td>
<td>9</td>
</tr>
<tr>
<td>Thick Grilled Nueske’s Bacon</td>
<td>11</td>
</tr>
</tbody>
</table>

## Fresh Vegetables

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/Lightning</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sautéed French Green Beans</td>
<td>8</td>
</tr>
<tr>
<td>Grilled Asparagus</td>
<td>9</td>
</tr>
<tr>
<td>Truffle Creamed Corn</td>
<td>9</td>
</tr>
<tr>
<td>Steamed Broccoli</td>
<td>8</td>
</tr>
<tr>
<td>Seasonal Mushrooms</td>
<td>12</td>
</tr>
<tr>
<td>Classic Creamed Spinach</td>
<td>9</td>
</tr>
</tbody>
</table>

Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of foodborne illness.
U.S.D.A. Prime Steaks

Premium Prime Exclusives

Dry Aged Porterhouse • 68
Center-Cut, 24 oz.

Dry Aged Bone-In "Hatchet" • 80
Long-Bone Ribeye, 28-30 oz.

Jeff Ruby’s Gem • 65
16 oz. Center-Cut Filet

Barrel-Cut Filet Mignon • 50
Cut from the thickest part of the tenderloin, 12 oz.

Dry Aged Bone-In Filet Mignon • 69
16 oz.

New York Strip • 44
14 oz.

New York Prime King Strip • 60
20 oz.

ON THE BONE

Bone-In Cowboy Steak • 58
Bone-In Ribeye, 22 oz.

Jeff Ruby’s Jewel • 63
Chili Rubbed Bone-In Ribeye, 22 oz.
with Cipollini Onions & Shishito Peppers

OFF THE BONE

Colorado Lamb Loin • 46
Baby Carrots, Rapini & a Parsnip Purée

Steakhouse Veal Chop • 48
16 oz. Veal Rib Chop, Sage Demi-Glace

Broiled Berkshire Pork Chop • 35
16 oz. Double-Cut, Spiced Apple Ragout

To Crown Your Steak

Cognac Peppercorn Sauce • 4
Béarnaise Sauce • 4
Red Wine Truffle Sauce • 4

Sautéed Mushrooms & Onions • 4
Seared Foie Gras • 12
Petite Lobster Tail • 21

Maytag Bleu Cheese Butter • 4
Garlic Butter • 3
Sweet Onion Bacon Jam • 3

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

Grilled Scottish Salmon • 33
Wild Rice, Asparagus, Cherry Tomatoes, Garlic & Oregano

Imported Dover Sole • Market
Filleted Tableside, Pan Seared & Light Lemon Butter Sauce

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

Whole Maine Lobster Thermidor • Market
Lobster, Alaskan King Crab, Tiger Shrimp, Tarragon Cream & Parmigiano-Reggiano

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

Cold Water Lobster Tail • Market
12 oz.

Cast Iron Scallops • 38
Apple, Bacon, Fennel, Couscous, Five-Herb Cream, Marcona Almonds

Chilean Sea Bass • 39
Potato-Bacon Terrine, Spinach & Caramelized Onions

OCEAN MEATS

Grilled Scottish Salmon • 33
Wild Rice, Asparagus, Cherry Tomatoes, Garlic & Oregano

Imported Dover Sole • Market
Filleted Tableside, Pan Seared & Light Lemon Butter Sauce

Surf and Turf • Market
12 oz. Cold Water Lobster Tail & 12 oz. Filet Mignon

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