Rubys & Roses
RESTAURANT

-From the Sea -

CHILI CALAMARI 23
lightly breaded | sweet chili | red pepper | pepperoncini
AHI TUNA TATAKI 24
togarashi | crispy garlic | yuzu ponzu | avocado & edamame | tuna
LEMON PEEL SHRIMP COCKTAIL 22
POKE TUNA TACOS 22
sambal aioli | micro cilantro | sesame | red onions
OYSTERS ON HALF SHELL 28
half dozen | onion mignonette | spicy cocktail sauce
OCEAN SAMPLER 59
(4) oysters | tuna tartare | (4) shrimp cocktail

-From the Farm -

BONE MARROW CARNE ASADA 25
sauteed filet tips | chimichurri | cilantro | red fresno chiles
MONGOLIAN SPICED WINGS 19
honey chili glaze | sesame | cilantro buttermilk
FLUFFY BAO SLIDERS 22
spicy sambal aioli | green onion beef patties | chiles
GARLIC LOVERS 14
garlic confit | garlic-herb spread | rustic baguette
PARMESAN TRUFFLE FRITES 13
white truffle oil | grated parmesan| garlic aioli

-Salads-

CLASSY CAESAR gem lettuce tossed with Caesar dressing topped with grated parmesan & thick garlic butter brioche croutons 19
ROASTED BEET sweet beets & whipped garlic herb cheese topped with wild baby arugula tossed with balsamic vinaigrette, toasted almonds & avocado 19
HONEY GEM gem lettuce, creamy Bulgarian feta cheese crumbles, avocado, grape tomatoes, watermelon radish with cilantro buttermilk herb dressing 19

Add Protein to Salad - **Grilled Salmon** 17 **Grilled Chicken Breast** 12 **Jumbo Shrimp** 14 **Seared Ahi Tuna** 16

-Entrees-

FILET WELLINGTON 49
tenderloin beef medallion *medium rare* topped with mushroom duxelles wrapped with a buttery puff pastry, served with a demi-glace with baby carrots & cipollini onions accompanied with truffled potato puree

FRENCHED RIBEYE STEAK 69
grilled 18oz. ribeye chop split bone topped with garlic thyme butter, served with duck fat potatoes & baby carrots
ADD (3) CHIPOTLE SHRIMP 19

CHIMICHURRI LAMB CHOPS 46
grilled halal Australian rack of lamb topped with a garlic-herb chimichurri, served with creamy truffled potato puree

SPICY CHIPOTLE PASTA 29
crimini mushrooms & red onions in a smoky chipotle cream sauce served with delicate fettucine pasta
CHICKEN BREAST 35 JUMBO SHRIMP 39

BLACKENED SALMON 39
pan seared salmon "Wagyu of the sea" with a blend of savory spices
served with roasted potatoes & charred corn in a lemon-chive buerre blanc cream sauce

LEMON CHICKEN PICCATA 35
pan seared chicken breast in a white wine cream sauce with crimini mushrooms,
capers, red onions and lemons, served with angel hair pasta

STREET NOODLES (v) 28
garlic yaki soba stir fried in a spicy soy-sesame blend, baby bok choy, mushrooms,
onions, chiles de arbol & red peppers
SHORT RIB 39 **JUMBO SHRIMP** 39 **SALMON** 39 **CHICKEN BREAST** 35

TAMALE RAVIOLI (v) 31
corn ravioli in a garlic cream sauce topped with fresno chiles, spicy cayenne pepper, feta cheese, charred corn & micro cilantro

RR BRIOCHE BURGER 24
Harris Ranch ground beef patty topped with cheddar cheese, red onions and lettuce with
a dijonnaise spread on warm buttery brioche bun, served with potato frites add avocado 3

POWER BOWL 32
marinated ahi tuna chunks, jasmine steamed rice, edamame-avocado smash, sliced cucumbers,
red onions and charred corn with a spicy sambal aioli **GRILLED CHICKEN BREAST** 27

VEGAN BOWL (v) 25
roasted beets, jasmine steamed rice, edamame-avocado smash, sliced cucumbers,
red onions and charred corn with a spicy soy vinaigrette

-Sides-

Garlic Duck Fat Potatoes 15
Smoked Cheddar Mac & Cheese 19
Skillet Street Corn 14
Garlic Yaki Soba Noodles 16

20% gratuity subject to sales tax added to parties of 5 guests or more
3 CREDIT CARDS MAX PER TABLE

HALAL CHICKEN BREAST, GROUND BEEF, LAMB
VEGAN