

ABOUT OUR STEAKS
WE SERVE HAND CHOSEN AGED BEEF
EXCLUSIVELY SELECTED FOR THE PRECINCT
 ★★★★★

Entrees Include House Salad & Potato

THE WILLIE ANDERSON
New York King Sirloin
38.50

JEFF RUBY'S JEWEL
Bone-in Ribeye
39.50

PRECINCT PORTERHOUSE
First Served in the Porterhouses in the 19th Century
42.50

THE OSCAR ROBERTSON
New York Sirloin, Collinsworth Topping
36.95

THE LEVI JONES
Our Large Center-cut Filet Mignon
39.95

JEFF RUBY'S GEM
Our Finest Bone-in Filet Mignon, Chateaubriand Cut
44.00

STEAK COLLINSWORTH
Filet, King Crab & Asparagus, Two Sauces
34.75

THE MARVIN LEWIS
New York Sirloin
33.00

THE CARSON PALMER
Our Regular Cut Filet Mignon
34.75

STEAK MUNOZ
Blackened New York Sirloin
34.75

THE JOHNSON & JOHNSON
Twin Tournedos, Portabello, Bearnaise
31.95

STEAK ALA ROTH
Pepper Crusted Filet, Two Peppercorn-Cognac Demi
35.95

THE SHAYNE GRAHAM
Blackened Tournedos, Creole Sauce, Shrimp
31.95

SWORD, STEAK & DAGGER
Small Filet, Blackened Scallops, Beurre Blanc Sword
31.95

STEAKHOUSE TOPPINGS:

Roasted Garlic Butter Sauce Bearnaise Mushrooms & Onions
 1.25 1.75 1.95


STEAK & LOBSTER
Our Bellwether, Filet Mignon & Lobster Tail
MARKET

GRILLED LAMB CHOPS
Fresh Herbs, Oyster Mushrooms, Eggplant, Roasted Shallots
39.50

STEAKHOUSE VEAL CHOP
Sage Demi Glace
39.00

FRESH FISH

PAN ROASTED GROUPER
Sweet Potato Shoestring, Balsamic Butter
27.95

WOOD GRILLED SWORDFISH
Israeli Couscous, Tomatoes, Olives, Capers
28.50

LOBSTER TAIL
MARKET

SIMPLY GRILLED SALMON
Watercress Salad, X.V.O.O. & Lemon
24.95

'81 HALIBUT FORTE
Shrimp, Crab, Mushrooms
29.95

SHRIMP • CRAB • OYSTERS

ALASKAN KING CRAB LEGS

MARKET

HUGE TIGER SHRIMP COCKTAIL

Fresh Horseradish Cocktail Sauce

14.95

FLORIDA STONE CRAB

Seasonal

OYSTERS ON THE HALF SHELL

MARKET

SALADS

BEEFSTEAK TOMATO

Sweet Onion, Smoked Mozzarella

6.95

CAESAR ALA PRECINCT

5.95

ICEBERG WEDGE

Choice of Housemade Dressings

5.75

HOT APPETIZERS

MIXED MUSHROOM GARLIC TOAST

Grilled Mushrooms, Challa, Truffle Vinaigrette

6.25

PAN FRIED CRAB CAKE

Sweet Red Pepper Salad, Two Sauces

8.95

HUSSEY'S TABLE

In Homage To Jimmy Hussey, The King of Tableside Cooks.

BARBECUED SHRIMP

8.95

SHRIMP & CRAB SAUTE

13.95

HUSSEY'S FAMOUS FETTUCCINE FOR TWO

Shrimp, Crab & Mushrooms, Alfredo Style

8.95 P.P.

SIDES TO SHARE

FRESH ASPARAGUS

5.50

CREAMED SPINACH

5.95

HASH BROWNS

5.95

SWEET POTATO FRENCH FRIES

Homemade Balsamic Ketchup

3.25

Ordering and consuming undercooked seafood, meat, poultry or shellfish may be harmful to your health.

DESSERTS

NEW YORK STYLE CHEESECAKE

Fresh strawberries or caramel

7.75

DEATH BY CHOCOLATE

Three layer opera crème cake on a bed of raspberry sauce

6.95

VANILLA BEAN CRÉME BRULEE

6.95

CARROT CAKE

From the Bonbonnerie in Hyde Park

6.95

BANANA'S A'LA CARL

Our version of Brennan's famous banana's foster

6.95

MILE HIGH MACADAMIA NUT ICE CREAM PIE

Cinnamon graham cracker crust, chocolate ganach topping

6.95