

# THE PRECINCT

## APPETIZERS

<b>Crab Cake</b> Red Pepper Coulis and Tartar Sauce	20
<b>Seared Scallops*</b> Avocado Purée, Petite Salad	20
<b>Lobster Chowder</b> Fresh Lobster, Potato, Mirepoix, Herb Butter	14
<b>Oysters Rockefeller</b> Creamed Spinach, Parmesan, Pernod	23
<b>Burgundy Escargot</b> Mushrooms, Bone Marrow, Garlic Butter	16
<b>Ginger Shrimp</b> Panko Crusted Shrimp, Wasabi-Ginger Glaze, Pear, Chili	16
<b>Arancini</b> Fried Italian Risotto Stuffed with Fresh Mozzarella, Roasted Tomato Coulis	13
<b>Fried Pork Belly</b> Poblano Verde, Chimichurri, Horseradish Crema, Chili Garlic Oil	22

## A CINCINNATI LEGEND

For Jeff Ruby, this is the steakhouse that started it all. In 1981 The Precinct was born in the former Cincinnati Police Patrol House Number 6. This turn-of-the-century, Romanesque-style structure would hold what is now the longest, continuously running white tablecloth restaurant in the city.

## THE RAW BAR\*

<b>Tiger Shrimp</b>	8 ea
<b>Alaskan King Crab</b> Bristol Bay Red King	MKT
<b>Chesapeake Oysters</b>	3.75 ea
<b>Specialty Oysters</b> Chef's Selection East & West Coast	4.50 ea

## SALADS

<b>Freddie</b> Roma Tomatoes, Applewood Smoked Bacon, Buttermilk Ranch	13
<b>Iceberg, Bacon, &amp; Blue</b> Crisp Iceberg Wedge, Cherry Tomato, Red Onion, Warm Peppered Nueske's Bacon, Point Reyes Blue Cheese	13
<b>Classic Caesar*</b> Imported Parmigiano-Reggiano, Challah Croutons <i>Anchovies Available Upon Request</i>	13
<b>Strawberry</b> Mixed Greens, Fresh Strawberries, Goat Cheese, Toasted Quinoa, Dried Cranberry, Strawberry-Ginger Vinaigrette	14
<b>Heirloom Tomato</b> Cucumber, Snap Pea, Baby Kale, Goat Cheese, Citrus Vinaigrette	13

## JEFF RUBY U.S.D.A. PRIME STEAKS\*

CATTLE SELECTED, RAISED, AGED, AND CUT EXCLUSIVELY FOR OUR STEAKHOUSES.

ENTRÉES ARE SERVED WITH YOUR CHOICE OF BAKED OR GARLIC MASHED POTATOES AND FREDDIE OR GREEK SALAD.  
À LA CARTE SALAD MAY BE SUBSTITUTED FOR \$7.50.

<b>The Bearcat</b> 77 Dry Aged Bone-In Filet Mignon, 16 oz	<b>Cowboy Steak</b> 69 22 oz Dry Aged Bone-In Ribeye	<b>Angry Cowboy</b> 73 Spicy Chili-Rubbed Bone-In Ribeye, 22 oz	<b>New Yorker</b> 52 Center-Cut New York Strip, 14 oz
<b>Barrel-Cut Filet Mignon</b> 61 12 oz Cut From the Thickest Part of the Tenderloin	<b>The Cajun</b> 53 Blackened Bone-In Eye of Ribeye with Horseradish Cream, 15 oz	<b>Porterhouse</b> 77 24 oz Center-Cut, Dry-Aged	<b>The Norse</b> 53 Blackened New York Strip with Horseradish Cream, 14 oz
<b>Petite Filet Mignon</b> 47 8 oz Center-Cut	<b>Hatchet</b> 115 30 oz 55-Day Dry-Aged Tomahawk Ribeye	<b>Wagyu Cap Steak</b> 73 8 oz American Wagyu Ribeye Cap, Snake River Farms	

## TO CROWN YOUR STEAK

<b>Cognac Peppercorn Sauce</b> 5	<b>Béarnaise Sauce*</b> 4	<b>Blackened Scallops*</b> 16	<b>Roasted Garlic Butter</b> 4
<b>Seared Foie Gras</b> 15	<b>Mushrooms &amp; Onions</b> 8 Braised Pearl Onions, Shimeji Mushrooms, Sherry Garlic Butter	<b>Collinsworth*</b> 12 Red King Crab, Asparagus, Bordelaise, Béarnaise	<b>Chili Rub</b> 4 Cipollini Onions, Shishito Peppers, Cherry Tomatoes
<b>Bleu Cheese Butter</b> 4			

## ENTRÉES

### SEA

<b>Sixty South Salmon*</b> 38 Romesco, Swiss Chard, Sweet Corn Relish
<b>'81 Sea Bass Forte</b> 48 King Crab, Mushroom, Leeks, Lemon Beurre Blanc
<b>Cold Water Lobster Tail</b> 49 12 oz, Baked with Lemon-Herb Butter
<b>Seafood Fettucine Alfredo</b> 30 The Original Recipe from Alfredo's with Crab Meat, Shrimp, & Mushrooms

### LAND

<b>Pork Chop*</b> 47 Pear Purée, Grilled Onion, Bacon, Malt Gastrique	<b>Miller Farms Chicken</b> 29 Brown Butter Carrots, Truffle Jus, Fresh Herbs
<b>Steakhouse Burger*</b> 22 8 oz Longdale Farms Patty, Shishito Relish, American Cheese, Cajun Thousand Island, Lettuce, Beefsteak Tomato, Served with Boardwalk Fries	<b>Earth, Wind, &amp; Fire*</b> 65 3 oz American Wagyu Ribeye Cap, 6 oz Petite Lobster Tail, 2 Blackened Scallops

## CLASSICS

<b>Steak Collinsworth*</b> 58 8 oz Filet, Red King Crab, Asparagus, Bordelaise, Béarnaise
<b>Marty &amp; Joe*</b> 93 12 oz Cold Water Lobster Tail, 8 oz Filet
<b>Imported Dover Sole</b> MKT Pan-Seared and Accompanied by a Light Lemon Butter Sauce <i>Filletted Tableside</i>

## SIDES

### STARCH

<b>Jeff Ruby's Baked Macaroni &amp; Cheese</b> 13 6 Imported Cheeses	<b>Roasted Garlic Mashed Potatoes</b> 10
<b>Baked Potato</b> 6	<b>Boardwalk Fries</b> 8

### VEGETABLES

<b>Classic Creamed Spinach</b> 12	<b>Truffle Creamed Corn</b> 14
<b>Balsamic Brussel Sprouts</b> 12 Caramelized Onion	<b>Roasted Asparagus</b> 13 Roasted Garlic & Lemon Vinaigrette
<b>Seasonal Mushrooms</b> 13 Sherry, Fresh Herbs, Roasted Onion	<b>Summer Squash</b> 12 Goat Cheese, Fresh Herbs