

# THE PRECINCT

## APPETIZERS

<b>Crab Cake</b> Remoulade	21
<b>Oysters Rockefeller*</b> Spinach, Mornay, Parmigiano-Reggiano, Pernod	24
<b>Thick Cut Bacon</b> Brown Sugar Glaze, Pickled Onion	14
<b>Saffron Arancini</b> Fresh Mozzarella, Tomato Sauce	15
<b>Blue Crab Bisque</b> King Crab, Sherry, Chive	15

## THE RAW BAR

<b>Tiger Shrimp Cocktail</b>	8 ea
<b>Alaskan King Crab</b> Bristol Bay Red King	MKT
<b>Chesapeake Oysters*</b>	3.75 ea
<b>East &amp; West Coast Oysters*</b>	4.50 ea
Chef's Selections Flown in Daily	

## SALADS

<b>Freddie</b> Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	14
<b>The Wedge</b> Seared Pork Belly, Tomato, Red Onion, Buttermilk Blue Cheese	14
<b>Greek Salad</b> Roma Tomatoes, Feta, Kalamata Olives, Red Onion, Greek Dressing	14
<b>Classic Caesar*</b> Parmigiano-Reggiano, Challah Croutons <i>Anchovies Available Upon Request</i>	14

## 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 \$6.00.

<b>Steak Burrow</b> 65 14 oz Blackened Strip, Creole Crawfish Sauce	<b>New York Strip</b> 53 14 oz Center Cut	<b>Cowboy Steak</b> 72 22 oz 55-Day Dry-Aged Bone-In Ribeye	<b>The Bearcat</b> 74 14 oz Bone-In Filet, 28-Day Wet-Aged	<b>Blackened Ribeye</b> 65 16 oz Delmonico, Horseradish Cream
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## PREMIUM HANDCRAFTED FILET MIGNON\*

<b>Filet Mignon</b> 48/62 8 oz Petite Cut / 12 oz Barrel Cut	<b>Marty &amp; Joe</b> 96 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon
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## TO CROWN YOUR STEAK

<b>Bourbon Peppercorn Sauce</b> 5	<b>Mushrooms &amp; Onions</b> 4	<b>Roasted Garlic Butter</b> 4	<b>Collinsworth*</b> 13
<b>Béarnaise Sauce*</b> 4	<b>Melted Point Reyes</b> 4	<b>Chili Rub</b> 4	Red King Crab, Asparagus, Bordelaise, Béarnaise
<b>Horseradish Cream</b> 4	<b>Blue Cheese</b>	<b>Cipollini Onions, Shishito Peppers, Cherry Tomatoes</b>	

## CLASSICS

<b>Sixty South Salmon*</b> 36 Kabocha Squash, Mushroom Cous Cous, Cranberry Gastrique
<b>Cold Water Lobster Tail</b> 49 12 oz, Baked with Lemon-Herb Butter

<b>Steak Collinsworth*</b> 61 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise
<b>Steak Diane*</b> 51 8 oz Filet, Mushrooms, Brandy Cream
<b>Sea Bass Forte</b> 49 Circa 1981 - King Crab, Shiitake, Beurre Blanc

<b>Chicken Florentine</b> 30 Crispy Chicken Breast, Wilted Greens, Parmesan Cream
<b>Steakhouse Burger*</b> 22 8 oz Prime Patty, Herb Aioli, Caramelized Onion, American Cheese

## STEAKHOUSE SIDES

<b>Jeff Ruby's Baked Macaroni &amp; Cheese</b> 14 6 Imported Cheeses	<b>Roasted Asparagus</b> 14 Fresh Herb Vinaigrette	<b>Sautéed Mushrooms</b> 14 Herb Sherry Butter
<b>Classic Creamed Spinach</b> 13	<b>Brussels Sprouts</b> 14 Lemon Maple Glaze	<b>Boardwalk Fries</b> 9 Malt Vinegar Aioli

• WE ARE HAPPY TO ACCOMMODATE ANY DIETARY CHOICES, RESTRICTIONS, OR ALLERGIES •

DAVE TAYLOR, EXECUTIVE CHEF

\*CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.