

# THE PRECINCT

## APPETIZERS

<b>Crab Cake</b> Remoulade	24
<b>Shrimp &amp; Grits</b> Yellow Corn Grits, Chermoula, Pickled Onion, Cilantro	26
<b>Oysters Rockefeller*</b> Spinach, Mornay, Parmigiano-Reggiano, Pernod	24
<b>Saffron Arancini</b> Fresh Mozzarella, Tomato Sauce	15
<b>BBQ Pork Belly</b> Sweet Soy, Daikon Slaw	15
<b>Boomer's Blue Crab Bisque</b> Sherry Wine, Fresh Chive	19

## THE RAW BAR

<b>Tiger Shrimp Cocktail</b>	8 EA
<b>Florida Stone Crab Claws</b>	MKT
Chilled, Cracked, Served with Dijonaise	
<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	15
<b>The Wedge</b> Braised Bacon, Tomato, Red Onion, Fresh Dill, Buttermilk Blue Cheese	15
<b>Greek Salad</b> Roma Tomatoes, Feta, Kalamata Olives, Red Onion, Greek Dressing	15
<b>Classic Caesar*</b> Parmigiano-Reggiano, Challah Croutons <i>Anchovies Available Upon Request</i>	15

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

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

<b>Steak Burrow</b> 14 oz Blackened Strip, Creole Crawfish Sauce	82	<b>Cowboy Steak</b> 22 oz 70-Day Dry-Aged Bone-In Ribeye	95
<b>New York Strip</b> 14 oz Center Cut	69	<b>Porterhouse</b> 24 oz Center-Cut, 45-Day Dry-Aged	96
<b>Boneless Ribeye</b> 16 oz Delmonico	77		

## JAPANESE A5 WAGYU\*

SOURCED FROM THE MIYAZAKI PREFECTURE, A SELECTION OF THE RAREST BEEF IN THE WORLD

Filet Mignon 6 oz 168

## PREMIUM HANDCRAFTED FILET MIGNON\*

<b>Barrel-Cut Filet Mignon</b> 12 oz Cut From the Thickest Part of the Tenderloin	82	<b>Marty &amp; Joe</b> 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	116
<b>Petite Filet Mignon</b> 8 oz Center-Cut	59	<b>Steak Diane</b> 8 oz Filet, Mushrooms, Brandy Cream	65

## TO CROWN YOUR STEAK

5 EACH

Béarnaise Sauce  
Bourbon Peppercorn Sauce  
Chili Rub  
Horseradish Cream

Roasted Garlic Butter  
Melted Point Reyes Blue Cheese  
Mushrooms & Onions

**Collinsworth**  
Red King Crab, Asparagus,  
Bordelaise, Béarnaise
 21 |

**Burrow**  
Louisiana Crawfish,  
Blackened Spice
 13 |

ENTRÉES 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

*JR*

## CLASSICS

<b>Sixty South Salmon*</b> Celeriac Purée, Sun-Dried Tomato Relish, Frisée, Crispy Salsify	39
<b>Cold Water Lobster Tail</b> 12 oz, Lemon-Herb Butter	MKT
<b>Lamb Shank</b> Roasted Pearl Onions, Parmesan Grits, Bordelaise	45

**Steak Collinsworth\*** 79  
8 oz Filet, King Crab, Asparagus,  
Bordelaise, Béarnaise

**Lobster Burrow\*** 89  
6 oz Filet Burrow, 6 oz Lobster Tail

**Sea Bass Forte** 49  
Circa 1981 - King Crab, Shiitake,  
Beurre Blanc

<b>Chicken Milanese</b> Lemon Butter, Capers, Fresh Herbs	33
<b>Berkshire Pork Chop</b> Red Pepper Romesco, Charred Shishito Peppers	48
<b>Steakhouse Burger*</b> 8 oz Prime Patty, Herb Aioli, Caramelized Onion, American Cheese	22

## STEAKHOUSE SIDES

<b>Jeff Ruby's Baked Macaroni &amp; Cheese</b> 6 Imported Cheeses	16	<b>Baked Sweet Potato</b> Bourbon Ginger Glaze, Black Pepper Mascarpone, Candied Pecans, Sage	14	<b>Roasted Asparagus</b> Fresh Herb Vinaigrette	14	<b>Sautéed Mushrooms</b> Herb Sherry Butter	14
<b>Spaghetti Carbonara</b> Romano Cheese, Pancetta, Black Pepper, Peas	14	<b>Boardwalk Fries</b> Malt Vinegar Aioli	9	<b>Braised Greens</b>	15	<b>Fried Brussels</b> Bacon Lardon, Fresh Apple, Cider Glaze	14
				<b>Classic Creamed Spinach</b>	14		

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

ERIC MUNCHEL, EXECUTIVE CHEF

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, A MANAGER OR YOUR SERVER.