

THE PRECINCT

APPETIZERS

Crab Cake Remoulade	24
BBQ Shrimp & Grits Weisenberger Grits, Blackening Spice	22
Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, Pernod	24
Saffron Arancini Fresh Mozzarella, Tomato Sauce	15
BBQ Pork Belly Sweet Soy, Daikon Slaw	15
Boomer's Blue Crab Bisque Sherry Wine, Fresh Chive	19

THE RAW BAR

Tiger Shrimp Cocktail	8 EA
Florida Stone Crab Claws	MKT
Chilled, Cracked, Served with Dijonnaise	
Chesapeake Oysters*	3.75 EA
East & West Coast Oysters*	4.50 EA
Chef's Selections Flown in Daily	

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	15
The Wedge Braised Bacon, Tomato, Red Onion, Fresh Dill, Buttermilk Blue Cheese	15
Greek Salad Roma Tomatoes, Feta, Kalamata Olives, Red Onion, Greek Dressing	15
Classic Caesar* 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.

Steak Burrow 14 oz Blackened Strip, Creole Crawfish Sauce	82	Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	95
New York Strip 14 oz Center Cut	69	Bone-In New York Strip 20 oz Center-Cut	90
Porterhouse 24 oz Center-Cut, 45-Day Dry-Aged	96	Boneless Ribeye 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*

Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	82	Marty & Joe 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	116
Petite Filet Mignon 8 oz Center-Cut	59	Herb Crusted Filet White Truffle Bordelaise, Spring Herbs	69

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

Faroe Islands Salmon* Sun-Dried Tomato Relish, Dill Crème Fraîche	39
Cold Water Lobster Tail 12 oz, Lemon-Herb Butter	MKT
Seared Tuna* Red Pepper & Poblano Relish, Avocado Mousse	46

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

Roasted Chicken Breast Parmesan Risotto, Chicken Jus, Truffle	33
Berkshire Pork Chop Red Pepper Romesco, Charred Shishito Peppers	48
Steakhouse Burger* 8 oz Prime Patty, Herb Aioli, Caramelized Onion, American Cheese	22

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Broccoli Rigatoni Basil Pesto, Crispy Jalapeño, Pine Nuts, Parmigiano Reggiano	14	Roasted Asparagus Fresh Herb Vinaigrette	14	Sautéed Mushrooms Herb Sherry Butter	14
Boardwalk Fries Malt Vinegar Aioli	9	Truffle Creamed Corn	14	Baby Carrots Lemon Vinaigrette, Goat Cheese, Salted Pepitas	14	Fried Brussels Bacon Lardon, Fresh Apple, Cider Glaze	14
		Classic Creamed Spinach	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.