PROUD TO BE FAMILY OWNED & OPERATED

THE PRECINCT®

BY JEFF RUBY

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 fine dining restaurant in the city.

RUBY'S RAW BAR RESERVE

RED KING CRAB *GF* — MKT
Dijonnaise, Fresh Lemon

COLOSSAL SHRIMP *GF* — 27
COCKTAIL
3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon

EAST & WEST COAST OYSTERS* *GF*
Ruby Pearl 4.25 EA *Specialty* 5 EA

Signature **SEAFOOD TOWER*** *GF*
Chilled Maine Lobster, King Crab, Jumbo Tiger Shrimp, Lump Crab Salad, Chesapeake Oysters
185

APPETIZERS

CRAB CAKE — 30
Remoulade

OYSTERS ROCKEFELLER* — 27
Creamed Spinach, Pernod, Broiled Asiago Cheese

BLUE CRAB BISQUE — 19
Crème Fraiche, Chives, Oyster Crackers

COCONUT FRIED LOBSTER TAILS — 54
Passion Fruit-Sweet Chili Sauce, Cilantro, Old Bay

MOZZARELLA DI BUFALA *Campania, Italy* — 26
Roasted Garlic and Tomato, Sicilian Olive Oil, 8 Year Balsamic Vinegar, Toasted Focaccia

PARMESAN ARANCINI — 17
Pomodoro Sauce, Calabrian Aioli, Hot Honey

MONOPOLY BACON *GF* — 29
Thick-Cut Brown Sugar Bacon, Black Pepper, Pomegranate, Sherry Gastrique, and Gold

SALADS

FREDDIE *GF* — 16
Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

CLASSIC CAESAR* — 16
Parmigiano-Reggiano, Challah Croutons

GREEK *GF* — 16
Roma Tomatoes, Feta, Kalamata Olives, Red Onion, Greek Dressing

ICEBERG BLUE *GF* — 18
Peppered Bacon, Marinated Tomatoes, Pickled Shallots, Chopped Egg, Everything Seasoning, Buttermilk Blue Cheese

ROASTED BEETS AND ORANGE *GF* — 18
Whipped Feta, Shaved Fennel, Chili Pistachios, Maple-Dijon Vinaigrette

DONNY HATTON, EXECUTIVE CHEF

WAGYU BEEF COLLECTION*

A GLOBAL EXPRESSION OF EXTRAORDINARY BEEF



Japanese A5 GRADE

FILET MIGNON 6 oz *GF* 178



Australian PREMIUM WAGYU

RIBEYE FILET 8 oz *GF* 102

NEW YORK STRIP 12 oz *GF* 118

Entrées served with baked or garlic mashed potatoes and Freddie or Greek Salad
Ā la carte salad may be substituted for 10

USDA PRIME

STEAKS*

Signature Seasoning • 1400° Broiled Crust
Finished With Rich, European-Style Butter

NEW YORK STRIP *GF* 79
14 oz Center-Cut

DRY-AGED NEW YORK STRIP *GF* 92
12 oz Center-Cut

BONELESS RIBEYE *GF* 88
16 oz Delmonico

COWBOY STEAK *GF* 109
22 oz 70-Day Dry-Aged
Bone-In Ribeye

BONE-IN HATCHET *GF* 160
30 oz 85-Day Dry-Aged Ribeye

HAND-CUT FILETS*

BARREL-CUT FILET MIGNON *GF* 94
12 oz Cut From the Thickest Part
of the Tenderloin

PETITE FILET MIGNON *GF* 72
8 oz Center-Cut

STEAK & LOBSTER *GF* 130
12 oz Cold Water Lobster Tail,
8 oz Filet Mignon

COMPOSED CUT*

STEAK COLLINSWORTH *GF* 93
8 oz Filet, King Crab, Asparagus,
Bordelaise, Béarnaise

STEAK BURROW 89
14 oz Blackened Strip,
Creole Crawfish Sauce

FILET SCAMPI 62
6 oz Filet, Garlic Herb Shrimp,
Potato Gnocchi, Fresh Lemon

THE OCHO CINCO* 85
6 oz Filet, Creole Crawfish Sauce,
6 oz Lobster Tail

TO CROWN

6 EACH
GLUTEN-FREE

Béarnaise Sauce • Mushrooms & Onions
Horseradish Cream • Roasted Garlic Butter
Point Reyes Blue Cheese
Chili Rub • Au Poivre

COLLINSWORTH *GF* 24
Red King Crab, Asparagus, Bordelaise,
Béarnaise

BURROW 13
Creole Crawfish Sauce

SIGNATURE SIDES

JEFF RUBY'S BAKED MACARONI & CHEESE 17
6 Imported Cheeses

ROASTED ASPARAGUS *GF* 15
Fresh Herb Vinaigrette

FRIED BRUSSELS 15
Cilantro Lime Vinaigrette

SAUTÉED MUSHROOMS *GF* 15
Herb Sherry Butter

TRUFFLE CREAMED CORN *GF* 18
Black Summer Truffle Shavings,
Chives

CLASSIC CREAMED SPINACH 15

STEAKHOUSE POTATOES

HANNAH'S HAND-CUT FRIES 12
Malt Vinegar Aioli, Heinz Ketchup

BROWN BUTTER GNOCCHI 18
Fresh Sage, Caramelized Shallots,
Parmesan Foam

SWEET POTATO CASSEROLE *GF* 16
Maple Glaze Pecans, Toasted Marshmallow

LOBSTER MASHED POTATOES *GF* 42
Roasted Garlic, Parmesan, Old Bay

GARLIC MASHED POTATOES *GF* 13

BAKED POTATO *GF* 8

ENTRÉES

ATLANTIC SALMON* *GF* 39
Fire Roasted Peppers and Tomatoes, Served in a Garlic Citrus Olive Oil

HERB ROASTED LOBSTER TAIL *GF* MKT
12 oz, Canadian Cold Water

CHILEAN SEA BASS FORTE 65
Blue Crab and Wild Mushrooms in a Lemon Cream Sauce,
Topped with a Crispy Shallot Salad

SEAFOOD FETTUCINE ALFREDO 45
Bay Scallops, Shrimp, and Lump Crab,
n a Parmigiano Reggiano Cheese Sauce

CHICKEN PICCATA 33
Breaded and Pan Fried Joyce Farms Cutlets in a
Lemon Caper Butter Sauce

BONE-IN PORK CHOP* *GF* 48
Candied Pineapple, Onions, and Poblano,
Served over a Spicy Guajillo Chili Sauce

THE STEAKHOUSE BURGER* 28
1/2 lb Avril Bleh Beef Patty, Aged White Cheddar, J1 Onions,
Horseradish-Dijon Aioli, on a toasted Milk Bread Bun.
Served with House Cut Fries, Ketchup, and Malt Vinegar Aioli

CONSUMER ADVISORY

**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. The following major food allergens are used as ingredients in this facility: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.*
GF: Gluten-Free