

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.

## RAW BAR

Colossal Shrimp Cocktail
27
East & West Coast Oysters\*
5 EA
3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon
Chef's Selections Flown in Daily

Red King Crab
MKT
Chesapeake Oysters\*
4.25 EA

## APPETIZERS =

| Crab Cake                        | 26 | Blue Crab Bisque             | 19 | Parmesan Arancini                | 1 |
|----------------------------------|----|------------------------------|----|----------------------------------|---|
| Remoulade                        |    | Crème Fraiche, Fresh Chives, |    | Pomodoro Sauce, Calabrian Aioli, |   |
|                                  |    | and Seasoned Oyster Crackers |    | Hot Honey                        |   |
| Mozzarella di Bufalo             | 25 | ,                            |    | ,                                |   |
| Campania, Italy                  |    | Oyster Rockefeller           | 26 | Sriracha Glazed Pork Belly       | 2 |
| Giardiniera, Marinated Tomatoes, |    | Creamed Spinach, Pernod,     |    | Point Reyes Blue Cheese,         |   |
| Olive Oil, and Crostini          |    | and Broiled Asiago Cheese    |    | with a Shaved Celery Slaw        |   |
|                                  |    | 5                            |    | •                                |   |
|                                  |    |                              |    |                                  |   |
|                                  |    |                              |    |                                  |   |

# SALADS =

| Freddie                           | 16 | Greek                                 | 16 | Strawberry                                | 16 |
|-----------------------------------|----|---------------------------------------|----|-------------------------------------------|----|
| Roma Tomatoes, Applewood Bacon,   |    | Roma Tomatoes, Feta, Kalamata Olives, |    | Spring Mix, Fried Ricotta, Shaved Fennel, |    |
| Buttermilk Ranch                  |    | Red Onion, Greek Dressing             |    | Candied Pecan, Ricotta Salata,            |    |
|                                   |    | Š                                     |    | Strawberry Vinaigrette                    |    |
| The Wedge                         | 16 | Classic Caesar*                       | 16 |                                           |    |
| Braised Bacon, Tomato, Red Onion, |    | Parmigiano-Reggiano, Challah Cro      |    |                                           |    |
| Buttermilk Blue Cheese            |    |                                       |    |                                           |    |



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

Cattle Selected, Raised, Aged, and Cut Exclusively for Our Steakhouses.

Entrées served with your choice of baked or garlic mashed potatoes and Freddie or Greek Salad - À la carte salad may be substituted for 8

**Prime Skirt Steak New York Strip Boneless Ribeye** 55 79 8 oz Cut, Chimichurri Sauce 14 oz Center Cut 16 oz Delmonico Steak Burrow 99 Bone-In Hatchet Cowboy Steak 86 145 14 oz Blackened Strip, 22 oz 70-Day Dry-Aged 30 oz 85-Day Dry-Aged Ribeye

Bone-In Ribeye

#### WAGYU BEEF\*

A Selection of The Rarest In The World

Japanese A5178Australian Wagyu98Australian Wagyu115Filet MignonRibeye FiletNew York Strip6 oz8 oz, Margaret River Beef12 oz, Sir Harry Citrus Fed Beef

#### PREMIUM FILET MIGNON\*

Steak Collinsworth The Ocho Cinco\* Filet Scampi 6 oz Filet, Garlic Herb Shrimp, 8 oz Filet, King Crab, Asparagus, 6 oz Filet, Creole Crawfish Sauce, Potato Gnocchi, Fresh Lemon 6 oz Lobster Tail Bordelaise, Béarnaise Steak & Lobster Barrel-Cut Filet Mignon 89 Petite Filet Mignon 125 12 oz Cut From the Thickest 12 oz Cold Water Lobster Tail, 8 oz Center-Cut Part of the Tenderloin 8 oz Filet Mignon

## TO CROWN YOUR STEAK =

Collinsworth Au Poivre Melted Point Reyes 21 **Burrow** Blue Cheese Creole Crawfish Sauce Béarnaise Sauce 5 Red King Crab, Roasted Garlic Butter 5 Asparagus, Bordelaise, Mushrooms & Onions 5 Chili Rub Béarnaise Horseradish Cream 5 5

**Atlantic Salmon\*** 39 Fire Roasted Peppers and Tomatoes, Served in a Garlic Citrus Olive Oil

Creole Crawfish Sauce

**Cold Water Lobster Tail** MKT 12 oz, Lemon-Herb Butter

48

Bone-In Pork Chop\*
Candied Pineapple, Onions,
and Poblano, Served over a
Spicy Guajillo Chili Sauce

Malt Vinegar Aioli,

Heinz Ketchup

#### CLASSICS

**Chilean Sea Bass Forte** 58 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,
in a Parmigiano Reggiano
Cheese Sauce

Chicken Piccata 33
Breaded and Pan Fried
Joyce Farms Cutlets in a
Lemon Caper Butter Sauce

The Precinct Burger\* 28 Griddled 8 oz American Wagyu Patty with White American Cheese, Lettuce, Pickles, and Remoulade on a Sesame Bun, Served with French Fries, Malt Vinegar Aioli, and Heinz Ketchup

French Green Beans

14

Garlic, Shallot, Butter

# STEAKHOUSE SIDES

Jeff Ruby's Baked 16
Macaroni & Cheese
6 Imported Cheeses

Garlic Parmesan Fries 12

Baked Potato
8
Roasted Asparagus 14
Fresh Herb Vinaigrette

Sautéed Mushrooms 15
Herb Sherry Butter

Spinach

Sautéed Mushrooms 15

Fried Brussels

Cilantro Lime Vinaigrette

Corn

Fried Brussels

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

\*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.