

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 Dijonnaise, Fresh Lemon	MKT	COLOSSAL SHRIMP COCKTAIL 27 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	EAST & WEST COAST OYSTERS* Ruby Pearl 4.25 EA Specialty 5 EA
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Signature SEAFOOD TOWER*

Chilled Maine Lobster, King Crab, Jumbo Tiger Shrimp, Lump Crab Salad, Chesapeake Oysters
185

APPETIZERS

CRAB CAKE Remoulade	30
MOZZARELLA DI BUFALA <i>Campania, Italy</i> Roasted Garlic and Tomato, Sicilian Olive Oil, 8 Year Balsamic Vinegar, Toasted Focaccia	26
PARMESAN ARANCINI Pomodoro Sauce, Calabrian Aioli, Hot Honey	17
MILLIONAIRE'S BACON Thick-Cut Brown Sugar Bacon, Black Pepper, Pomegranate, Sherry Gastrique, and Gold	25
BLUE CRAB BISQUE Crème Fraiche, Chives, Oyster Crackers	19

BAKED OYSTERS BY THE HALF DOZEN

ROCKEFELLER* 27
Creamed Spinach, Pernod,
Broiled Asiago Cheese

IMPERIAL* 30
Blue Crab, Old Bay,
Toasted Breadcrumbs

NEW ORLEANS* 26
Garlic Butter, Oregano,
Parmigiano

Rappahannock
— OYSTER CO. —

SALADS

FREDDIE Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	16
ICEBERG BLUE Peppered Bacon, Marinated Tomatoes, Pickled Shallots, Chopped Egg, Everything Seasoning, Buttermilk Blue Cheese	18
CLASSIC CAESAR* Parmigiano-Reggiano, Challah Croutons	16
GREEK Roma Tomatoes, Feta, Kalamata Olives, Red Onion, Greek Dressing	16
INSALATA DI TORTELLINI Arugula, Pepperoncini, Roasted Red Peppers, Fried Salame, Red Onion, Feta, Parmigiano, Crispy Onions, Italian Vinaigrette	18

WAGYU BEEF COLLECTION*

A GLOBAL EXPRESSION OF EXTRAORDINARY BEEF

Japanese A5 GRADE

FILET MIGNON 6 oz 178

GRAND CHAMPION MIYAZAKI CITRUS

FILET MIGNON 6 oz 225

RIBEYE 8 oz 218

Australian PREMIUM WAGYU

RIBEYE FILET 8 oz 102

NEW YORK STRIP 12 oz 118

Entrées served with baked or garlic mashed potatoes and Freddie or Greek Salad
À la carte salad may be substituted for 8.5



STEAKS*

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

NEW YORK STRIP 76
14 oz Center-Cut

BONELESS RIBEYE 86
16 oz Delmonico

COWBOY STEAK 105
22 oz 70-Day Dry-Aged
Bone-In Ribeye

BONE-IN HATCHET 150
30 oz 85-Day Dry-Aged Ribeye

HAND-CUT FILETS*

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

PETITE FILET MIGNON 72
8 oz Center-Cut

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

COMPOSED CUT*

STEAK COLLINSWORTH 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

PRIME SKIRT STEAK 55
8 oz Cut, Chimichurri Sauce

TO CROWN

6 EACH

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

COLLINSWORTH 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 14
Fresh Herb Vinaigrette

FRIED BRUSSELS 14
Cilantro Lime Vinaigrette

BLISTERED SHISHITOS 16
Citrus Honey Glaze, Japanese Furikake,
Tempura Crunch

SAUTÉED MUSHROOMS 15
Herb Sherry Butter

CLASSIC CREAMED SPINACH 15

STEAKHOUSE POTATOES

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

RED SKIN HASHBROWNS 14
Caramelized Onions,
Sunny Side Egg, Chipotle Ketchup

GARLIC MASHED POTATOES 13

BAKED POTATO 8

ENTRÉES

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

AHI TUNA STEAK* 52
Peppered Yellowfin Tuna, Yuzu Peppercorn Sauce, Tempura Potato Frites

MAINE LOBSTER THERMIDOR 78
Old Bay Breadcrumbs, Blue Crab, Lobster Cream, Served Whole

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, in 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* 48
Candied Pineapple, Onions, and Poblano,
Served over a Spicy Guajillo Chili Sauce

FREEDOM RUN LAMB CHOPS* 92
Herbed Yogurt, Aleppo Pepper, Sumac Spiced Shishitos

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

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.