

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

R A W B A R

5 EA
Chef's Selections Flown in Daily

Red King Crab

MKT
Chesapeake Oysters\*
4.25 EA

#### APPETIZERS =

Crab Cake	30	Blue Crab Bisque	19	Parmesan Arancini	1
Remoulade		Crème Fraiche, Fresh Chives, and Seasoned Oyster Crackers		Pomodoro Sauce, Calabrian Aioli, Hot Honey	
Smoked Italian Burrata	26	and Seasoned Cyster Clackers		Horrioney	
Marinated Beets, Pistachio Crumble,		Oyster Rockefeller	26	Sriracha Glazed Pork Belly	2
Orange Calabrian Chili Marmalade,		Creamed Spinach, Pernod,		Point Reyes Blue Cheese,	
Focaccia		and Broiled Asiago Cheese		with a Shaved Celery Slaw	

## SALADS =

Freddie	16	Greek	16	Roquefort 1	7
Roma Tomatoes, Applewood Bacon,		Roma Tomatoes, Feta, Kalamata Olives,		Endive, Frisée, Red Grapes, Blue Cheese,	
Buttermilk Ranch		Red Onion, Greek Dressing		Candied Pecans, Caramelized Onions,	
The Wedge	16	Classic Caesar*	16	Basil Balsamic Vinaigrette	
Braised Bacon, Tomato, Red Onion,		Parmigiano-Reggiano, Challah Croutons			



# 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 Steak55New York Strip76Boneless Ribeye868 oz Cut. Chimichurri Sauce14 oz Center Cut16 oz Delmonico

Steak Burrow89Cowboy Steak105Bone-In Hatchet15014 oz Blackened Strip,22 oz 70-Day Dry-Aged30 oz 85-Day Dry-Aged RibeyeCreole Crawfish SauceBone-In Ribeye

#### WAGYU BEEF\*

A Selection of The Rarest In The World

Japanese A5 178 Australian Wagyu 102
Filet Mignon Ribeye Filet

MignonRibeye FiletNew York Strip8 oz, Margaret River Beef12 oz, Sir Harry Citrus Fed Beef

## PREMIUM FILET MIGNON\*

Filet Scampi62Steak Collinsworth6 oz Filet, Garlic Herb Shrimp,8 oz Filet, King Crab, Asparagus,Potato Gnocchi, Fresh LemonBordelaise, Béarnaise

Potato Gnocchi, Fresh LemonBordelaise, Béarnaise6 oz Lobster TailBarrel-Cut Filet Mignon92Petite Filet Mignon72Steak & Lobster13012 oz Cut From the Thickest8 oz Center-Cut12 oz Cold Water Lobster Tail,<br/>8 oz Filet Mignon8 oz Filet Mignon

#### TO CROWN YOUR STEAK =

Collinsworth Au Poivre Melted Point Reyes **Burrow** 21 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

6 oz

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

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

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

## CLASSICS

Chilean Sea Bass Forte 62 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

## Braised Beef 59 Short Rib Marsala

Sautéed Mushrooms, Truffled Potato Purée

Australian Wagyu 118

The Ocho Cinco\*

6 oz Filet, Creole Crawfish 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

#### STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese

16

8

6 Imported Cheeses

Baked Potato

Garlic Parmesan Fries 12 Malt Vinegar Aioli, Heinz Ketchup

Classic Creamed 15 Spinach Roasted Asparagus 14 Fresh Herb Vinaigrette

**Blistered Carrots** 16 Maple Ricotta, Chili Butter, Marcona Almonds **Sautéed Mushrooms** 15 Herb Sherry Butter

**French Green Beans** 14 Garlic, Shallot, Butter

#### 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.