

DONNY HATTON, EXECUTIVE CHEF

GRAND CHAMPION MIYAZAKI SUNFLOWER WAGYU

Our Culinary Director, Nick Ellison, traveled abroad to bring you something truly special:
Grand Champion Miyazaki Sunflower from the Wagyu World Auction in Himeji, Japan.
This exceptional beef delivers a flavor that’s remarkably clean, naturally sweet, and rich in umami.

New York Strip
8 oz

200

Filet Mignon
6 oz

215

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

Steak Burrow

85

14 oz Blackened Strip,
Creole Crawfish Sauce

Cowboy Steak

99

22 oz 70-Day Dry-Aged
Bone-In Ribeye

Bone-In Hatchet

145

30 oz 85-Day Dry-Aged
Ribeye

New York Strip

72

14 oz Center Cut

Boneless Ribeye

79

16 oz Delmonico

WAGYU BEEF *

Australian Wagyu Ribeye Filet

98

8 oz, Margaret River Beef

Australian Wagyu New York Strip

115

12 oz, Sir Harry Citrus Fed Beef

PREMIUM FILET MIGNON *

Barrel-Cut Filet Mignon

85

12 oz Cut From the Thickest
Part of the Tenderloin

The Ocho Cinco*

85

6 oz Filet, Creole Crawfish Sauce,
6 oz Lobster Tail

Steak Collinsworth

84

8 oz Filet, King Crab,
Asparagus, Bordelaise,
Béarnaise

Petite Filet Mignon

64

8 oz Center-Cut

Steak & Lobster

120

12 oz Cold Water Lobster Tail,
8 oz Filet Mignon

TO CROWN YOUR STEAK

Collinsworth

21

Red King Crab,
Asparagus, Bordelaise,
Béarnaise

Burrow

13

Creole Crawfish Sauce

Au Poivre

8

Béarnaise Sauce

5

Mushrooms & Onions

5

Horseradish Cream

5

Melted Point Reyes

5

Blue Cheese

Roasted Garlic Butter

5

Chili Rub

5

ENTRÉES

Atlantic Salmon*

39

Fire Roasted Peppers and Tomatoes,
Served in a Garlic Citrus Olive Oil

Bone-In Pork Chop*

48

Candied Pineapple, Onions, and Poblano,
Served over a Spicy Guajillo Chili 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

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

Chilean Sea Bass Forte

58

King 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

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.