

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.

RAW BAR

Colossal Shrimp Cocktail 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	24	East & West Coast Oysters* Chef's Selections Flown in Daily	4.50 EA
Red King Crab	MKT	Chesapeake Oysters*	3.75 EA

APPETIZERS

Crab Cake Remoulade	26	Blue Crab Bisque Sherry Wine, Fresh Chive	19	Saffron Arancini Fresh Mozzarella, Tomato Sauce, Basil Pesto	15
Lobster Gnocchi English Peas, Scallion Cream, Crispy Speck	32	Pork Belly Skewers Sweet Soy BBQ, Daikon Slaw	18		

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	15	Greek Roma Tomatoes, Feta, Kalamata Olives, Red Onion, Greek Dressing	15	Burrata Roothouse Farm Greens, Strawberry, Roasted Beets, Basil, Spiced Pecans, Citrus Champagne Vinaigrette	16
The Wedge Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	15	Classic Caesar* Parmigiano-Reggiano, Challah Croutons	15		

DONNY HATTON, EXECUTIVE CHEF

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 7.50

Steak Burrow 14 oz Blackened Strip, Creole Crawfish Sauce	85	Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	95	Bone-In Hatchet 30 oz 85-Day Dry-Aged Ribeye	145
New York Strip 14 oz Center Cut	72	Boneless Ribeye 16 oz Delmonico	79	Porterhouse 24 oz 30 Day Dry-Age	121

WAGYU BEEF *

A Selection of The Rarest In The World

Japanese A5 Filet Mignon 6 oz	168	Australian Wagyu Ribeye Filet 8 oz, Margaret River Beef	98
---	-----	---	----

PREMIUM FILET MIGNON *

Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	85	Petite Filet Mignon 8 oz Center-Cut	62	Steak & Lobster 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	118
		Herb Crusted Filet White Truffle Bordelaise	69		

TO CROWN YOUR STEAK

5 EACH

Béarnaise Sauce	Roasted Garlic Butter	Collinsworth	21	Burrow	13
Bourbon Peppercorn Sauce	Mushrooms & Onions	Red King Crab,		Creole Crawfish Sauce	
Chili Rub	Melted Point Reyes	Asparagus, Bordelaise,			
Horseradish Cream	Blue Cheese	Béarnaise			

CLASSICS

Faroe Islands Salmon*	39
Red Pepper Romesco, Spring Onions, Charred Carrots, Fresh Cilantro	
Cold Water Lobster Tail	MKT
12 oz, Lemon-Herb Butter	
Blackened Scallops	49
Gouda Grits, Crispy Prosciutto, Sun-Dried Tomato Jus	
Miso Glazed Cod	49
Seasonal Mushroom, Cauliflower Cream	

Steak Collinsworth*	82
8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	

The Ocho Cinco*	85
6 oz Filet, Creole Crawfish Sauce, 6 oz Lobster Tail	

Roasted Chicken Breast	33
Parmesan Risotto, Chicken Jus, Truffle	
Bone In Pork Chop*	53
Creamed Leeks, Red Wine Bordelaise	
JR Double Burger*	22
4oz Avril-Bleh Patties, Herb Aioli, Caramelized Onions, Pickle, American Cheese	

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Baked Potato	10	Roasted Asparagus Fresh Herb Vinaigrette	14	Roasted Broccolini Marinated Tomatoes, Shaved Pecorino	15
Boardwalk Fries Malt Vinegar Aioli	9	Honey Glazed Carrots Goat Cheese, Pine Nuts, Cilantro, Spiced Togarashi Ranch	16	Sautéed Mushrooms Herb Sherry Butter	14	Fried Brussels Cilantro Lime Vinaigrette	14
				Classic Creamed Spinach	14		

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.