

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

| | | | |
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| Colossal Shrimp Cocktail 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon | 27 | East & West Coast Oysters* Chef's Selections Flown in Daily | 5 EA |
| Red King Crab | MKT | Chesapeake Oysters* | 4.25 EA |

APPETIZERS

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|--|----|---|----|--|----|
| Crab Cake Remoulade | 26 | Blue Crab Bisque Crème Fraiche, Fresh Chives, and Seasoned Oyster Crackers | 19 | Parmesan Arancini Pomodoro Sauce, Calabrian Aioli, Hot Honey | 17 |
| Mozzarella di Bufalo <i>Campania, Italy</i> Giardiniera, Marinated Tomatoes, Olive Oil, and Crostini | 25 | Oyster Rockefeller Creamed Spinach, Pernod, and Broiled Asiago Cheese | 26 | Sriracha Glazed Pork Belly Point Reyes Blue Cheese, with a Shaved Celery Slaw | 24 |

SALADS

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

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 8

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|--|----|--|----|---|-----|
| Steak Burrow 14 oz Blackened Strip, Creole Crawfish Sauce | 85 | Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye | 99 | 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 | | |

WAGYU BEEF *

A Selection of The Rarest In The World

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|---|-----|---|----|--|-----|
| Japanese A5 Filet Mignon 6 oz | 178 | Australian Wagyu Ribeye Filet 8 oz, Margaret River Beef | 98 | Australian Wagyu New York Strip 12 oz, Sir Harry Citrus Fed Beef | 115 |
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PREMIUM FILET MIGNON *

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| Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin | 89 | The Ocho Cinco* 6 oz Filet, Creole Crawfish Sauce, 6 oz Lobster Tail | 85 | Steak Collinsworth 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise | 89 |
| Petite Filet Mignon 8 oz Center-Cut | 69 | Steak & Lobster 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon | 125 | | |

TO CROWN YOUR STEAK

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| Collinsworth Red King Crab, Asparagus, Bordelaise, Béarnaise | 21 | Burrow Creole Crawfish Sauce | 13 | Au Poivre Béarnaise Sauce Mushrooms & Onions Horseradish Cream | 8 5 5 5 | Melted Point Reyes Blue Cheese Roasted Garlic Butter Chili Rub | 5 5 5 5 |
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CLASSICS

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| Atlantic Salmon* Fire Roasted Peppers and Tomatoes, Served in a Garlic Citrus Olive Oil | 39 |
| Cold Water Lobster Tail 12 oz, Lemon-Herb Butter | MKT |
| Bone-In Pork Chop* Candied Pineapple, Onions, and Poblano, Served over a Spicy Guajillo Chili Sauce | 48 |

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| Chilean Sea Bass Forte Blue Crab and Wild Mushrooms in a Lemon Cream Sauce, Topped with a Crispy Shallot Salad | 58 |
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| Seafood Fettucine Alfredo Bay Scallops, Shrimp, and Lump Crab, in a Parmigiano Reggiano Cheese Sauce | 45 |
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| Chicken Piccata Breaded and Pan Fried Joyce Farms Cutlets in a Lemon Caper Butter Sauce | 33 |
| The Precinct Burger* 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 | 28 |

STEAKHOUSE SIDES

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| Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses | 16 | Baked Potato | 8 | Roasted Asparagus Fresh Herb Vinaigrette | 14 | French Green Beans Garlic, Shallot, Butter | 14 |
| Garlic Parmesan Fries Malt Vinegar Aioli, Heinz Ketchup | 12 | Classic Creamed Spinach | 15 | Sautéed Mushrooms Herb Sherry Butter | 15 | Fried Brussels Cilantro Lime Vinaigrette | 14 |
| | | Truffle Creamed Corn | 16 | | | | |

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.