

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
Chef's Selections Flown in Daily

Red King Crab

MKT
Chesapeake Oysters\*
4.25 EA

#### APPETIZERS =

Crab Cake	26	Blue Crab Bisque	19	Parmesan Arancini	1
Remoulade		Crème Fraiche, Fresh Chives,		Pomodoro Sauce, Calabrian Aioli,	
		and Seasoned Oyster Crackers		Hot Honey	
Mozzarella di Bufalo	25	•		,	
Campania, Italy		Oyster Rockefeller	26	Sriracha Glazed Pork Belly	2
Giardiniera, Marinated Tomatoes,		Creamed Spinach, Pernod,		Point Reyes Blue Cheese,	
Olive Oil, and Crostini		and Broiled Asiago Cheese		with a Shaved Celery Slaw	
		5		•	

## SALADS =

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



# 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 - Ā la carte salad may be substituted for 8

Steak Burrow 14 oz Blackened Strip. Creole Crawfish Sauce

**New York Strip** 

14 oz Center Cut

**Cowboy Steak** 22 oz 70-Day Dry-Aged Bone-In Ribeye

> **Boneless Ribeye** 16 oz Delmonico

Bone-In Hatchet 30 oz 85-Day Dry-Aged

145

Ribeye

WAGYU BEEF\*

A Selection of The Rarest In The World

Japanese A5 Filet Mignon 6 oz

178

85

72

Australian Wagyu 98 Ribeye Filet

8 oz, Margaret River Beef

Australian Wagyu 115 **New York Strip** 

12 oz, Sir Harry Citrus Fed Beef

### PREMIUM FILET MIGNON\*

**Barrel-Cut Filet Mignon** 

12 oz Cut From the Thickest Part of the Tenderloin

Petite Filet Mignon 8 oz Center-Cut

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

> Steak & Lobster 120 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon

Steak Collinsworth 8 oz Filet, King Crab,

Asparagus, Bordelaise, Béarnaise

### TO CROWN YOUR STEAK

Collinsworth

21

48

16

Red King Crab, Asparagus, Bordelaise, Béarnaise

**Burrow** 

Creole Crawfish Sauce

Au Poivre Béarnaise Sauce Mushrooms & Onions

Horseradish Cream

85

Melted Point Reyes Blue Cheese 5 Roasted Garlic Butter 5 5 Chili Rub 5 5

Atlantic Salmon\*

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

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

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

CLASSICS

**Chilean Sea Bass Forte** 58 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

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

8

15

Jeff Ruby's Baked Macaroni & Cheese

6 Imported Cheeses

Garlic Parmesan Fries 12 Malt Vinegar Aioli, Heinz Ketchup

**Baked Potato** 

Spinach **Truffle Creamed** 

Classic Creamed

Corn

**Roasted Asparagus** 14 Fresh Herb Vinaigrette

Sautéed Mushrooms 15 Herb Sherry Butter

French Green Beans Garlic, Shallot, Butter

**Fried Brussels** 14 Cilantro Lime Vinaigrette

### 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.