

# 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

|                                                                                |     |                                                                           |         |
|--------------------------------------------------------------------------------|-----|---------------------------------------------------------------------------|---------|
| <b>Colossal Shrimp Cocktail</b><br>3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon | 24  | <b>East &amp; West Coast Oysters*</b><br>Chef's Selections Flown in Daily | 4.50 EA |
| <b>Red King Crab</b>                                                           | MKT | <b>Chesapeake Oysters*</b>                                                | 3.75 EA |

## APPETIZERS

|                                                                |    |                                                                             |    |                                                           |    |
|----------------------------------------------------------------|----|-----------------------------------------------------------------------------|----|-----------------------------------------------------------|----|
| <b>Crab Cake</b><br>Remoulade                                  | 24 | <b>Boomer's Blue Crab Bisque</b><br>Sherry Wine, Fresh Chive                | 19 | <b>Pork Belly Skewers</b><br>Sweet Soy BBQ, Daikon Slaw   | 18 |
| <b>Lobster Gnocchi</b><br>Parmesan Cream, Brown Butter, Sherry | 32 | <b>Oysters Rockefeller*</b><br>Spinach, Mornay, Parmigiano-Reggiano, Pernod | 24 | <b>Saffron Arancini</b><br>Fresh Mozzarella, Tomato Sauce | 15 |

## SALADS

|                                                                    |    |                                                                              |    |                                                                                 |    |                                                                 |    |
|--------------------------------------------------------------------|----|------------------------------------------------------------------------------|----|---------------------------------------------------------------------------------|----|-----------------------------------------------------------------|----|
| <b>Freddie</b><br>Roma Tomatoes, Applewood Bacon, Buttermilk Ranch | 15 | <b>The Wedge</b><br>Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese | 15 | <b>Greek</b><br>Roma Tomatoes, Feta, Kalamata Olives, Red Onion, Greek Dressing | 15 | <b>Classic Caesar*</b><br>Parmigiano-Reggiano, Challah Croutons | 15 |
|--------------------------------------------------------------------|----|------------------------------------------------------------------------------|----|---------------------------------------------------------------------------------|----|-----------------------------------------------------------------|----|

SEBASTIAN SCHMEUSSER, 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

|                                                                        |    |                                                                |    |                                                            |     |
|------------------------------------------------------------------------|----|----------------------------------------------------------------|----|------------------------------------------------------------|-----|
| <b>Steak Burrow</b><br>14 oz Blackened Strip,<br>Creole Crawfish Sauce | 82 | <b>Cowboy Steak</b><br>22 oz 70-Day Dry-Aged<br>Bone-In Ribeye | 95 | <b>Porterhouse</b><br>24 oz Center-Cut,<br>45-Day Dry-Aged | 96  |
| <b>New York Strip</b><br>14 oz Center Cut                              | 69 | <b>Boneless Ribeye</b><br>16 oz Delmonico                      | 77 | <b>Bone-In Hatchet</b><br>30 oz 85-Day Dry-Aged Ribeye     | 145 |

## JAPANESE A5 WAGYU \*

Sourced From The Miyazaki Prefecture, A Selection of The Rarest Beef In The World

**Filet Mignon 6 oz** 168

## PREMIUM FILET MIGNON \*

|                                                                                         |    |                                                                               |     |
|-----------------------------------------------------------------------------------------|----|-------------------------------------------------------------------------------|-----|
| <b>Barrel-Cut Filet Mignon</b><br>12 oz Cut From the Thickest<br>Part of the Tenderloin | 82 | <b>Marty &amp; Joe</b><br>12 oz Cold Water Lobster Tail,<br>8 oz Filet Mignon | 116 |
| <b>Petite Filet Mignon</b><br>8 oz Center-Cut                                           | 59 | <b>Herb Crusted Filet</b><br>White Truffle Bordelaise, Herbs                  | 69  |

## TO CROWN YOUR STEAK

5 E A C H

|                          |                       |                        |                     |
|--------------------------|-----------------------|------------------------|---------------------|
| Béarnaise Sauce          | Roasted Garlic Butter | <b>Collinsworth</b> 21 | <b>Burrow</b> 13    |
| Bourbon Peppercorn Sauce | Mushrooms & Onions    | Red King Crab,         | Louisiana Crawfish, |
| Chili Rub                | Melted Point Reyes    | Asparagus, Bordelaise, | Blackened Spice     |
| Horseradish Cream        | Blue Cheese           | Béarnaise              |                     |

## CLASSICS

|                                                                                   |
|-----------------------------------------------------------------------------------|
| <b>Faroe Islands Salmon*</b> 39<br>Sun-Dried Tomato Relish,<br>Dill Crème Fraîche |
| <b>Cold Water Lobster Tail</b> MKT<br>12 oz, Lemon-Herb Butter                    |
| <b>Miso Glazed Cod</b> 49<br>Seasonal Mushroom,<br>Cauliflower Cream              |

**Steak Collinsworth\*** 78  
8 oz Filet, King Crab,  
Asparagus,  
Bordelaise, Béarnaise

**Lobster Burrow\*** 89  
6 oz Filet Burrow,  
6 oz Lobster Tail

|                                                                                                                     |
|---------------------------------------------------------------------------------------------------------------------|
| <b>Roasted Chicken Breast</b> 33<br>Parmesan Risotto, Chicken Jus, Truffle                                          |
| <b>Berkshire Pork Chop</b> 48<br>Red Pepper Romesco,<br>Charred Shishito Peppers                                    |
| <b>JR Double Burger</b> 22<br>4oz Avril-Bleh Patties, Herb Aioli,<br>Caramelized Onions, Pickle,<br>American Cheese |

## STEAKHOUSE SIDES

|                                                                         |                                                   |                                                       |                                                       |
|-------------------------------------------------------------------------|---------------------------------------------------|-------------------------------------------------------|-------------------------------------------------------|
| <b>Jeff Ruby's Baked Macaroni &amp; Cheese</b> 16<br>6 Imported Cheeses | <b>Boardwalk Fries</b> 9<br>Malt Vinegar Aioli    | <b>Roasted Asparagus</b> 14<br>Fresh Herb Vinaigrette | <b>Fried Brussels</b> 14<br>Cilantro Lime Vinaigrette |
| <b>Truffle Creamed Corn</b> 14                                          | <b>Sautéed Mushrooms</b> 14<br>Herb Sherry Butter | <b>Classic Creamed Spinach</b> 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.