

# 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> 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	27	<b>East &amp; West Coast Oysters*</b> Chef's Selections Flown in Daily	5 EA
<b>Alaskan King Crab</b>	MKT	<b>Chesapeake Oysters*</b>	4.25 EA

## APPETIZERS

<b>Crab Cake</b> Remoulade	30	<b>Blue Crab Bisque</b> Crème Fraiche, Fresh Chives, and Seasoned Oyster Crackers	19	<b>Oyster Rockefeller</b> Creamed Spinach, Pernod, and Broiled Asiago Cheese	26
<b>Mozzarella Di Bufala</b> <i>Campania, Italy</i> Roasted Garlic and Tomato, 8 Year Balsamic Vinegar, Sicilian Olive Oil, Toasted Focaccia	26	<b>Millionaire's Bacon</b> Thick Cut Brown Sugar Bacon, Black Pepper, Pomegranate, Sherry Gastrique, and Gold	25	<b>Parmesan Arancini</b> Pomodoro Sauce, Calabrian Aioli, Hot Honey	17

## SALADS

<b>Freddie</b> Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	16	<b>Classic Caesar*</b> Parmigiano-Reggiano, Challah Croutons	16	<b>Insalata di Tortellini</b> Arugula, Pepperoncini, Roasted Red Peppers, Fried Salame, Red Onion, Feta, Parmigiano, Crispy Onions, Italian Vinaigrette	18
<b>Greek</b> Roma Tomatoes, Feta, Kalamata Olives, Red Onion, Greek Dressing	16	<b>Iceberg Blue</b> Peppered Bacon, Marinated Tomatoes, Pickled Shallots, Chopped Egg, Everything Seasoning, Buttermilk Blue Cheese	18		

## 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

<b>Prime Skirt Steak</b> 8 oz Cut, Chimichurri Sauce	55	<b>New York Strip</b> 14 oz Center Cut	76	<b>Boneless Ribeye</b> 16 oz Delmonico	86
<b>Steak Burrow</b> 14 oz Blackened Strip, Creole Crawfish Sauce	89	<b>Cowboy Steak</b> 22 oz 70-Day Dry-Aged Bone-In Ribeye	105	<b>Bone-In Hatchet</b> 30 oz 85-Day Dry-Aged Ribeye	150

## WAGYU BEEF \*

A Selection of The Rarest In The World

<b>Japanese A5 Filet Mignon</b> 6 oz	178	<b>Australian Wagyu Ribeye Filet</b> 8 oz, Queensland, Australia Beef	102	<b>Australian Wagyu New York Strip</b> 12 oz, Sir Harry Citrus Fed Beef	118
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## PREMIUM FILET MIGNON \*

<b>Filet Scampi</b> 6 oz Filet, Garlic Herb Shrimp, Potato Gnocchi, Fresh Lemon	62	<b>Steak Collinworth</b> 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	93	<b>The Ocho Cinco*</b> 6 oz Filet, Creole Crawfish Sauce, 6 oz Lobster Tail	85
<b>Barrel-Cut Filet Mignon</b> 12 oz Cut From the Thickest Part of the Tenderloin	94	<b>Petite Filet Mignon</b> 8 oz Center-Cut	72	<b>Steak &amp; Lobster</b> 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	130

## TO CROWN YOUR STEAK

<b>Collinworth</b> King Crab, Asparagus, Bordelaise, Béarnaise	24	<b>Burrow</b> Creole Crawfish Sauce	13	Au Poivre	8	Melted Point Reyes Blue Cheese	5
				Béarnaise Sauce	5	Roasted Garlic Butter	5
				Mushrooms & Onions	5	Chili Rub	5
				Horseradish Cream	5		

## CLASSICS

**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\*** 48  
Candied Pineapple, Onions,  
and Poblano, Served over a  
Spicy Guajillo Chili Sauce

**Chilean Sea Bass Forte** 62  
Blue Crab and Wild Mushrooms in a  
Lemon Cream Sauce, Topped with a  
Crispy Shallot Salad

**Seafood Fettucine Alfredo** 45  
Bay Scallops, Shrimp, and King 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 Milk Bread Bun, Served with  
French Fries, Malt Vinegar Aioli,  
and Heinz Ketchup

## STEAKHOUSE SIDES

**Jeff Ruby's Baked Macaroni & Cheese** 17  
6 Imported Cheeses

**Baked Potato** 8

**Garlic Parmesan Fries** 12  
Malt Vinegar Aioli,  
Heinz Ketchup

**Classic Creamed Spinach** 15

**Roasted Asparagus** 14  
Fresh Herb Vinaigrette

**Blistered Shishitos** 16  
Citrus Honey Glaze,  
Japanese Furikake,  
Tempura Crunch

**Sautéed Mushrooms** 15  
Herb Sherry 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.