

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	27	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 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

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	15	Greek Roma Tomatoes, Feta, Kalamata Olives, Red Onion, Greek Dressing	15	Strawberry Spring Mix, Fried Ricotta, Shaved Fennel, Candied Pecan, Ricotta Salata, Strawberry 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	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

Japanese A5 Filet Mignon 6 oz	168	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 *

Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	85	The Ocho Cinco* 6 oz Filet, Creole Crawfish Sauce, 6 oz Lobster Tail	85	Steak Collinworth 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	84
Petite Filet Mignon 8 oz Center-Cut	64	Steak & Lobster 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	120		

TO CROWN YOUR STEAK

Collinworth Red King Crab, Asparagus, Bordelaise, Béarnaise	21	Burrow 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		

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

CLASSICS

Chilean Sea Bass Forte 58
King 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

**Jeff Ruby's Baked
Macaroni & Cheese** 16
6 Imported Cheeses

Garlic Parmesan Fries 12
Malt Vinegar Aioli,
Heinz Ketchup

Baked Potato 10

**Classic Creamed
Spinach** 14

**Truffle Creamed
Corn** 16

Roasted Asparagus 14
Fresh Herb Vinaigrette

Sautéed Mushrooms 14
Herb Sherry Butter

French Green Beans 14
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.