

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*
Chef's Selections Flown in Daily

Red King Crab

MKT
Chesapeake Oysters*
4.25 EA

APPETIZERS =

Crab Cake	30	Blue Crab Bisque	19	Parmesan Arancini	1
Remoulade		Crème Fraiche, Fresh Chives,		Pomodoro Sauce, Calabrian Aioli,	
Smoked Italian Burrata	26	and Seasoned Oyster Crackers		Hot Honey	
Marinated Beets, Pistachio Crumble,		Oyster Rockefeller	26	Sriracha Glazed Pork Belly	2
Orange Calabrian Chili Marmalade,		Creamed Spinach, Pernod,		Point Reyes Blue Cheese,	
Focaccia		and Broiled Asiago Cheese		with a Shaved Celery Slaw	

SALADS =

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	16	Greek Roma Tomatoes, Feta, Kalamata C Red Onion, Greek Dressing	16 Olives,	Roquefort Endive, Frisée, Red Grapes, Candied Pecans, Caramelized Onions, Basil Balsamic Vinaigrette	17
The Wedge	16	Classic Caesar*	16	basii baisariic virialgrene	
Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese		Parmigiano-Reggiano, Challah Cr	outons		



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

Prime Skirt Steak55New York Strip76Boneless Ribeye868 oz Cut, Chimichurri Sauce14 oz Center Cut16 oz Delmonico

Steak Burrow89Cowboy Steak105Bone-In Hatchet15014 oz Blackened Strip,22 oz 70-Day Dry-Aged30 oz 85-Day Dry-Aged RibeyeCreole Crawfish SauceBone-In Ribeye

WAGYU BEEF*

A Selection of The Rarest In The World

Japanese A5178Australian Wagyu102Australian Wagyu118Filet MignonRibeye FiletNew York Strip6 oz8 oz, Margaret River Beef12 oz, Sir Harry Citrus Fed Beef

PREMIUM FILET MIGNON*

Filet Scampi62Steak Collinsworth89The Ocho Cinco*86 oz Filet, Garlic Herb Shrimp,8 oz Filet, King Crab, Asparagus,6 oz Filet, Creole Crawfish Sauce,Potato Gnocchi, Fresh LemonBordelaise, Béarnaise6 oz Lobster Tail

Barrel-Cut Filet Mignon 92 Petite Filet Mignon 72 Steak & Lobster 130 12 oz Cut From the Thickest 8 oz Center-Cut 12 oz Cold Water Lobster Tail, Part of the Tenderloin 8 oz Filet Mignon

TO CROWN YOUR STEAK =

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

Chicken Piccata 33 Breaded and Pan Fried Joyce Farms Cutlets in a Lemon Caper Butter Sauce

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

CLASSICS

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 Lump Crab, in a Parmigiano Reggiano Cheese Sauce

Braised Wagyu 52 Beef Marsala

Truffled Celeriac Purée, Salsify Hash, Roasted Mushroom, Frisée Salad

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
6 Imported Cheeses

Classic Creamed

Science In Section 16

Garlic Parmesan Fries 12 Malt Vinegar Aioli,

Heinz Ketchup

Spinach

Roasted Asparagus
Fresh Herb Vinaigrette

8 Blistered Carrots
 Maple Ricotta, Chili Butter,
 Marcona Almonds

Sautéed Mushrooms 15 Herb Sherry Butter

16

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.