

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

Red King Crab

MKT

East & West Coast Oysters\*
Chef's Selections Flown in Daily

3.75 EA

## APPETIZERS

Crab Cake 26 Blue Crab Bisque 19 Parmesan Arancini 17 Remoulade Crème Fraiche, Fresh Chives, Pomodoro Sauce, Calabrian Aioli, and Seasoned Oyster Crackers Hot Honey Mozzarella di Bufalo 25 **Oyster Rockefeller** Sriracha Glazed Pork Belly Campania, Italy Point Reyes Blue Cheese, Giardiniera, Marinated Tomatoes, Creamed Spinach, Pernod, Olive Oil, and Crostini and Broiled Asiago Cheese with a Shaved Celery Slaw

# SALADS

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

## STEAKHOUSE SIDES

14

Jeff Ruby's Baked 16 **Baked Potato** 11 Roasted Asparagus 14 French Green Beans Macaroni & Cheese Fresh Herb Vinaigrette Garlic, Shallot, Butter Classic Creamed 6 Imported Cheeses Spinach Sautéed Mushrooms 15 **Fried Brussels** Garlic Parmesan Fries 12 Herb Sherry Butter Cilantro Lime Vinaigrette **Truffle Creamed** 16 Malt Vinegar Aioli, Corn Heinz Ketchup



## GRAND CHAMPION MIYAZAKI SUNFLOWER WAGYU

Our Culinary Director, Nick Ellison, traveled abroad to bring you something truly special: Grand Champion Miyazaki Sunflower from the Wagyu World Auction in Himeji, Japan. This exceptional beef delivers a flavor that's remarkably clean, naturally sweet, and rich in umami.

New York Strip

200

Filet Mignon

215

8 oz

6 oz



# 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

**Steak Burrow** 14 oz Blackened Strip, Creole Crawfish Sauce Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye Bone-In Hatchet 30 oz 85-Day Dry-Aged

145

Boneless Ribeye

Ribeye

New York Strip 72 Boneless
14 oz Center Cut 16 oz Delm

85

16 oz Delmonico

WAGYU BEEF\*

Australian Wagyu Ribeye Filet

8 oz, Margaret River Beef

98 Australian Wagyu New York Strip

12 oz, Sir Harry Citrus Fed Beef

115

# 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\*

8 oz Filet Mianon

6 oz Filet, Creole Crawfish Sauce, 6 oz Lobster Tail

**Steak & Lobster** 120 12 oz Cold Water Lobster Tail, **Steak Collinsworth** 8 oz Filet, King Crab,

8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise

# TO CROWN YOUR STEAK

**Collinsworth** 21 Red King Crab, Asparagus, Bordelaise, Béarnaise **Burrow** 13 Creole Crawfish Sauce

39

58

Au Poivre
Béarnaise Sauce
Mushrooms & Onions
Horseradish Cream

8 Melted Point Reyes 5 Blue Cheese 5 Roasted Garlic Butter

5 Roasted Garlic Butter 5 5 Chili Rub 5

#### ENTRÉES -

Atlantic Salmon\*
Fire Roasted Peppers and Tomatoes,
Served in a Garlic Citrus Olive Oil

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

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

Bone-In Pork Chop\*

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

Chicken Piccata 33

Breaded and Pan Fried Jove Farms Cutlets

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

**Seafood Fettucine Alfredo** 45 Bay Scallops, Shrimp, and Lump Crab, in a Parmigiano Reggiano Cheese Sauce The Precinct Burger\*

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

28

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.