

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 Steak 8 oz Cut, Chimichurri Sauce	55	New York Strip 14 oz Center Cut	74	Boneless Ribeye 16 oz Delmonico	79
Steak Burrow 14 oz Blackened Strip, Creole Crawfish Sauce	86	Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	99	Bone-In Hatchet 30 oz 85-Day Dry-Aged Ribeye	145

WAGYU BEEF *

A Selection of The Rarest In The World

Japanese A5 Filet Mignon 6 oz	178	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 *

Filet Scampi 6 oz Filet, Garlic Herb Shrimp, Potato Gnocchi, Fresh Lemon	59	Steak Collinworth 8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise	89	The Ocho Cinco* 6 oz Filet, Creole Crawfish Sauce, 6 oz Lobster Tail	85
Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	89	Petite Filet Mignon 8 oz Center-Cut	69	Steak & Lobster 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	125

TO CROWN YOUR STEAK

Collinworth Red King Crab, Asparagus, Bordelaise, Béarnaise	21	Burrow Creole Crawfish Sauce	13	Au Poivre Béarnaise Sauce Mushrooms & Onions Horseradish Cream	8 5 5 5	Melted Point Reyes Blue Cheese Roasted Garlic Butter Chili Rub	5 5 5 5
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CLASSICS

Atlantic Salmon* Fire Roasted Peppers and Tomatoes, Served in a Garlic Citrus Olive Oil	39
Cold Water Lobster Tail 12 oz, Lemon-Herb Butter	MKT
Bone-In Pork Chop* Candied Pineapple, Onions, and Poblano, Served over a Spicy Guajillo Chili Sauce	48

Chilean Sea Bass Forte Blue Crab and Wild Mushrooms in a Lemon Cream Sauce, Topped with a Crispy Shallot Salad	58
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Seafood Fettucine Alfredo Bay Scallops, Shrimp, and Lump Crab, in a Parmigiano Reggiano Cheese Sauce	45
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Chicken Piccata Breaded and Pan Fried Joyce Farms Cutlets in a Lemon Caper Butter Sauce	33
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

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Baked Potato	8	Roasted Asparagus Fresh Herb Vinaigrette	14	French Green Beans Garlic, Shallot, Butter	14
Garlic Parmesan Fries Malt Vinegar Aioli, Heinz Ketchup	12	Classic Creamed Spinach	15	Sautéed Mushrooms Herb Sherry Butter	15	Fried Brussels Cilantro Lime Vinaigrette	14
		Truffle Creamed Corn	16				

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.