

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 Sherry Wine, Fresh Chive	19	Mozzarella di Bufalo <i>Campania, Italy</i> Fried Eggplant, Shaved Prosciutto, Marinated Tomato, Parmigiano, Basil	28
Parmesan Arancini Pomodoro Sauce, Calabrian Aioli, Hot Honey	17	Braised Pork Belly Miso Honey Glaze, Green Tomato Chow, Sweet Corn Johnny Cakes	25		

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	15	Greek Roma Tomatoes, Feta, Kalamata Olives, Red Onion, Greek Dressing	15	Kale Apple Spiced Walnuts, Apples, Gorgonzola, Roasted Cipollini, Craisins, Mustard Cider 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	Petite Filet Mignon 8 oz Center-Cut	64	Steak & Lobster 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	120
		Herb Crusted Filet White Truffle Bordelaise	69		

TO CROWN YOUR STEAK

Collinsworth 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
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Atlantic Salmon* 39
Celery Root Purée, Shiitake Mushrooms,
Truffle Chili Crunch, Frisée

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

Blackened Sea Bass 55
Citrus Beurre Blanc, Fresh Herbs,
Trout Roe

Shrimp and Grits 43
New Orleans BBQ, Chorizo,
Roasted Peppers, Sweet Corn

CLASSICS

Steak Collinsworth* 84
8 oz Filet, King Crab,
Asparagus, Bordelaise, Béarnaise

The Ocho Cinco* 85
6 oz Filet, Creole Crawfish Sauce,
6 oz Lobster Tail

Roasted Chicken Breast 33
Crispy Potato, Spring Onion,
Poblano Lime Chicken Jus

Bone-In Pork Chop* 53
Adobo Glaze,
Cinnamon Braised Pears

JR Double Burger* 22
4oz Patties, American Cheese,
Herb Aioli, Relish,
Caramelized Onions

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.