

# 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

<b>Colossal Shrimp Cocktail</b> 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon	27	<b>East &amp; West Coast Oysters*</b> Chef's Selections Flown in Daily	4.50 EA
<b>Red King Crab</b>	MKT	<b>Chesapeake Oysters*</b>	3.75 EA

## APPETIZERS

<b>Crab Cake</b> Remoulade	26	<b>Blue Crab Bisque</b> Sherry Wine, Fresh Chive	19	<b>Mozzarella di Bufalo</b> <i>Campania, Italy</i> Fried Eggplant, Shaved Prosciutto, Marinated Tomato, Parmigiano, Basil	28
<b>Parmesan Arancini</b> Pomodoro Sauce, Calabrian Aioli, Hot Honey	17	<b>Braised Pork Belly</b> Miso Honey Glaze, Green Tomato Chow, Sweet Corn Johnny Cakes	25		

## SALADS

<b>Freddie</b> Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	15	<b>Greek</b> Roma Tomatoes, Feta, Kalamata Olives, Red Onion, Greek Dressing	15	<b>Kale Apple</b> Spiced Walnuts, Apples, Gorgonzola, Roasted Cipollini, Craisins, Mustard Cider Vinaigrette	16
<b>The Wedge</b> Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese	15	<b>Classic Caesar*</b> 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

<b>Steak Burrow</b> 14 oz Blackened Strip, Creole Crawfish Sauce	85	<b>Cowboy Steak</b> 22 oz 70-Day Dry-Aged Bone-In Ribeye	95	<b>Bone-In Hatchet</b> 30 oz 85-Day Dry-Aged Ribeye	145
<b>New York Strip</b> 14 oz Center Cut	72	<b>Boneless Ribeye</b> 16 oz Delmonico	79	<b>Porterhouse</b> 24 oz 30 Day Dry-Age	121

## WAGYU BEEF \*

A Selection of The Rarest In The World

<b>Japanese A5 Filet Mignon</b> 6 oz	168	<b>Australian Wagyu Ribeye Filet</b> 8 oz, Margaret River Beef	98	<b>Australian Wagyu New York Strip</b> 12 oz, Sir Harry Citrus Fed Beef	115
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## PREMIUM FILET MIGNON \*

<b>Barrel-Cut Filet Mignon</b> 12 oz Cut From the Thickest Part of the Tenderloin	85	<b>Petite Filet Mignon</b> 8 oz Center-Cut	64	<b>Steak &amp; Lobster</b> 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	120
		<b>Herb Crusted Filet</b> White Truffle Bordelaise	69		

## TO CROWN YOUR STEAK

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