

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 East & West Coast Oysters* 24 4.50 EA 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon Chef's Selections Flown in Daily **Red King Crab** Chesapeake Oysters* MKT 3.75 EA

APPETIZERS -

Crab Cake Remoulade

Tempura Fried Squash Blossoms 23 Herb Ricotta, Marinara, Basil Aioli

Blue Crab Bisque Sherry Wine, Fresh Chive

Szechuan Bacon 22 Orange Sauce, Pickled Onions, Scallions

Mozzarela di Bufalo Campania, Italy

Heirloom Tomato, Roasted Garlic, Basil Pesto, Olive Oil Focaccia

SALADS =

Freddie

Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

The Wedge Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese

Greek

15

15

Roma Tomatoes, Feta, Kalamata Olives, Red Onion, Greek Dressing

Classic Caesar* Parmigiano-Reggiano, Challah Croutons Watermelon

16 Cucumber, Charred Corn, Pickled Onion, Ricotta Salata, Fresh Mint, Chili Lime Vinaigrette



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

New York Strip 14 oz Center Cut

85 **Cowboy Steak** 22 oz 70-Day Dry-Aged Bone-In Ribeye

> **Boneless Ribeye** 16 oz Delmonico

72

95 **Bone-In Hatchet**

30 oz 85-Day Dry-Aged Ribeye

Porterhouse 24 oz 30 Day Dry-Age

145

121

WAGYU BEEF*

A Selection of The Rarest In The World

Japanese A5 Filet Mignon

Australian Wagyu 98 168 Ribeye Filet

8 oz, Margaret River Beef

Australian Wagyu 115 **New York Strip** 12 oz, Sir Harry Citrus Fed Beef

PREMIUM FILET MIGNON*

Barrel-Cut Filet Mignon

12 oz Cut From the Thickest Part of the Tenderloin

Petite Filet Mignon 8 oz Center-Cut

Steak & Lobster

118

12 oz Cold Water Lobster Tail, 8 oz Filet Mignon

Herb Crusted Filet White Truffle Bordelaise

TO CROWN YOUR STEAK

5 EACH

Béarnaise Sauce Bourbon Peppercorn Sauce Chili Ruh

Horseradish Cream

Roasted Garlic Butter Mushrooms & Onions Melted Point Reyes Blue Cheese

Collinsworth Red King Crab, Asparagus, Bordelaise, Béarnaise

69

Burrow 13 Creole Crawfish Sauce

Atlantic Salmon*

Dill Crème Fraîche, Zucchini, Red Pepper Purée, Trout Roe

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

Seared Scallops 49 Romano Grits, Spring Vegetables, Sun-Dried Tomato Jus

Chilean Sea Bass 49 Wilted Spinach, Marinated Tomato, Citrus Butter

CLASSICS

Steak Collinsworth* 82 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

53

Crispy Potato, Spring Onion, Poblano Lime Chicken lus

Bone In Pork Chop* Pineapple Chutney. Ancho Chili Butter

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

STEAKHOUSE SIDES

10

14

16

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses

Boardwalk Fries Malt Vinegar Aioli

Baked Potato 16

Classic Creamed Spinach

Truffle Creamed Corn

Roasted Asparagus Fresh Herb Vinaigrette

14

Sautéed Mushrooms 14 Herb Sherry Butter

French Green Beans Garlic, Shallot, Butter

Fried Brussels Cilantro Lime Vinaigrette

WE ARE HAPPY TO ACCOMMODATE ANY DIETARY CHOICES, RESTRICTIONS, OR ALLERGIES