

RARE

STEAKHOUSE

WASHINGTON, DC

• DINNER •

STARTERS

SUMMER TRUFFLE
TARTARE FOR 2*
Prepared tableside
steak \$36
tuna \$28

HIRAMASA SASHIMI
navel orange, hearts of palm,
amarillo kumquat vinaigrette \$17

ESCARGOTS
broiled and sauteed, pan garlic butter,
kumquat puree, baguette \$19

BLUE CRAB CAKE
celery salad, avocado remoulade \$22

HAM & CHEESE CURDS
prosciutto san daniele,
tomato confiture, pickled nameko \$15

GRILLED OCTOPUS
house chorizo, rocoto pepper,
avocado buttermilk \$16

HOOKS VERTICAL TASTING
Wisconsin-based Hooks' famous
3-, 7-, and 15-year cheddar \$18

SALADS

4 LETTUCE CAESAR
WI parmesan, anchovy, crouton \$14

TOMATO SALAD
mission fig, watermelon,
coconut, lamb's lettuce \$14

SPINACH, BABY KALE &
LOLA ROSA
root vegetables, firefly chevre,
kumquat, pickled pear \$12

CHOPPED BLT
smoked bacon, gorgonzola
dolce, grape tomato \$14

STEAKS

DRY-AGED GRASSFED
LOCAL (VA)

22 OZ. RIB EYE* \$75

32 OZ. TOMAHAWK
FOR TWO* \$115

18 OZ. BUFFALO RIB EYE*
(GRAIN FINISHED) \$70

PRIME DRY-AGED

18 OZ. BONE IN NY STRIP* \$55

14 OZ. NY STRIP* \$48

18 OZ. BONE IN
DELMONICO* \$58

48 OZ. BONE IN PORTERHOUSE
FOR TWO* \$125

22 OZ. BONE IN RIB EYE* \$65

50 OZ. DOUBLE BONE IN
UNION CHOP FOR TWO* \$130

TRADITIONALLY AGED

10 OZ. RIB CAP* \$70

16 OZ. BOTTLENECK* \$45

KUSUNOKI A5 WAGYU STRIP*
\$36 / OZ. (2 OZ. MINIMUM)

9 OZ. FILET* \$48

ADDITIONS

WAGYU CHILI BUTTER \$6

2 LB MAINE LOBSTER
HALF - \$32 ; WHOLE - \$58

GARLIC ROCK SHRIMP \$18

GRILLED A.O. MAPLE BACON \$14

MARYLAND SOFT SHELL BLUE CRAB \$16

SAUCES

STEAK SAUCE | GREEN BEARNAISE
TIGER | DRY-AGED BEEF JUS
JALAPENO SALSA VERDE \$2EA

ENTREES

GRILLED BRANZINO*
kumquat, honey mushroom, baby
bok choy, red wine ponzu \$38

MAINE LOBSTER
chanterelle, summer squash,
vierge brown butter \$65

DIVER SCALLOPS*
hong kong-style ginger noodle, sweet
pepper sofrito, lemon vinaigrette \$38

SPICED
LONG ISLAND DUCK*
yellow peach puree, fennel,
peanut hot honey \$36

SIDES

HORSERADISH POTATOES
DAUPHINE \$12

SPINACH ESCAROLE
SAUTE \$11

TRUFFLE GNOCCHI \$14

7 ROASTED MUSHROOMS \$12

BLACK TRUFFLE FRIES \$14

CORN PUDDING ESQUITE \$11

FRIED BRUSSELS
SPROUTS \$12

CLASSIC MASHED \$11

ASPARAGUS PROVENCAL \$13

CARROTS & PISTACHIOS \$11

GRILLED BROCCOLINI &
SUNFLOWER ROMESCO \$12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk to foodborne illness.



For your convenience, we have calculated a suggested gratuity of 18.5% for parties of 8 or more

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WINES BY THE GLASS

SPARKLING

SIMONET BLANC DE BLANC, BRUT NV	\$10
ADAMI, ITALY, PROSECCO	\$12
POL ROGER CHAMPAGNE, BRUT NV	\$22
COTE MAS, FRANCE, BRUT ROSE NV	\$14
FATTORIA MARETTO, LAMBRUSCO	\$12
JCB SPARKLING ROSE CREMANT	\$15

ROSÉ

CALSTAR, PINOT MEUNIER	\$14
LANGUEDOC BLEND, GRENACHE/CINSAULT	\$12
MELLOT, SANCERRE	\$14
MUGA ROSADO, GARNACHA	\$11
COMMANDERIE DE LA BARGEMONE	\$13

WHITE

CAKEBREAD, SAUVIGNON BLANC	\$19
DOM. BELLEVUE, SAUVIGNON BLANC	\$10
MELLOT SANCERRE, SAUVIGNON BLANC	\$17
CHEHALEM, PINOT GRIS	\$12
HERMAN J. WEIMER, RIESLING	\$12
KALARIS, CHARDONNAY	\$19
TRAVIS, CHARDONNAY	\$12
BROCARD, BOURGOGNE BLANC	\$12

RED

CARSON SCOTT, PINOT NOIR	\$13
F. MIKULSKI, BORGOGNE ROUGE	\$16
NOVELTY HILLS, MERLOT	\$14
LYETH, PETIT SYRAH BLEND	\$12
FAMILLE PERRIN, CÔTES DU RHÔNE	\$14
ALTA VISTA, MALBEC	\$12
THE PRISONER, ZINFANDEL BLEND	\$19
JUSTIN, CABERNET SAUVIGNON	\$18
NEWTON SKYSIDE, CABERNET SAUVIGNON	\$14
BECKSTOFFER 75, CABERNET SAUVIGNON	\$14
CAYMUS, CABERNET SAUVIGNON	\$33

COCKTAILS - \$15

SMOKING BARREL

don q spiced rum, dry vermouth, carpano antica, amaro lucano, bitters, smoke

RARE MARTINI

sipsmith gin, house-infused vermouth, bitters, salt

A MULE'S ESCAPE

altos reposado, fresh lime juice, luxardo aperitivo, bruto americano, ginger beer

NEW WISCONSIN

OLD FASHIONED

ezra brooks bourbon, korbel brandy, simple syrup, bitters, luxardo-sprite espuma

THE GINSIDER

tanqueray 10, basil syrup, fresh lime juice, orange

RARE-I-TEA

earl grey infused vodka, egg white, simple syrup

LET OFF WITH A WARNING

illegal mezcal joven, fresh lime juice, jalapeno cilantro syrup, ginger liqueur, grapefruit bitters

TIKI-LA

don julio blanco, velvet falernum, thai chili syrup, fresh grapefruit juice, pineapple juice

BEERS

LAGUNITAS LIL SUMPIN' PALE ALE	\$9
DUVEL BELGIUM PALE ALE	\$13
GOOSE ISLAND IPA	\$9
PERONI	\$9
HEINEKEN	\$8

NON-ALCOHOLIC

ROSEMARY SPARKLER

rosemary mint syrup, pineapple and cranberry juice, fever tree tonic water \$6

ALL ABOUT THAT BASIL

basil syrup, lemon, grapefruit and pineapple juice, fresh basil, fever tree tonic water \$6

VINTAGE SPIRITS COLLECTION

1940 HAIG & HAIG SCOTCH \$225 / OZ

1960'S MARTELL CORDON ARGENT COGNAC \$225 / OZ

1960'S HENNESSY BRAS ARME COGNAC \$90 / OZ

1960'S ARC DE TRIUMPH CALVADOS \$90 / OZ

1950'S OLD WELLER 107 BOURBON \$160 / OZ



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