

# RARE

STEAKHOUSE

WASHINGTON, DC

## • LUNCH •

### STARTERS

SLICED SASHIMI  
navel orange, hearts of palm,  
shoyu hibiscus vinaigrette  
hiramasa \$17  
big eye tuna \$24

LOCAL CHESAPEAKE  
BAY OYSTERS (1/2 DOZ.)  
pique, ginger ketchup \$23

BLUE CRAB CAKE  
sweet potato puree,  
green apple salad \$24

HAM & CHEESE CURDS  
prosciutto, tiger sauce,  
pickled vegetables \$17

CHICKEN NOODLE  
SOUP  
classic vegetables,  
hand-made noodles, herbs \$8

TARTARE  
chopped truffles, capers, mustard  
seed, grilled country bread  
tuna \$16  
steak \$18

### SALADS

4 LETTUCE CAESAR  
WI parmesan, anchovy,  
crouton \$16

ENDIVE, ARUGULA, FRISEE  
soft boiled egg,  
new hampshire bacon \$15

SPINACH, BABY KALE &  
LOLA ROSA  
root vegetables, firefly  
chevre, kumquats \$15

CHOPPED  
classic vegetables, amish  
cheddar, buttermilk \$15

VEGGIE BOWL  
100% plant-based whole  
vegetable salad \$15

### ADDITIONS

BELL & EVANS CHICKEN \$10

GRILLED SALMON \$15

CRABCAKES \$20

BIGEYE RARE TUNA \$15

STEAK \$16

GARLIC ROCK SHRIMP \$15

### STEAKS

DRY-AGED GRASSFED  
LOCAL (VA)

22 OZ. BONE IN RIB EYE\* \$75

32 OZ. TOMAHAWK\* \$115

20 OZ. BONE IN NY STRIP\* \$68

28 OZ. T-BONE\* \$85

18 OZ. BUFFALO BONE IN RIB  
EYE\* (GRAIN FINISHED) \$82

#### PRIME DRY-AGED

14 OZ. NY STRIP\* \$60

18 OZ. BONE IN DELMONICO\* \$64

48 OZ. BONE IN PORTERHOUSE  
FOR TWO\* \$145

22 OZ. BONE IN RIB EYE\* \$72

#### TRADITIONALLY AGED

10 OZ. RIB CAP\* \$80

16 OZ. BOTTLENECK\* \$52

9 OZ. FILET\* \$58

KUSUNOKI A5 WAGYU STRIP\*  
\$38 / OZ. (2 OZ. MINIMUM)

### SIDES

CREAMED SPINACH \$12

7 ROASTED MUSHROOMS \$13

BLACK TRUFFLE FRIES \$17

ASPARAGUS PROVENCAL \$14

CORN PUDDING ESQUITE \$12

CLASSIC MASHED \$12

GRILLED BROCCOLINI &  
SUNFLOWER ROMESCO \$13

### SANDWICHES

choice of fries, homemade  
chips or dressed greens

DRY-AGED BURGER\*  
brioche, goot essa cheddar,  
truffle aioli, bacon \$24

CHICKEN BURGER  
brioche, vermont smoked  
cheddar \$22

CANNIBAL SANDWICH\*  
chopped steak tartare,  
chili, dried tomato, watercress \$28

DRY-AGED BEEF DIP  
beef jus, fontina,  
pickled jalapeno \$24

GRIDDLED HAM & CHEESE  
smoked ham, hook's 3 year  
cheddar, tomato soup \$20

### ENTREES

9 OZ BOTTLENECK  
STEAK FRITES\*  
garlic fries, roasted mushrooms,  
dry-aged beef jus \$35

TUNA AU POIVRE  
'STEAK' FRITES\*  
garlic fries, asparagus provencal,  
green bernaise \$32

GRILLED BRANZINO\*  
kumquat, charred grape, parsnip  
puree, hazelnut brown butter  
\$39  
half-portion \$22

SHORT RIB GARGANELLE\*  
handmade pasta, truffle cream,  
goot essa felfa yehr \$30

### BUSINESS CLASS PRIX-FIXE \$35

#### FIRST COURSE

Spinach, Baby Kale  
& Lola Rosa

or

Tomato Soup

or

4 Lettuce Caesar

#### SECOND COURSE

Bottleneck Steak

or

Grilled Branzino

or

Dry-Aged Burger

#### THIRD COURSE

Salted Choco-nut

Cookie

or

Cinnamon roll

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

## WINES BY THE GLASS

### SPARKLING

MONT MARCAL, CAVA	\$12
TAITTINGER, BRUT CHAMPAGNE	\$25
LA LUCA, ROSE	\$15

### ROSÉ

OUT EAST- COTES DE PROVENCE	\$14
TUCK BECKSTOFFER "HOGWASH"	\$13

### WHITE

CAKEBREAD, SAUVIGNON BLANC	\$19
AUNTSFIELD, SAUVIGNON BLANC	\$16
CASTELLO BANFI, PINOT GRIGIO	\$13
DR. LOOSENGRAY SLATE, RIESLING	\$12
MINER FAMILY, CHARDONNAY	\$22
TYLER, CHARDONNAY	\$15

### RED

CARSON SCOTT, PINOT NOIR	\$13
SIDURI, PINOT NOIR	\$17
NOVELTY HILLS, MERLOT	\$15
GUIGAL, COTES DU RHONE	\$14
FELINO, MALBEC	\$13
THE PRISONER, ZINFANDEL BLEND	\$20
ROBERT MONDAVI, CABERNET	\$17
CAYMUS, CABERNET	\$33

## COCKTAILS - \$16

### SMOKE AND FIRE

chacho jalapeno, fresh lime & orange juice, simple syrup, cayenne cinnamon rim

### NEW YORK SOUR

rye whiskey, fresh lemon juice, simple syrup, red wine

### SAZERAC

rye whiskey, brandy, absinthe, simple syrup, bitters

### NEW WISCONSIN OLD FASHIONED

bourbon, brandy, simple syrup, bitters, luxardo-sprite espuma

### THE GINSIDER

gin, fresh lemon juice, basil syrup

### A MULE'S RETURN

vodka, fresh lime juice, ginger beer

### FRENCH 75

gin, fresh lemon juice, simple syrup, sparkling wine

### RARE MANHATTAN

bourbon, vermouth, bitters

## BEERS

DENIZENS BERLINER WEISSE (DRAFT)	\$9
DOGFISH HEAD 60 MINUTE (DRAFT)	\$9
DUVEL BELGIUM PALE ALE (DRAFT)	\$13
MILLER LITE (DRAFT)	\$8
GOOSE ISLAND IPA (DRAFT)	\$9
STELLA ARTOIS (DRAFT)	\$9
STRONGBOW (DRAFT)	\$8
BUDLIGHT	\$7
BUDWEISER	\$7
HEINEKEN	\$8
LAGUNITAS LIL SUMPIN' PALE ALE	\$9
MICHELOB ULTRA	\$8

## NON-ALCOHOLIC

### ROSEMARY SPARKLER

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

### ALL ABOUT THAT BASIL

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