

# RARE

## STEAKHOUSE

MILWAUKEE, WISCONSIN

# LUNCH MENU

## STARTERS

### SEASONAL SOUP

\$8

### \*LOBSTER BISQUE

*cold water lobster \$13*

### \*AHI TUNA POKE

*ponzu, shark sriracha, avocado, sweet chili-sesame aioli, gem lettuce, crispy rice, \$19*

### \*SHRIMP COCKTAIL

*spicy cocktail sauce, horseradish \$20*

### WHITE BEAN HUMMUS

*crudité vegetables, smoked paprika, toast points \$12*

## SALAD ENTRÉES

### \*CLASSIC CAESAR

*anchovy emulsion, pretzel crouton, SarVecchio parmesan \$12*

### LITTLE GEM WEDGE

*tomato confit, bacon, smoked onion, Hooks bleu \$12*

### ADDITIONS:

*\*grilled steak \$9*

*\*marinated chicken breast \$6*

*\*grilled shrimp \$8*

*\*seared salmon \$8*

### BEET & BABY SPINACH

*apple, shaved fennel, Roth gran cru, charred onion vinaigrette, frisee \$13*

### CHOPPED

*roasted pepper, asparagus, red onion, mozzarella, radicchio, avocado, creamy garlic \$12*

## EXECUTIVE LUNCH \$25

### 1<sup>ST</sup> COURSE

#### BEET & BABY SPINACH

*apple, shaved fennel, Roth gran cru, charred onion vinaigrette, frisee*

#### \*LOBSTER BISQUE

*cold water lobster, fine herbs*

### 2<sup>ND</sup> COURSE

#### \*7 OZ BOTTLENECK

*roasted potatoes, jus*

#### \*MISO SALMON

*ginger-carrot sauce, herbed potatoes, garlic-miso crust, glazed baby carrots, crispy ginger*

#### \*CHICKEN LORUSSO

*country fried, agave, thyme, pickled onion, arugula, jus*

### 3<sup>RD</sup> COURSE

#### LATE AFTERNOON

#### PICK-ME-UP

*chocolate chip cookies*

## SANDWICHES

*all sandwiches include beef fat fries with tomato aioli, substitute small caesar or little gem wedge \$2*

### \*WEEKLY CHEF BURGER

*please inquire with your server \$18*

### BBQ BRAISED BEEF

*carrot & celery slaw, bacon jam, mustard aioli \$15*

### \*MARYLAND STYLE CRAB CAKE

*bibb lettuce, tomato, malt vinegar-old bay aioli \$19*

### \*HERBED CHICKEN CLUB

*pork belly, tomato, avocado, cheddar, rosemary garlic aioli, sourdough \$16*

### \*NEW ENGLAND LOBSTER ROLL

*cold water lobster, butter lettuce, tomato, tarragon aioli \$18*

## ENTRÉES

*dinner options available*

### \*8 OZ FILET MIGNON

*roasted potatoes, garden salad \$35*

### \*CHICKEN LORUSSO

*country fried, agave, thyme, pickled onion, arugula, jus \$22*

### \*STEAK FRITES

*8 oz sirloin, fries, herb butter \$21*

### \*MISO SALMON

*ginger-carrot sauce, herbed potatoes, garlic-miso crust, glazed baby carrots, crispy ginger \$28*

### \*FISH 'N' CHIPS

*local beer batter, fries, carrot & celery slaw malt vinegar-old bay aioli \$16*

### \*LOBSTER MAC & CHEESE

*cold water lobster, mornay sauce \$18*