

RARE

STEAKHOUSE

WASHINGTON, DC

•DINNER•

STARTERS

TRUFFLE

TARTARE FOR 2*
prepared tableside
steak \$36
tuna \$28

SLICED SASHIMI

navel orange, hearts of palm,
shoyu hibiscus vinaigrette
Hiramasa \$21
Big Eye Tuna \$24

BLUE CRAB CAKE

sweet potato puree, green
apple salad \$24

PORK BELLY & ESCARGOTS

spiced A.O. pork belly, kumquat,
ginger lime vinaigrette \$17

HAM & CHEESE CURDS

prosciutto san daniele,
tiger sauce, pickled vegetables \$17

GRILLED OCTOPUS

house chorizo, rocoto pepper,
avocado buttermilk \$18

HOOKS VERTICAL TASTING

Wisconsin-based Hooks' famous
3-, 7-, and 15-year cheddar \$22

1/2 DOZ. OYSTERS

ginger ketchup, chili pique \$23

MKT COCKTAIL

ginger ketchup, chili pique
Tiger Shrimp \$24
Lobster (half-\$35, whole-\$70)
Blue Crab \$28

DELMARVA BAY HOUSE

1 doz. oysters, tiger shrimp cocktail,
chilled mussels, blue crab, chilled
lobster, big eye tuna \$180

SALADS

4 LETTUCE CAESAR

WI parmesan, anchovy, crouton \$16

TOMATO SALAD

butternut squash, poached pear,
coconut, red sorrel \$16

SPINACH, BABY KALE & LOLA ROSA

root vegetables, firefly
chevre, kumquat \$16

CHOPPED BLT

smoked bacon, gorgonzola
dolce, grape tomato \$17

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

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

20 OZ. TWIN A.O. PORK CHOPS*
(GRAIN FINISHED) \$38

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)

ADDITIONS

WAGYU CHILI BUTTER \$7

2 LB MAINE LOBSTER
HALF - \$35 ; WHOLE - \$70

GARLIC ROCK SHRIMP \$22

ROASTED BONE MARROW 20

SAUCES

STEAK SAUCE | GREEN BEARNAISE
TIGER | DRY-AGED BEEF JUS
JALAPENO SALSA VERDE \$4EA

ENTREES

GRILLED BRANZINO*

kumquat, charred grape, parsnip
puree, hazelnut brown butter \$39

SAUTEED

MAINE LOBSTER*

black trumpet mushrooms, piment
D'Espelette, sauce vierge \$75

DIVER SCALLOPS*

hong kong-style ginger noodle,
thai basil, lemon vinaigrette \$42

SPICED

LONG ISLAND DUCK*

hearts of palm, orange preserves
peanut hot honey \$39

AU POIVRE

SPICED AHI TUNA*

winter citrus, fennel and herb
salad, white ponzu \$40

SIDES

HORSERADISH POTATOES
DAUPHINE \$12

CREAMED SPINACH \$12

GLAZED ACORN SQUASH \$12

TRUFFLE GNOCCHI \$20

7 ROASTED
MUSHROOMS \$13

BLACK TRUFFLE FRIES \$17

CORN PUDDING ESQUITE \$12

FRIED BRUSSELS
SPROUTS \$13

CLASSIC MASHED \$12

ASPARAGUS PROVENCAL \$14

CARROTS & PISTACHIOS \$12

GRILLED BROCCOLINI &
SUNFLOWER ROMESCO \$13

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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. LOOSEN GRAY 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, CÔTES DU RHÔNE	\$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
MICHELOB ULTRA	\$8
HEINEKEN	\$8
LAGUNITAS LIL SUMPIN' PALE ALE	\$9

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

1948 OLD 1889 ROYAL \$135 / OZ