

RARE

STEAKHOUSE

WASHINGTON, DC

STARTERS

*WINTER TRUFFLE STEAK
TARTARE FOR 2
PREPARED TABLESIDE
watercress, grilled country bread \$36

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

ORCHARD POINT
OYSTERS 'DEJONGHE'
black truffle, sherry, lemon \$19

BLUE CRAB CAKE
celery salad, avocado remoulade \$22

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

AUTUMN OLIVE
FARMS PORK TASTING
pate, belly, head cheese, lardo, chicharron \$16

ROASTED BONE MARROW
country bread, shiitake mostardo, radish, watercress \$18

OSETRA PETROSSIAN CAVIAR
kennebec, johnny cake, creme fraiche,
egg 12g - \$45; 20g - \$85

SALADS

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

ENDIVE, ARUGULA, FRISEE
soft boiled egg, new hampshire bacon \$12

SPINACH & LOLA ROSA
root vegetables, firefly chevre \$12

BABY KALE, UPLAND CRESS
beets, pomegranate, pickled pear \$12

SEAFOOD (+1)

*BAY OF FUNDY SALMON
artichoke barigoule vinaigrette \$32

GRILLED BRANZINO
parsley root puree, honey mushroom,
baby bok choy, red wine ponzu \$38

MAINE LOBSTER
black trumpets, vierge brown butter \$65

SUMMER FLUKE /
WINTER MEUNIÈRE
citrus, caper berry, brown butter \$34

*SPICED LONG
ISLAND DUCK
palm puree, peanut, hot honey \$36

STEAKS

LOCAL DRY-AGED

(VA & PA ONLY)

*32 oz. TOMAHAWK \$115

*18 oz. VEAL CHOP \$75

*22 oz. GRASS-FED RIB EYE \$75

*18 oz. BUFFALO RIB EYE \$70

PRIME DRY-AGED

*14 oz NY STRIP \$48

*18 oz. BONE IN DELMONICO \$58

*22 oz. BONE IN KC STRIP \$65

*22 oz. BONE IN RIB EYE \$65

14 oz. BONE IN FILET \$75

*40 oz. BONE IN
PORTERHOUSE \$125

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

TRADITIONALLY AGED

*12 oz. BOTTLENECK \$45

*10 oz. RIB CAP \$70

*50 oz. RIB CAP CHATEAU \$350

*KUSONOKI A5 WAGYU STRIP
\$36 / oz. (2 oz. MINIMUM)

*9 oz. FILET \$48

ADDITIONS

MAINE LOBSTER
1 LB - \$32 ; 2 LB - \$58

ROCK SHRIMP \$18

HUDSON VALLEY FOIE GRAS \$28

GOOT ESSA DER EDEL
BLEU CHEESE \$15

BONE MARROW \$15

SAUCES \$2 EA

TIGER | DRY-AGED BEEF JUS | MOLLY

THE OYSTER BAR

*1/2 DOZ. LOCAL OYSTERS
\$17

*BIGEYE TUNA
\$18

BLUE CRAB
\$20

TIGER SHRIMP
\$20

ROPE-RAISED MUSSELS
\$15

*CHINCOTEAGUE CLAMS
\$15

WARM LOBSTER "SALAD"
\$30

*BUGEYE

1/2 doz. oysters, clams,
mussels, bigeye tuna \$45

*SKIP JACK

1 doz. oysters, clams, mussels, shrimp,
blue crab, bigeye tuna \$90

*THE YACHT

1 & 1/2 doz. oysters, clams, mussels, shrimp,
blue crab, bigeye tuna, chef's steampot,
warm lobster "salad" \$140

SIDES

POTATOES DAUPHINE \$12

SPINACH, ESCAROLE & CREAM \$11

TRUFFLE GNOCCHI \$14

GRILLED ONIONS \$11

7 ROASTED MUSHROOMS \$12

BLACK TRUFFLE FRIES \$14

ASPARAGUS & PEPPADEW \$12

FRIED BRUSSELS SPROUTS \$12

CLASSIC MASHED \$11

CARROTS & PISTACHIOS \$10

GRILLED BROCCOLINI &
SUNFLOWER ROMESCO \$12

MAC AND 'CHEESE-IOLI' \$15

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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

ROSÉ

CALSTAR, PINOT MEUNIER	\$14
MELLOT, SANCERRE	\$14

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
AVIARY, CHARDONNAY	\$12
BROCARD, BOURGOGNE BLANC	\$12

RED

CARSON SCOTT, PINOT NOIR	\$13
F. MIKULSKI, BORGOGNE ROUGE	\$16
FLORA SPRINGS MERLOT	\$14
TRES SABORES, POR QUE NO?, RED BLEND	\$15
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

RARE REVIVER

sacred orris gin, orange liqueur, lillet blanc, egg white, lemon \$16

RARE MANHATTAN

maker's mark, carpano antica, luxardo maraschino cherry juice \$15

TOKI HIGHBALL

suntory toki whiskey, high-concentrate club soda \$18

THE LAYOVER

green hat gin, crème de violette, luxardo maraschino, lemon \$16

SMOKE SIGNALS

eagle rare bourbon, laphroaig, orange bitters, honey \$16

ALMOST FAMOUS

silencio mezcal, double cross vodka, yellow chartreuse, aperol, lime \$16

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

LOVE ME TEA-NDER

rosemary mint syrup, fresh lemon juice, Earl Grey tea, frozen mint tea cube \$6

ABOUT THYME

fresh lemon and orange juice, cranberry juice, thyme \$6

VINTAGE SPIRITS COLLECTION

1940 HAIG & HAIG \$225 / oz

1960's MARTELL CORDON ARGENT \$225 / oz

1960's HENNESSY BRAS ARGMANAC \$90 / oz

1960's CALVADOS ARC DE TRIUMPH \$90 / oz

1950's OLD WELLER 107 \$160 / oz