

RARE

STEAKHOUSE & TAVERN

WASHINGTON, DC

STARTERS

HAM & CHEESE CURDS

prosciutto americano, buttermilk truffle aioli \$15

CHEF'S COUNTRY PATE

country bread, kumquat mostardo, radish salad \$15

BLUE CRAB CAKE

avocado remoulade \$20

ROASTED BONE MARROW

baguette, shiitake mostardo \$17

AUTUMN OLIVE FARMS PORK TASTING

pate, belly, lardo, chicharron \$16

TABLESIDE STEAK TARTAR FOR TWO

grilled country bread, black truffle \$36

OYSTER BAR

½ DOZ LOCAL OYSTERS

\$17

BIGEYE TUNA

\$18

BLUE CRAB

\$20

TIGER SHRIMP

\$20

ROPE-RAISED MUSSELS

\$15

CHINCOTEAGUE CLAMS

\$15

WARM LOBSTER "SALAD"

\$25

DELMARVA BAY HOUSE

BUGEYE

½ doz. oysters, clams, mussels, bigeye tuna \$45

SKIP JACK

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

THE YACHT

1 & ½ doz. oysters, clams, mussels, shrimp, blue crab, bigeye tuna, chef's steampot, warm lobster & butter \$140

BRASSERIE PRIX FIXE

FIRST COURSE

CHERRY TOMATO SOUP

ENDIVE, ARUGULA, FRISEE SALAD

CHEF'S COUNTRY PATE

SECOND COURSE

*SKUNA BAY SALMON

*STEAK FRITES

*SPICED LONG ISLAND DUCK

THIRD COURSE

POT DE CREME

APPLE STREUSEL CAKE

SORBET

\$35

SALADS

CAESAR SALAD

sarvecchio parmesan, crispy baguette \$12

ENDIVE, ARGULA, FRISEE

soft boiled egg, new hampshire bacon \$12

BABY KALE, UPLAND CRESS

beet, pomegranate, pickled pears \$12

THE VEGGIE BOWL

100% plant-based, whole vegetable salad \$10

ADDITIONS

*bell & evans chicken \$8 | chunk light salmon \$8
bigeye rare tuna \$10 | steak \$10*

SANDWICHES

DRY-AGED BLACK ANGUS BURGER

house bacon, truffle aioli, goot essa cheddar \$22

LOBSTER CLUB

boiled egg, new hampshire bacon \$28

BELL & EVANS CHICKEN BURGER

maggi mustard, garden pepper cheese \$18

TUNA STEAK SANDWICH

grilled shishito, pickled vegetables, herb salad, remoulade \$18

CROQUE L'AMERICAINE

house ham, mornay, upland cress, fried egg, bacon, truffles \$18

ENTRÉES

*SPICED LONG ISLAND DUCK

palm puree, peanut, hot honey \$36

*SKUNA BAY SALMON

artichoke barigoule vinaigrette \$32

STEAMED BLACK BASS

parsley root puree, red shen, milk choy, red wine ponzu \$38

MAINE LOBSTER

black trumpets, vierge brown butter \$55

STEAKS

**9 oz. FILET \$48*

**12 oz. BOTTLENECK \$45*

**14 oz. DRY-AGED NY STRIP \$48*

**22 oz. DRY-AGED BONE-IN RIBEYE \$65*

**18 oz. DRY-AGED DELMONICO \$55*

**20 oz. DRY-AGED KC STRIP \$65*

**50 oz. DOUBLE BONE UNION CHOP \$125*

**10 oz. RIP CAP \$70*

ADDITIONS

SAUCES \$2 EA

Dry Aged Beef Jus

Molly

Tiger

BROILED

½ 2 lb. Maine Lobster \$25

2 lb. Maine Lobster \$50

Garlic Rock Shrimp \$18

Hudson Valley Foie Gras \$28

Goot Essa Der Edel Bleu Cheese \$15

SIDES

POTATOES DAUPHINE \$12

SPINACH, ESCAROLE & CREAM \$11

7 ROASTED MUSHROOMS \$12

GRILLED ONIONS \$10

GARLIC FRIES \$8

ASPARAGUS & PEPPADEW \$10

FRIED BRUSSELS SPROUTS \$12

BUTTERNUT MASHED \$11

CARROTS & PISTACHIOS \$10

GRILLED BROCCOLINI &

SUNFLOWER ROMESCO \$12

KALE & HASH BROWN PIE \$12

SWEET POTATO HASH \$10

TRUFFLE GNOCCHI \$14

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

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WASHINGTON, DC

WINES BY THE GLASS

SPARKLING

SIMONET BLANC DE BLANC, BRUT NV	\$10
ADAMI, ITALY, PROSECCO	\$12
POL ROGER CHAMPAGNE, BRUT NV	\$22
LOUDINOT, FRANCE, BRUT ROSE NV	\$22
DOM PERIGNON, BRUT, '09	\$50

ROSÉ

JEAN FRANCOIS COQUARD, PINOT NOIR	\$12
ALPHONSE MELLOTT, SANCERRE	\$14

WHITE

CAKEBREAD, SAUVIGNON BLANC	\$16
DOM. BELLVUE, SAUVIGNON BLANC	\$10
CHEHALEM, PINOT GRIS	\$12
HERMAN J. WEIMER, RIESLING	\$12
KALARIS, LYNNE'S CUVÉE, CHARDONNAY	\$19
BROCARD, BOURGOGNE BLANC	\$12

RED

BENTON LANE, PINOT NOIR	\$16
FRANCOIS MIKULSKI, BORGOGNE ROUGE	\$16
FLORA SPRINGS MERLOT	\$14
TRES SABORES, PORQUE NO?, RED BLEND	\$15
FAMILLE PERRIN, CÔTES DU RHÔNE	\$14
ALTOS, MALBEC	\$13
THE PRISONER, RED BLEND	\$18
JUSTIN, CABERNET SAUVIGNON	\$18
AXIOS, CABERNET SAUVIGNON	\$60

DRAFT BEERS

GUINNESS STOUT

\$9

DUVEL BELIGIUM PALE ALE

\$12

FLYING DOG NITRO BLOODLINE IPA

\$9

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, creme 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

\$6

ALL ABOUT THAT BASIL

\$6

LOVE ME TEA-NDER

\$6

ABOUT THYME

\$6