

RARE

STEAKHOUSE

WASHINGTON, DC

• LUNCH •

STARTERS

HIRAMASA SASHIMI
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 san daniele,
tomato confiture,
pickled nameko \$15

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

CHESAPEAKE CHOWDER
blue crab, tomato broth,
clams, blue cat \$8

SALADS

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

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

SPINACH, BABY KALE &
LOLA ROSA
root vegetables, firefly chevre
kumquat, pickled pear \$12

CHOPPED
classic vegetables, amish
cheddar, buttermilk \$12

VEGGIE BOWL
100% plant-based whole
vegetable salad \$12

ADDITIONS

BELL & EVANS CHICKEN \$8

CHUNK LIGHT SALMON \$8

CRABCAKE \$20

BIGEYE RARE TUNA \$12

STEAK \$12

GARLIC ROCK SHRIMP \$15

SANDWICHES

choice of fries, homemade
chips or dressed greens

DRY-AGED BURGER
brioche, goat essa cheddar,
truffle aoli, bacon \$22

CHICKEN BURGER
brioche, vermont smoked
cheddar \$17

CANNIBAL SANDWICH
chopped steak tartare,
chili, dried tomato,
watercress \$18

DRY-AGED BEEF DIP
beef jus, fontina,
pickled jalapeno \$18

GRIDDLED HAM & CHEESE
smoked ham, hooks 3 year
cheddar, tomato soup \$16

ENTREES

8OZ BOTTLENECK
STEAK FRITES
garlic fries, roast mushrooms,
molly sauce \$32

SALMON 'THAI
GRENOBLOISE'*
tamarind, green mango,
quail's egg, mustard seed-
brown butter \$36

GRILLED BRANZINO*
kumquat, honey mushroom, baby
bok choy,
red wine ponzu \$38
half-portion \$22

STEAKS

GRASSFED
LOCAL (VA)

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

18 OZ. BUFFALO
RIB EYE* (GRAIN
FINISHED) \$70

PRIME DRY-AGED

14 OZ NY STRIP* \$48

22 OZ. BONE IN
KC STRIP* \$65

22 OZ. BONE IN
RIB EYE* \$65

TRADITIONALLY
AGED

12 OZ. BOTTLENECK*
\$45

10 OZ. RIB CAP* \$70

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

9 OZ. FILET* \$48

SAUCES \$2 EA

TIGER, MOLLY,
DRY-AGED BEEF JUS,
STEAK SAUCE

SIDES

SPINACH, ESCAROLE
& CREAM \$11

7 ROASTED MUSHROOMS \$12

BLACK TRUFFLE FRIES \$14

ASPARAGUS & PEPPADEW \$12

CLASSIC MASHED \$11

GRILLED BROCCOLINI &
SUNFLOWER ROMESCO \$12

BUSINESS CLASS PRE-FIXE \$25

FIRST COURSE

SPINACH, BABY
KALE & LOLA ROSA

or

TOMATO SOUP

SECOND COURSE

BOTTLENECK STEAK

or

HALF-ORDER
BRANZINO

or

BBQ PORK CHOP

DESSERT TO GO

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.



RARESTEAK_DC



@RARESTEAKDC

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
LANGUEDOC BLEND, GRENACHE/CINSAULT	\$12
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
TRAVIS, 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 - \$16

SMOKING BARREL

don q spiced rum, dry vermouth, carlano antica, amaro lucano, bitters, smoke

RARE MARTINI

sipsmith gin, house-infused vermouth, bitters, salt

A MULE'S ESCAPE

altos reposado, fresh lime juice, luxardo aperitivo, bruto americano, ginger beer,

NEW WISCONSIN

OLD FASHIONED

ezra brooks bourbon, korbel brandy, simple syrup, bitters, sprite espuma

THE GINSIDER

tanqueray 10, basil syrup, fresh lime juice, orange

CIGAR CLUB

ciroc vs brandy, carpano antica, cointreau noir, bitters

RARE-I-TEA

earl grey infused vodka, egg white, simple syrup

LET OFF WITH A WARNING

illegal mezcal joven, fresh lime juice, jalapeno cilantro syrup, ginger liqueur, grapefruit bitters

TIKI-LA

don julio blanco, fresh grapefruit juice, velvet falernum, pineapple juice, thai chili syrup

BEERS

LAGUNITAS LIL SUMPIN PALE ALE	\$9
DUVEL BELGIUM PALE ALE	\$13
GOOSE ISLAND IPA	\$9
GUINNESS STOUT	\$9
HEINEKEN	\$8

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

VINTAGE SPIRITS COLLECTION

1940 HAIG & HAIG SCOTCH \$225 / OZ

1960'S MARTELL CORDON ARGENT COGNAC \$225 / OZ

1960'S HENNESSY BRAS COGNAC \$90 / OZ

1960'S ARC DE TRIUMPH CALVADOS \$90 / OZ

1950'S OLD WELLER 107 BOURBON \$160 / OZ