

RARE

STEAKHOUSE

WASHINGTON, DC

• DINNER •

STARTERS

WINTER TRUFFLE
STEAK TARTARE FOR 2*
Prepared tableside
watercress, grilled country bread \$36

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

LOCAL 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

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

GRILLED OCTOPUS
house chorizo, rocoto pepper,
avocado buttermilk \$16

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, bacon,
sherry mustard vinaigrette \$12

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

THE WEDGE
smoked bacon, gorgonzola
dolce, sungold tomato \$14

STEAKS

GRASSFED LOCAL (VA)

32 OZ. TOMAHAWK* \$115

48 OZ. BONE IN
PORTERHOUSE* \$125

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

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

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

2LB MAINE LOBSTER
HALF - \$32 ; WHOLE - \$58

GARLIC ROCK SHRIMP \$18

HUDSON VALLEY FOIE GRAS \$28

POINT REYES BLEU CHEESE \$9

BONE MARROW \$15

SAUCES \$2 EA

TIGER | DRY-AGED BEEF JUS
MOLLY | STEAK SAUCE

ENTREES

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

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

MAINE LOBSTER
black trumpets,
vierge brown butter \$65

DIVER SCALLOPS
PERSILLADE*
green pea puree,
fava bean tebouleh, fine herbs,
lemon caper sauce \$38

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

SIDES

HORSERADISH 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 \$11

GRILLED BROCCOLINI &
SUNFLOWER ROMESCO \$12

MAC AND 'CHEESE-IOLI' \$15

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

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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
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