

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

DRY-AGED 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

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

GARLIC ROCK SHRIMP \$18

HUDSON VALLEY FOIE GRAS \$28

POINT REYES BLEU CHEESE \$9

BONE MARROW \$15

SAUCES

TIGER | DRY-AGED BEEF JUS
MOLLY | STEAK SAUCE \$2EA

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
JCB SPARKLING ROSE CREMANT	\$15
MUGA ROSADO	\$11
COMMANDERIE DE LA BARGEMONE	\$13

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 - \$15

SMOKING BARREL

don q spiced rum, dry vermouth, carpano 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, luxardo-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, velvet falernum, thai chili syrup, fresh grapefruit juice, pineapple juice

BEERS

LAGUNITAS LIL SUMPIN' PALE ALE	\$9
DUVEL BELGIUM PALE ALE	\$13
GOOSE ISLAND IPA	\$9
PERONI	\$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 ARME COGNAC \$90 / OZ

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

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



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