

RARE

STEAKHOUSE & TAVERN

WASHINGTON, DC

A LA CARTE MENU

APPETIZERS:

LOBSTER BISQUE 17

cold water lobster, crème fraiche

OYSTERS ON THE HALF SHELL 21

mignonette, cocktail sauce, citrus

TIGER SHRIMP COCKTAIL 24

cocktail sauce, citrus

CHARRED SPANISH OCTOPUS 18

avocado mousseline, feta cheese, fennel, frisee

SEASONAL HARVEST SALAD 15

shaved root vegetables, honey-citrus vinaigrette

ENTREES:

8oz. FILET MIGNON 52

14oz. NY STRIP 58

22oz. DRY-AGED BONE-IN RIBEYE 70

GRILLED SALMON 42

SIDES:

MASHED POTATOES 13 | FRENCH FRIES 13 | ACORN SQUASH 13

CREAMED SPINACH 13 | ROASTED MUSHROOMS 13

BRUSSEL SPROUTS 13 | MACARONI & CHEESE 13

DESSERTS:

WARM PECAN PIE 12

TRADITIONAL PUMPKIN PIE 12

CHOCOLATE TEMPTATION CAKE 14

VANILLA CHEESECAKE 12

ICE CREAM or SORBET 12

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