

RARE

STEAKHOUSE

MILWAUKEE, WISCONSIN

DINNER MENU

STARTERS

TABLESIDE STEAK TARTARE FOR 2
truffle oil, country bread \$19

MARYLAND STYLE CRAB CAKE
old bay remoulade, parsnip \$16

SEARED LA BELLE FOIE GRAS
savory french toast, luxardo cherry, pickled onion \$19

SHRIMP COCKTAIL
gulf shrimp, classic cocktail sauce, lemon \$20

OYSTERS ROCKEFELLER
pernod, creamed spinach, Jones Dairy Farm bacon \$20

SEARED AHI TUNA
ponzu reduction, crispy rice, wasabi cream, radish \$18

OYSTERS ON THE HALF SHELL
mignonette, cocktail, charred lemon half dozen \$16 • dozen \$30

WISCONSIN CHEESE BOARD
three chef-selected cheeses, honeycomb, grain mustard, cornichon, roasted nuts, compote, fleur de sel crackers \$18

BRAISED PORK BELLY
cherry balsamic, adobo, beet greens \$16

CRUSTED BONE MARROW
pickled onion, sweet mustard cream, pretzel \$13

SOUP & SALAD

SEASONAL SOUP
\$8

LOBSTER BISQUE
cold water lobster \$13

CLASSIC CAESAR
anchovy emulsion, pretzel croutons, SarVecchio parmesan \$12

CHOPPED SALAD
roasted pepper, asparagus, red onion, mozzarella, radicchio, avocado, radish, creamy garlic \$12

LITTLE GEM WEDGE
tomato confit, bacon, smoked onion, Hooks bleu \$12

BABY SPINACH
blackberry, chèvre, sweet mustard, pickled onion \$13

ROASTED VEGETABLE
baby carrot, parsnip, squash, hearty greens, candied pecan, ricotta, balsamic \$14

WHIPPED YUKON POTATOES \$8
LOADED BAKED POTATO \$10
LOBSTER MAC & CHEESE \$18
BEEF FAT FRIES
tomato aioli \$9

STEAKS

DRY-AGED

* 20 oz. KC BONE-IN STRIP \$54

* 24 oz. PORTERHOUSE \$68

* 18 oz. DELMONICO \$55

* 22 oz. BONE-IN RIBEYE \$64

* 36 oz. TOMAHAWK \$95

WET-AGED

* 7 oz. FILET MIGNON \$28

* 10 oz. FILET MIGNON \$40

* 14 oz. BONE-IN FILET MIGNON \$52

* 14 oz. NEW YORK STRIP \$45

* 12 oz. BOTTLENECK \$45

* 10 oz. RIB CAP \$65

WAGYU

limited availability

* JAPANESE A5 STRIP LOIN \$23/oz.
(2 oz. MINIMUM)

ADDITIONS

ENHANCEMENTS

Foie Gras Butter \$9

* *Seared Foie Gras \$15*

Braised Pork Belly \$12

Balsamic Cippolini Onions \$8

Truffle Butter \$5

SURF & TURF

* *Garlic Butter Shrimp (2) \$13*

* *Seared U10 Scallops \$15*

* *Jumbo Lump Crab Oscar \$15*

* *Maryland Style Crab Cake \$15*

* *12 oz. Maine Lobster Tail \$60*

SAUCES \$3 EA

* *Hollandaise*

* *Bearnaise*

Au Poivre

House Steak Sauce

Bleu Cheese Mornay

ACCOMPANIMENTS

RARE'S LOADED HASHBROWN \$13

VANILLA SCENTED SWEET POTATOES
pine nuts, sage brown butter \$9

BRAISED CABBAGE
apple, Jones dairy farm bacon, pickled mustard \$9

CREAMED SPINACH \$10

ROASTED WILD MUSHROOMS \$12

POTATO GRATIN
caramelized onion, herb goat cheese, aged cheddar \$10

CHARRED ASPARAGUS \$10

CRISPY BRUSSELS
black garlic, herbed goat cheese \$10

CHILLED SEAFOOD PLATTER

served with mignonette, classic cocktail, charred lemon

PREMIUM \$75

GRAND \$120

* *KING CRAB LEG*

* *JUMBO SHRIMP*

* *SHUCKED OYSTER*

* *LOBSTER SALAD*

* *SEARED TUNA*

* *COLD WATER LOBSTER*

* *JUMBO LUMP CRAB*

LAND & SEA

BRAISED BEEF TAGLIATELLE

poblano, squash, pickled onion, mushroom, sage butter, ricotta, pine nut \$27
(veg option available \$22)

SEARED SCALLOPS
cured yolk, bacon jam, celery root \$33

FRIED CHICKEN LORUSSO

agave, thyme, herbed jus \$25

TRUFFLE DUXELLE CRUSTED HALIBUT

manila clam chowder, smoked onion, meyer lemon, pee wee potato, fennel \$34

CRISPY SKIN SALMON

spicy thai curry, wild rice, baby spinach \$34

KING CRAB LEGS

charred lemon, drawn butter
1/2 lb. \$30 • 1 lb. \$60

Rare Steakhouse features USDA Prime steaks aged in-house and purveyed by Allen Brothers: The Great Steakhouse Steaks.

Rare proudly uses local businesses including:
Peter Sciortino Bread,
Jones Dairy Farm, Hooks Creamery

WINES BY THE GLASS

RED

Caymus Cabernet Sauvignon <i>Napa Valley, CA, 2016</i>	\$33
Clos Du Val Estate Cabernet Sauvignon <i>Napa Valley, CA, 2014</i>	\$24
Arrowood Cabernet Sauvignon <i>Sonoma County, CA, 2014</i>	\$14
Fiddletown Cellars Zinfandel <i>Amador County, CA, 2016</i>	\$14
Tolaini Valdisanti Super Tuscan <i>Tuscany, Italy, 2012</i>	\$17
Gran Sasso Montepulciano D'Abruzzo <i>Tuscany, Italy, 2016</i>	\$10
Luigi Bosca Malbec <i>Mendoza, Argentina, 2016</i>	\$14
Reverly Merlot <i>Walla Walla, WA, 2015</i>	\$15
Belle Glos Dairyman Pinot Noir <i>Russian River Valley, CA, 2017</i>	\$20
Argyle Pinot Noir <i>Willamette Valley, OR, 2016</i>	\$14

SPARKLING

Veuve Cliquot Yellow Label Brut <i>Reims, France, NV</i>	\$25
Tavernello Prosecco <i>Veneto, Italy, NV</i>	\$10
Bricco Riella Moscato d'Asti, <i>Piedmont, Italy, NV</i>	\$10
Lucien Albrecht, Brut Rosé <i>Alsace, France, NV</i>	\$13

WHITE / ROSÉ

Beringer Private Reserve Chardonnay <i>Napa Valley, CA, 2014</i>	\$20
Stag's Leap Karia Chardonnay <i>Napa Valley, CA, 2016</i>	\$16
Truchard Chardonnay <i>Carneros, Napa Valley, CA, 2016</i>	\$14
Mount Nelson Sauvignon Blanc <i>Marlborough, New Zealand, 2017</i>	\$11
St. Supery Sauvignon Blanc <i>Napa Valley, CA, 2016</i>	\$12
Bertani Velante Pinot Grigio <i>Veneto, Italy, 2016</i>	\$11
Selbach "Incline" Riesling <i>Mosel, Germany, 2016</i>	\$10
Villa Wolf Pinot Noir Rosé <i>Germany, 2017</i>	\$10

COCKTAILS

RARE'S BARREL-AGED "PERFECT MANHATTAN"

*Maker's Mark Bourbon, Sacred Bond Brandy,
Sandeman Dry Sherry, Cocchi di Torino \$15*

THE 833

Choice of Tanqueray No. 10 Gin or Grey Goose Vodka \$14

BOURBON CRISP

*Buffalo Trace Bourbon, Apple Compote,
Cinnamon/Vanilla Syrup, Lemon, Prosecco \$14*

GINGER PEAR MARTINI

*Grey Goose Vodka, Domaine de Canton,
St. Germain, Lemon \$14*

MOSCOW MULE

Tito's Vodka, Domaine de Canton, Ginger Beer \$12

BOULEVARDIER

Sazerac Rye Whiskey, Campari, Sweet Vermouth \$14

EAU DE VIE OLD FASHIONED

*Copper & King's Apple Brandy, Angostura Amaro,
Demerara, Orange, Amarena Cherry \$12*

SPIRITS

BOURBON/WHISKEY

Jack Daniel's Tennessee Whiskey Single Barrel Select	\$16
Gentleman Jack	\$12
Woodford Reserve Rye	\$14
Bulleit Rye	\$10
High West Double Rye	\$10
Richmond Rye	\$13
Templeton Rye	\$12
Thomas H. Handy Sazerac Straight Rye	\$23
Whistle Pig Straight Rye	\$15
Yamazaki 12 Year Single Malt Whiskey	\$22
Amador Double Barrel Bourbon	\$13
J. Henry Wisconsin Bourbon	\$13
Four Roses Small Batch Bourbon	\$11
Makers Mark Bourbon	\$10
Makers Mark Bourbon 46	\$13
Makers Mark Cask Strength Bourbon	\$14
Makers Mark Rare Steakhouse Private Select	\$15
Basil Hayden Bourbon	\$11
Old Forester Bourbon	\$10
Bookers Bourbon	\$20
Knob Creek Bourbon	\$12
Woodford Reserve Bourbon	\$15
Bulleit Bourbon	\$10
Bulleit 10-Year Bourbon	\$15
Angel's Envy Port Cask Bourbon	\$17
Buffalo Trace Bourbon	\$7
Blanton's Bourbon	\$16
Buck 8-Year Bourbon	\$8
Rowan's Creek Bourbon	\$9

IRISH

Red Breast 12-Year	\$19
Tullamore Dew 12-Year	\$9
Bushmill's Black	\$10
Jameson	\$8

SCOTCH

Dewar's 15-Year	\$14
Johnnie Walker Black	\$14
Johnnie Walker Blue	\$66
Deanston Virgin Oak	\$16
Cragganmore 12-Year	\$19
Dalwhinnie 15-Year	\$18
Glenkinchie 12-Year	\$16
Laphroaig Quarter Cask	\$16
Lagavulin 16-Year	\$26
Oban 14-Year	\$28
Scapa 16-Year	\$22
Talisker 10-Year	\$20
Springbank 10-Year	\$18
Glenmorangie Quinta Ruban 12-Year	\$18
Balvenie DoubleWood 12-Year	\$18
Balvenie Caribbean Cask 14-Year	\$23
Glenfiddich 12-Year	\$16
Glenfiddich 15-Year Solera	\$20
Highland Park Dark Origins	\$22
Glenlivet 12-Year	\$16
Glenlivet 18-Year	\$32
Macallan 12-Year	\$22
Macallan 18-Year	\$78
Macallan Rare Cask	\$90
Macallan 25-Year	\$225

DRAFT BEER

MILLER LITE -
PALE LAGER \$6
Milwaukee, WI

CENTRAL WATERS
BOURBON BARREL
SCOTCH ALE \$10
Amherst, WI

STELLA ARTOIS -
BELGIAN PILS \$6
Belgium

SPOTTED COW -
FARMHOUSE ALE \$6
New Glarus, WI

SAMUEL ADAMS
SEASONAL \$7
Boston, MA

LOUIE'S DEMISE -
AMBER \$7
Milwaukee, WI

POINT BREWERY
WHOLE HOP IPA \$7
Stevens Point, WI

GUINNESS -
STOUT \$7
Ireland