

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*

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

CHILLED SEAFOOD PLATTER

*served with mignonette,
classic cocktail, charred lemon*

PREMIUM \$65

3 JUMBO SHRIMP

3 SHUCKED OYSTER

3/4 LB COLD WATER LOBSTER

1/4 LB KING CRAB LEG

LOBSTER SALAD

SEARED TUNA

GRAND \$120

6 JUMBO SHRIMP

6 SHUCKED OYSTER

1 1/4 LB COLD WATER LOBSTER

1/2 LB KING CRAB LEG

JUMBO LUMP CRAB

LOBSTER SALAD

SEARED TUNA

LAND & SEA

BRAISED BEEF TAGLIATELLE

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

FRIED CHICKEN LORUSSO

agave, thyme, herbed jus \$25

SEARED SCALLOPS

*manila clam chowder, smoked onion,
meyer lemon, pee wee potato, fennel \$33*

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

ACCOMPANIMENTS

BEEF FAT FRIES

tomato aioli \$9

LOADED BAKED POTATO \$10

LOBSTER MAC & CHEESE \$18

RARE'S LOADED HASHBROWN \$13

POTATO GRATIN

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

VANILLA SWEET POTATOES

pine nuts, sage brown butter \$9

WHIPPED YUKON POTATOES \$8

CHARRED ASPARAGUS \$10

CREAMED SPINACH \$10

CRISPY BRUSSELS

black garlic, herbed goat cheese \$10

ROASTED WILD MUSHROOMS \$12

WINES BY THE GLASS

RED

Caymus Cabernet Sauvignon <i>Napa Valley, CA, 2016</i>	\$33
Kith & Kin Round Pond Estate Cabernet Sauvignon <i>Napa Valley, CA, 2016</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

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
Woodford Reserve Rye	\$14
1792 Ridgmont Reserve 8 Year Bourbon	\$12
Amador Double Barrel Bourbon	\$13
Angel's Envy Port Cask Bourbon	\$17
Basil Hayden Bourbon	\$11
Blanton's Bourbon	\$16
Bookers Bourbon	\$20
Buck 8-Year Bourbon	\$8
Buffalo Trace Bourbon	\$7
Bulleit Bourbon	\$10
Bulleit 10-Year Bourbon	\$15
Four Roses Single Barrel Bourbon	\$15
J. Henry Wisconsin Bourbon	\$13
Jim Beam Masters Distillers Bourbon	\$42
Knob Creek Bourbon	\$12
Makers Mark Bourbon	\$10
Makers Mark 46 Bourbon	\$13
Makers Mark Cask Strength Bourbon	\$14
Makers Mark Rare Steakhouse Private Select	\$15
Old Forester Bourbon	\$10
Woodford Reserve Bourbon	\$15
Rowan's Creek Bourbon	\$9
Gentleman Jack Whiskey	\$12
Jack Daniel's Single Barrel Select Whiskey	\$16
Yamazaki 12-Year Single Malt Whiskey	\$22

IRISH

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

SCOTCH

Balvenie DoubleWood 12-Year	\$18
Balvenie Caribbean Cask 14-Year	\$23
Balvenie DoubleWood 17-Year	\$42
Cragganmore 12-Year	\$19
Dalwhinnie 15-Year	\$18
Deanston Virgin Oak	\$16
Glenfiddich 12-Year	\$16
Glenfiddich 15-Year Solera	\$20
Glenkinchie 12-Year	\$16
Glenlivet 12-Year	\$16
Glenlivet 18-Year	\$32
Glenmorangie Extremely Rare 18-Year	\$42
Glenmorangie Nectar D'or	\$30
Glenmorangie Signet	\$72
Highland Park Dark Origins	\$22
Johnnie Walker Black	\$14
Johnnie Walker Blue	\$66
Lagavulin 16-Year	\$26
Laphroaig Quarter Cask	\$16
Macallan 12-Year	\$22
Macallan 18-Year	\$78
Macallan 25-Year	\$225
Macallan Rare Cask	\$90
Oban 14-Year	\$28

DRAFT BEER

MILLER LITE -
PALE LAGER \$6
Milwaukee, WI

STELLA ARTOIS -
BELGIAN PILS \$6
Belgium

SAMUEL ADAMS
SEASONAL \$7
Boston, MA

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

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

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

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

GUINNESS-
STOUT \$7
Ireland