

RARE

STEAKHOUSE

TASTE OF



5:30–7 p.m.
MONDAY–THURSDAY

APPETIZER

Choice of one

CHOPPED SALAD

iceberg lettuce, cherry tomatoes, cucumber, bacon bits,
crispy truffle potato, jalapeño ranch



CAESAR SALAD

sourdough crouton, parmesan, lemon-anchovy emulsion



COLOSSAL SHRIMP COCKTAIL

poached in court bouillon, spiced cocktail sauce, remoulade

15 SUPPLEMENT

ENTRÉE

Choice of one

BAY OF FUNDY SALMON*

fricassee of confit fingerling potato, bacon, braised leeks,
bourbon-pickled peppers, mustard cream



PAN-ROASTED ORGANIC

CHICKEN BREAST

airline-cut, white bean & porcini mushroom cassoulet,
wilted baby kale, herb chicken jus



6 OZ. FILET MIGNON*



16 OZ. RIB EYE

20 SUPPLEMENT

Steaks are served with grilled asparagus,
Yukon gold potato purée & RARE steak sauce.

DESSERT

Choice of one

CHEESECAKE

mango, passion fruit, roasted pineapple



BANANA CREAM PIE

candied ginger

70 PER PERSON

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

No split or shared orders. Price does not include tax, gratuity or beverage.