

# RARE

STEAKHOUSE & TAVERN

WASHINGTON, DC

## APPETIZERS

### OYSTERS ON THE HALF SHELL\*

1/2 DOZEN 21, DOZEN 38

mignonette, cocktail sauce, citrus

### SHRIMP COCKTAIL 26

cocktail sauce, citrus

### CHARRED OCTOPUS 25

avocado mousseline, feta cheese, fennel, frisee

### MARYLAND-STYLE CRAB CAKE 27

old bay remoulade, lemon

### STEAMED MUSSELS 18

fennel, peppers, tomato-saffron broth

### STEAK TARTARE\* 24

capers, onion, pickled mushroom, chipotle aioli

### TUNA TARTARE\* 24

avocado-mint yogurt, grilled pineapple, peppadew, kurozu-apple vinegar

### CHEESE & CHARCUTERIE BOARD 32

seasonal mostardo, cornichons, honey, crostini

## SOUP & SALADS

### LOBSTER BISQUE 19

cold water lobster, crème fraiche

### SIGNATURE CAESAR 16

romaine, baby red oak lettuce, garlic croutons, parmesan, caesar dressing

### ICEBERG WEDGE 18

bacon, roasted tomatoes, pickled red onion, balsamic reduction, blue cheese dressing

### HARVEST SALAD 16

lettuce mélange, shaved root vegetables, goat cheese, honey-citrus vinaigrette

## SIDES

### MASHED POTATOES 14

### SPICY POTATOES 14

### GARLIC & PARMESAN FRIES 14

### ROASTED MUSHROOMS 14

### CREAMED SPINACH 14

### GRILLED ASPARAGUS 14

### LOBSTER MAC & CHEESE 28

### SAUTEED GREEN BEANS 14

### CREAMED CORN 14

## USDA PRIME STEAKS\*

### WET-AGED

8oz. FILET MIGNON 59

10oz. CAPITAL CUT 60

14oz. NY STRIP 64

16oz. BONE-IN PORK CHOP 46

### DRY-AGED

20oz. BONE-IN NY STRIP 72

22oz. BONE-IN RIBEYE 75

24oz. BONE-IN PORTERHOUSE 78

36oz. BONE-IN TOMAHAWK 145

### WAGYU

DAILY SELECTION MP



## SEAFOOD PLATTERS

### PETITE 90

oysters, shrimp cocktail, tuna tartare, steamed mussels, accompaniments

### GRANDE 150

oysters, shrimp cocktail, tuna tartare, steamed mussels, crab salad, accompaniments

## ENTREES\*

### GRILLED SALMON 48

creamy artisan grits, broccolini, kumquats, smoked tomato fondue

### PAN-SEARED SCALLOPS 57

butternut squash tortellini, cranberry compote, sweet potato mousseline, vin blanc

### MARYLAND-STYLE CRAB CAKES 54

old bay remoulade, lemon

### BRAISED SHORT RIBS 58

truffled celery root puree, pearl onion, red wine sauce

## ENHANCEMENTS

### SAUCES 4

béarnaise - red wine beef jus - chipotle aioli  
horseradish cream - au poivre

### BUTTER & CHEESE 5

maître d'hôtel butter - truffle butter  
blue cheese

### GRILLED TIGER SHRIMP 18

### SEARED SCALLOPS\* 26

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

A 20% service charge will be added to all parties of 6 or more. All large parties are setup as one (1) check. Final bill can be split up to three (3) ways. For your security, we only accept credit cards with embedded microchip.

202.800.9994 - 1595 I STREET NW, DC 20005 - RARESTEAKS.COM