RARE & RYE
STEAKHOUSE

BRUNCH

WAGYU BREAKFAST BURGER – 26
8oz WAGYU BEEF, FRIED EGG, BACON, AMERICAN CHEESE, SMOKED BLACK GARLIC AIOLI, BUTTERMILK MAPLE SYRUP, TALLOW TRUFFLE FRIES

BRIOCHE AVOCADO TOAST – 18
CONFIT TOMATOES & GARLIC, APPLEWOOD SMOKED BACON, FRIED EGG, AVOCADO PURÉE, EVERYTHING BAGEL SEASONING

CROQUE MADAME – 16
SERRANO HAM, FRIED EGG, MANCHEGO MORNAY, AMERICAN CHEESE

TOASTED CROISSANT – 7
HONEY, BUTTER

TALLOW TRUFFLE FRIES – 14
PARMESAN, SMOKED BLACK GARLIC AIOLI

FRIED CALAMARI RINGS – 18
SMOKED BLACK GARLIC AIOLI

HONEY CHORIZO – 14 GF
SPANISH CHORIZO LINKS, RED WINE, GARLIC, HONEY

MANCHEGO CROQUETTES – 16
SERRANO HAM, SMOKED BLACK GARLIC AIOLI

BUTTER GARLIC SHRIMP – 25 GF
GUINDILLA PEPPERS, PIMENTO, HERBS

SHRIMP COCKTAIL – 25 GF
BLACK TIGER SHRIMP, HOUSE COCKTAIL SAUCE

PEI OYSTERS – 24 GF
HALF DOZEN, SHERRY SCALLION-MIGNONETTE OR SESAME SOY GINGER

ADDITIONS $4 EA.

CRÈME CATALANA FRENCH TOAST – 22
MIXED BERRIES, CURRANT CUSTARD, BERRY COMPOTE, BUTTERMILK MAPLE SYRUP

STEAK & EGGS – 35
FILET MEDALLIONS, TWO FRIED EGGS, SCALLION CHIMICHURRI, ROASTED POTATOES

OMELETTE – 17
MANCHEGO CHEESE, ROASTED POTATOES, APPLEWOOD SMOKED BACON OR SPANISH CHORIZO, BRIOCHE

ADD: CRAB CAKE $4 | CREAMED SPINACH $2 | VEGETABLES $2

STEAK & EGGS BOARD
YOUR CHOICE OF STEAK. SERVED WITH 4 EGGS
ROASTED POTATOES, BRIOCHE, SCALLION CHIMICHURRI, APPLEWOOD SMOKED BACON, CHORIZO

PRIME RIBEYE 18oz – 83
RARE & RYE SIGNATURE CUT

PRIME NY STRIP 14oz – 73

FILET MIGNON MEDALLIONS 9oz – 61

FILET MIGNON 8oz – 75

PRIME COWBOY 22oz – 93

PRIME PORTERHOUSE 32oz – 153

RARE & RYE WEDGE – 18
VALDEÓN BLEU CHEESE, HEIRLOOM TOMATOES, RED ONIONS, APPLEWOOD SMOKED BACON, GARLIC CROUTONS

THE CAESAR – 16
GARLIC CROUTONS, AGED MANCHEGO CHEESE

HOUSE GREEN SALAD – 14 GF
RED ONIONS, HEIRLOOM TOMATOES, GUINDILLA PEPPERS, SPANISH OLIVES, AGED MANCHEGO, SHERRY VINAIGRETTE

SERVING RARE. SIPPING RYE.

MAINS

CHARCOAL AJÍ-AMARILLO CHICKEN – 38 GF
24-HOUR TAMARI-COFFEE MARINATE, ROASTED POTATOES,
SCALLION CHIMICHURRI, CHARRED SWEET PEPPERS

ORA KING SALMON – 48
SAFFRON RISOTTO, HARICOT VERTS, AGRODOLCE GLAZE

CHILEAN SEA BASS – 55 GF
CONFIT TOMATO, GARLIC WHIPPED POTATOES, THAI BASIL

RIGATONI BEEF RAGÙ – 36
SLOW-BRAISED BEEF, SPANISH CHORIZO, AGED MANCHEGO,
GARLIC CROUTONS, FRESH PARSLEY

SOBRASSADA SEAFOOD PASTA – 42
CREAM SAUCE, SHRIMP, CLAMS, TOMATO CONFIT, PEPPERS
SQUID INK TAGLIATELLE

CUTS

CUT OR WHOLE WITH ROASTED GARLIC BULBS & BUTTER HERB BRUSH

PRIME RIBEYE 18OZ – 68
RARE & RYE SIGNATURE CUT

PRIME NY STRIP 14OZ – 58

FILET MIGNON MEDALLIONS 9OZ – 40

CENTER CUT FILET MIGNON 8OZ – 60

GARLIC GLAZED PORK TOMAHAWK – 38

MARINATED LAMB RACK 2-BONE – 38 | 4-BONE – 68

PRIME COWBOY 22OZ – 78

PRIME PORTERHOUSE FOR TWO 32OZ – 138

ENHANCEMENTS

R&R STEAK SAUCE – 3 | TRUFFLE BUTTER – 3 | BLACK GARLIC BORDELAISE – 4
CARMELIZED ONIONS – 3 | SCALLION-CHIMICHURRI – 3 | CHARRED PEPPERS – 4

PREMIUM ENHANCEMENTS

BONE MARROW BUTTER – 7 | VALDEÓN BLEU CHEESE – 9 | SIDE SALAD – 8
GARLIC SHRIMP – 14 | SAFFRON BUTTER-POACHED LOBSTER TAIL – MP

SIDES

GARLIC WHIPPED POTATOES – 14 GF
MORNAY MANCHEGO MAC & CHEESE – 16
THAI BASIL GLAZED CARROTS – 12 GF
BROWN BUTTER HARICOT VERTS – 12 GF
LOADED TWICE BAKED POTATO – 12 GF
ROASTED ARTICHOKE HEARTS – 12 GF
SAUTÉED GARLIC MUSHROOMS – 10 GF
CREAMED SPINACH – 14

20% SERVICE CHARGE ADDED TO ALL PARTIES OF SIX OR MORE

GF GLUTEN FREE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH, OR EGGS MAY INCREASE RISK OF FOODBORN ILLNESS.