



BRUNCH

STEAKHOUSE BREAKFAST BURGER – 28

SAUSAGE & BEEF PATTY, SLICED PETIT FILET, GUINDILLA PEPPERS
FRIED EGG, SERRANO HAM, MORNAY, AIOLI, ROASTED POTATOES

BRIOCHE AVOCADO TOAST – 16

TOMATO, ONION, SHERRY VINAIGRETTE, OLIVE OIL, EVERYTHING SEASON
FRIED EGG \$3 | CURED SALMON \$4 | SMOKED SALMON ROE \$10

RARE & RYE WEDGE – 16

BLEU CHEESE CRUMBLES, HEIRLOOM TOMATOES, RED ONIONS,
APPLEWOOD SMOKED BACON, BREADCRUMBS, BUTTERMILK DRESSING

BERRY BRIOCHE FRENCH TOAST – 16

MIXED BERRY MASCARPONE CREAM, WHITE CHOCOLATE,
BUTTERMILK HONEY MAPLE SYRUP

HOUSE GREEN SALAD – 12

RED ONIONS, HEIRLOOM TOMATOES, GUINDILLA PEPPERS,
SPANISH OLIVES, AGED MANCHEGO, SHERRY VINAIGRETTE

THE CAESAR – 14

PARMESAN, BREADCRUMBS, HOUSE CAESAR DRESSING

CHURROS & NUTELLA – 14

NUTELLA ESPRESSO CHOCOLATE SAUCE, BUTTERMILK HONEY MAPLE SYRUP

STEAK & EGGS BOARD

YOUR CHOICE OF STEAK. SERVED WITH 4 EGGS
ROASTED POTATOES, TOAST, SCALLION CHIMICHURRI,
APPLEWOOD SMOKED BACON, & AVOCADO

PRIME RIBEYE 18oz – 83
RARE & RYE SIGNATURE CUT

PRIME NY STRIP 14oz – 73

PRIME PICANHA 10oz – 61

FILET MIGNON 8oz – 75

PRIME COWBOY 22oz – 93

PRIME PORTERHOUSE 32oz – 153

POTATO OMELETTES

VELVETY SOFT YUKON GOLD POTATOES GENTLY FOLDED
INTO-FLUFFY, CUSTARDY EGGS & MANCHEGO CHEESE

THE TRADITIONAL – 14
OLIVE OIL, MANCHEGO

THE GARDEN – 16
MUSHROOM, PEPPERS, ONIONS

THE PIG – 19
CHORIZO, APPLEWOOD SMOKED BACON, SERRANO

THE STEAKHOUSE – 24
BORDELAISE STEAK, CARAMELIZED ONION

THE FISHERMAN – 24
GARLIC SHRIMP, MORNAY, GUINDILLA PEPPERS

BUTTER GARLIC SHRIMP – 22

GUINDILLA PEPPERS, PIMENTO, HERBS

ROASTED OCTOPUS – 24

ROMESCO, SCALLION CHIMICHURRI

TALLOW TRUFFLE FRIES – 14

TRUFFLE PARMESAN, BLACK GARLIC AIOLI

FRIED CALAMARI – 18

RED SOFRITO SAUCE, LEMON

SHRIMP COCKTAIL – 22

HOUSE COCKTAIL SAUCE, LEMON

PEI OYSTERS – 24

SHERRY SCALLION-MIGNONETTE OR SESAME SOY GINGER

SERVING RARE. SIPPING RYE.

MAINS

YOUNG HERB ROASTED CHICKEN – 38 
CREAMY RICE, SPANISH OLIVES, SWEET PEPPERS, ENGLISH PEAS

FAROE ISLANDS SALMON – 40 
CHARRED PEPPERS, FONDANT POTATOES, GASTRIQUE, TOMATOES

BLACK INK SEAFOOD TAGLIATELLE – 46
RED SOFRITO, MUSSELS, SHRIMP, CLAMS, CRAB, BAY SCALLOPS

HONEY GARLIC GLAZED PORK CHOP – 42 
BLACK GARLIC, MASHED POTATOES, ASPARAGUS

CUTS

CUT OR WHOLE WITH ROASTED GARLIC BULBS & BUTTER HERB BRUSH

PRIME RIBEYE 18oz – 68
RARE & RYE SIGNATURE CUT

PRIME NY STRIP 14oz – 58

PRIME PICANHA 10oz – 46

FILET MIGNON 8oz – 60

PRIME COWBOY 22oz – 78

PRIME PORTERHOUSE FOR TWO 32oz – 138

ENHANCEMENTS

ROMESCO – 2 | BORDELAISE – 2 | TRUFFLE BUTTER – 2 | HOUSE STEAK SAUCE – 2
HORSERADISH CREAM – 2 | BLACK GARLIC AIOLI – 2 | HOT PEPPER SAUCE – 2
SCALLION-CHIMICHURRI – 2 | COWBOY SEASONING – 2 | RED PEPPER CHIMICHURRI – 2
CHARRED PEPPERS – 4 | CHARRED ONIONS – 4 | VALDEÓN BLEU CHEESE – 9
CRAB CAKE – 16 | GARLIC SHRIMP – 20 | LOBSTER TAIL – MP

SIDES

CREAMED SPINACH – 10

MASHED POTATOES – 10

SEASONAL VEGETABLES – 10 

MORNAY MANCHEGO MAC – 14

LOADED TWICE BAKED POTATO – 12

ROASTED POTATOES & RED CHIMICHURRI – 10

STEWED WILD MUSHROOMS – 10 

SAUTÉED ASPARAGUS – 10 