

## appetizers

### beef carpaccio.....15

filet of beef, olive oil, micro greens, sea salt, crouton

### sliders.....18

trio of mini burgers, guacamole, chipotle mayo, pickled onion\*\*

### texas wings.....10

crispy chicken drumettes, choice of buffalo, bbq or korean style

### popcorn chicken.....13

beer battered chicken nuggets, served w/buffalo & house bbq sauce

### southwestern chili.....12

choice beef, chilies, onions, peppers, and kidney beans simmered for 6 hours, w/ tortilla chips, sour cream and chives

### churrasco roll.....15

smoked beef, sautéed peppers, onions, scallions, cilantro, roasted corn, bbq sauce

### mushroom napoleon.....16

sautéed crimini & portabella mushrooms in red wine, white truffle essence, puff pastry

### ropa vieja.....17

pulled beef sautéed with garlic, tomato, green & red peppers, onions, served on tostones

### crab cakes.....14

drizzled with a ginger orange sauce, served over a garnish of spring mix

## sushi appetizers \*Electric Samurai

### tuna tartar.....16

ahi tuna, mango, avocado, sesame, scallion\*\*

### ceviche.....14

st peter fish, asian pear, scallion, chilies, red onion, cilantro\*\*

### tuna crudo.....15

ahi tuna, sea salt, olive oil, cayenne and lime

### red dragon.....15

peppered tuna & avocado inside, spicy salmon on top (8pcs)\*\*

### four alarm.....16

spicy tuna inside, peppered tuna, jalapeno, and siracha on top (8pcs **very spicy**)\*\*

### kanisu.....14

kani, avocado, masago wrapped in cucumber rice wine vinaigrette

## salads

### wedge salad.....10

iceberg wedge, tomato, cucumber, carrots, pea shoots, red cabbage, honey dijon dressing

### spinach salad.....14

baby spinach, crimini mushroom, beef **“bacon”**, sunny side egg, beef **“bacon”** vinaigrette

### greek salad.....14

tomato, cucumber, kalamata olive, watermelon, baby arugula, tofu, zatar spice

### caesar salad.....10

hearts of romaine, homemade focaccia croutons, garlic caesar dressing

### southwest cobb.....14

shredded iceberg, black beans, corn, tomato, avocado, mexican turkey, crispy tortilla, sour cream, chipotle vinaigrette

### chopped salad.....12

romain, chick peas, kidney beans, hearts of palm, tomato, red pepper, cucumber, balsamic vinaigrette

### bibb lettuce salad.....12

hydroponic bibb lettuce, grape tomato, crispy shallots, jalapeno ranch dressing

## add to any salad

### salmon.....10.50\*\*

### chicken.....12

### steak.....15\*\*

### rainbow roll.....14

kani & cucumber inside, salmon, tuna, hamachi, and avocado on top, eel sauce (8pcs)\*\*

### godzilla.....16

tuna, salmon, kani, hamachi, tempura outside, eel sauce (8pcs)\*\*

### green dragon.....14

spicy tuna inside, avocado on top spicy mayo (8pcs)\*\*

### rare roll.....19

tempura sea bass, mushroom, avocado, scallion, cilantro sauce (8pcs)

### nitro scallops.....14

faux scallops, scallions, sesame, eel sauce, spicy aioli, micro greens

### crunchy volcano roll.....19

Tempura shrimp, avocado inside, spicy crab salad, tempura flakes, eel sauce

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**For your convenience an 18% gratuity has been added to your bill. Thank you.**

Our cocktail program is the first true Kosher Mixology program in the Southeast. We use all fresh juices and the finest produce and spirits available. When kosher products are not available, we create our own by hand. Be sure to try our handmade Lemon Vodka, Orange Vodka, Spiced Rum, crème de meure (blackberry), crème de framboise (raspberry), crème de peche (peach) and velvet falernum. Our drinks show reverence for the past while looking toward the future.

## Specialty Cocktails.....15

### Death in the Evening

Lucid Absinthe, topped with sparkling wine, served in a champagne glass

### Rare Delight

Bacardi Gold, L'Chaim vodka, triple sec, orange juice, served on the rocks with an orange wedge

### Beatrice Kiddo

Moscato with Lychee extract, peach schnapps, and a pinch of wasabi, served on the rocks

### Midwest Morals

Crown royal, apple liqueur, cranberry and cinnamon, splash of lime, served on the rocks

### Bricktop

Rare's ice tea! Makers mark, sweet vermouth, agave and a dash of bitters, with house brewed tea

### English Cowboy

Jack Daniels, rosemary and mixberries, topped with soda, on the rocks

### Electric Samurai

Sake! Ginger, watermelon, limoncello, served on the rocks

### Stubborn Hungarian

Vodka, paprika, dash of hot sauce, fresh sweet red pepper, served martini style

### Tame The Dragon

Refreshing! Sake, gin, cucumber, basil leaf, honey and midori, on the rocks

### Tipsy Gity

Muddled dark cherries, mint, spiced sugar, gin, with rose sparkling

### Rarely Jealous

Fresh mango, strawberry and pomegranate, shaken with vodka, topped with a pinot noir float

### Border Control

Tequila, cointreau, orange juice, coconut milk, chocolate syrup, pinch brown sugar, on the rocks

## Classic Cocktails.....13

### GIN

#### Floradora

Another Classic from the turn of the century. Gin, House made crème de framboise (raspberry), Lime juice. Topped with Ginger ale

#### Orange Blossom

Our very own study in orange flavor. Gin, Cointreau, Dry Vermouth, Orange Blossom Water and Orange Bitters.

#### Bernardo

Gin, Triple Sec, lemon juice, angostura bitters, and a twist of lemon

### VODKA

#### Lintzer Bramble

All the flavors of a Lintzer Tart in a glass. L'Chaim Vodka, Ashkelon Arak, Fresh Lemon Juice, Almond-Cinnamon Syrup and raspberry preserves.

#### Rare's Cosmopolitan

Citrus vodka, cranberry juice, cointreau, lemon juice

#### Sour Apple

A sweet, yet refreshing martini! Sour apple pucker, lime, vodka, sugar

### WHISKEY/BOURBON/BRANDY

#### Yashmak

Whiskey, dry vermouth, absinthe, angostura bitters, simple syrup, served on the rocks

#### Mint Julep

Muddled mint leaves, bourbon, simple syrup, served on the rocks

#### Bourble

Bourbon, triple sec, lemon juice, served on the rocks

### TEQUILA/RUM

#### Classic Margarita

Everyone's got one, but very few are made properly. Herradura Blanco, Cointreau, Lime Juice and Agave Nectar Available: Traditional, Pomegranate, Raspberry

#### Cactus Bite

Cuervo Silver Tequila, triple sec, drambuie, sugar, angostura bitters, served on the rocks

#### Mojito

A Rare staple! Bacardi superior, simple syrup, lemon juice, muddled mint leaves, fresh strawberries Available: Traditional, Strawberry, Mango

### \* Suggested Cocktail Pairing

# entrees

## rare's classic burger.....19

served on a kaiser roll, topped with lettuce, tomato, caramelized onion, house sauce\*\*, side of hand cut steak fries

## steakhouse burger.....23

served on a kaiser roll, topped with crispy onions, guacamole, chipotle mayo\*\*, side of hand cut steak fries

**\*border control**

## waygu burger.....30

10 oz. waygu beef, topped with truffle mushroom, smoked onion mayo, served with truffle fries, limited availability

## chicken marsala.....25

pan seared chicken breast, marsala sauce, roasted red pepper and caramelized onion quinoa

**\*bricktop**

## pomegranate chicken.....25

grilled chicken breast, pomegranate / bbq sauce, basmati rice, craisins, toasted almonds, cilantro oil

## short ribs.....38

short ribs braised 4 hours in red wine beef jus, served over parsnip puree, English peas, gremolata

**\*midwesterner**

## salmon.....25

pan seared salmon, sautéed vegetable medley, lemon infused extra virgin olive oil

**\*tame the dragon**

## sea bass.....36

pan seared with a macadamia crust, sweet potato mash, balsamic reduction

**\*death in the evening**

## tuna.....30

sesame crust, teriyaki, ginger scallion rice, asian slaw

**\*beatrice kiddo**

## truffle french fries substitution.....2

## truffle mashed substitution.....2

# chef's specials

limited availability, no substitutions

## Monday

### rare's prime cut.....46

house special cut marinated in olive oil and garlic served sliced with truffle mashed potatoes, horseradish sauce\*\*

## Tuesday

### baby lamb chops.....59

two double chops, oven roasted, served with butternut squash and corn hash

## Wednesday

### rack of veal.....42

two grilled chops, oven roasted tomato, basil pesto

## Sunday- Thursday

### prime rib for two.....89

slow roasted herb and garlic crust, choice of 2 sides\*\* must be ordered 1 hour in advance

# soup of the day.....9

# children's menu

chicken fingers / fries.....8

chili dog / fries.....9

hot dog / fries.....7

hamburger / fries.....9\*\*

# Chef's Tasting Menu

Available nightly at the Chef's discretion.

Courses are selected by the Chef. Participation of entire table is required. Must be ordered 24 hours in advance. Starting at \$125 per person for five courses .... additional \$55 for wine pairings

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# all steaks are hand cut in house

## house cuts

### rare's classic steak.....32

12oz bone in rib eye house cut French fries,  
horseradish sauce\*\*

### skirt steak.....31

12oz skirt, chimichurri, sweet potato fries\*\*  
**\*stubborn hungarian**

### rib eye.....38

16 oz boneless rib eye, garnish of roasted roma  
tomatoes, shallot sauce\*\*  
**\*english cowboy**

### blackened rib eye.....39

16 oz boneless rib eye rubbed with a blend of nine  
spices and herbs, pineapple salsa,  
jack daniels bbq sauce  
**\*rare delight**

## meat temperatures

rare = dark red cool center  
medium rare = very red warm center  
medium = warm red center with pink edges  
medium well = slightly pink  
well done = cooked throughout

## sides.....7

yukon gold mashed potatoes  
beer battered onion rings  
hand cut crispy french fries  
creamed spinach  
baked potatoes  
sautéed broccolini  
sautéed vegetables  
sweet potato fries  
sweet potato mash  
basmati rice with toasted almonds/craisins  
quinoa with roasted red peppers & onion

### truffle french fries.....9

### truffle mashed potatoes.....9

## 21-day wet aged

### center cut filet.....46

10 oz grilled center cut filet, garnish of sautéed  
spinach, béarnaise sauce\*\*

### pepper crust filet.....46

10 oz center cut filet crusted in black peppercorns, pan  
seared, garnish of sautéed spinach,  
béarnaise sauce\*\*  
**\*tipsy gity**

### black angus.....46

14 oz bone in 100% certified ribeye with a garnish of  
smoked yukon gold potatoes, choice of sauce

### boneless black angus ribeye.....55

16 oz boneless 100% certified ribeye, confit of garlic,  
white asparagus, oven roasted tomatoes,  
choice of sauce

### angus delmonico.....69

28 oz double cut bone in rib eye, onion rings,  
béarnaise sauce\*\*  
**\*rarely jealous**

### waygu ribeye.....89

chef's seasonal accompaniments,  
limited availability

**The Rib Eye is a flavorful cut of beef, well marbled with  
fat. Do not order if you prefer a lean cut of beef.  
We are not responsible for well done steak**

## beverages

soda.....2.50  
iced tea.....2.99  
Vero still water.....4.00  
Vero sparkling water.....4.00  
coffee/tea.....2.50  
espresso.....2.50  
cappuccino.....3.50  
extra shot espresso.....2.00

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