

COLD STARTERS

- BEEF CARPACCIO** thin sliced filet,
micro greens, mustard vinaigrette14
- PANZANELA** heirloom tomatoes, balsamic,
olive oil, basil, homemade croutons 10
- CAESAR SALAD** hearts of romaine,
homemade croutons, caesar dressing..... 10
- HOUSE SALAD** mescaline greens, chick peas, roasted red pepper, avocado,
radish sprouts, crispy onions, balsamic vinaigrette10
- ICEBERG SALAD** wedge of iceberg, tomato,
carrot curls, ranch dressing 10
- BABY SPINACH SALAD** roasted portabella, red onion, spicy pecans, sun
dried tomato vinaigrette10

SOME ITEMS MAY CONTAIN RAW INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES, ESPECIALLY IF YOU ARE PREGNANT, ELDERLY, OR HAVE CERTAIN MEDICAL CONDITIONS.

HOT STARTERS

- BOURBON CHILI** beef, peppers, onions, tomatoes,
Jack Daniels, corn tortilla chip..... 10
- TEXAS WINGS** chicken drumettes, choice of spicy, mild or citrus sauce 9
- POPCORN CHICKEN** beer battered chicken pieces w/
spicy and mild BBQ sauces.....11
- WAYGU SLIDERS** waygu beef, brioche buns, pickled onion, guacamole,
chipotle mayo, gherkins21
- CHICKEN SATAY** ginger, lemongrass,
cilantro, w/ peanut sauce 12
- CRAB CAKES** faux crab, cilantro, jicama slaw,
cayenne pepper aioli12
- SOUP OF THE DAY** Please ask your server.....9

ENTRÉE

- SEA BASS** pan seared, macadamia
crust, sweet potato mash, balsamic reduction..... 34
- GRILLED SALMON** teriyaki glaze,
european cucumber and rice noodles..... 24
- ROSEMARY CHICKEN** half roasted chicken served
with oven roasted carrots and parsnips 23
- MANGO CHICKEN** grilled breast, roasted fennel and red
peppers, mango/ jalapeno salsa 26
- PRIME BEEF BURGER** tomato, lettuce, caramelized
onions, house sauce and crispy fries..... 19
- STEAKHOUSE BURGER** crispy onions, guacamole,
chipotle mayo, crispy fries 23
- BRAISED SHORT RIBS** apple BBQ glaze,
southern style red cabbage..... 36

OUR COOKING TECHNIQUES FUSE INGREDIENTS THAT MAY BE UNEXPECTED, SO LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES YOU MAY HAVE

FROM OUR WOOD BURNING GRILL

- RARE'S CLASSIC STEAK** 14oz bone in rib eye, horseradish sauce ..29
- SKIRT STEAK** 12oz wood grilled, chimichuri sauce..... 31
- AGED RIBEYE** 14oz aged boneless rib eye, shallot reduction 38
- BLACKENED RIBEYE** 14oz boneless rib eye, Jack Daniels sauce 38
- CENTER CUT FILET** 10oz center rib eye Filet,
béarnaise sauce..... 45
- PEPPERCORN CRUSTED FILET** 10oz center rib eye Filet,
béarnaise sauce..... 45
- DELMONICO** 24oz USDA Prime aged bone in rib eye steak,
béarnaise sauce (*Limited Availability*) M/P

THE RIB-EYE IS A FLAVORFUL CUT OF BEEF, WELL MARBLED WITH FAT. DO NOT ORDER IF YOU PREFER A LEAN CUT OF BEEF. NOT RESPONSIBLE FOR WELL-DONE STEAKS.

Rare	Medium Rare	Medium	Medium Well	Well
Very Red Cold Center	Red Cool Center	Pink Center	Slightly Pink Center	Broiled through out, not pink

SAUCES

(Additional Sauces \$1)

BÉARNAISE, HORSERADISH, HOUSE BBQ, SHALLOT
REDUCTION, CHIMICHURRI, JACK DANIELS SAUCE

ACCOMPANIMENTS

BAKED POTATO
ROASTED GARLIC MASHED POTATOES
ONION RINGS (BEER BATTERED)
SWEET POTATO MASH
HAND CUT STEAK FRIES
SAUTEED BROCOLINI
CREAMED SPINACH
ROASTED VEGETABLES

7

FOR THE YOUNG-UNS

- 12 AND UNDER -
ALL SERVED WITH FRIES
CHILLI DOG
HOT DOG
HAMBURGER
CHICKEN FINGERS

8

BEVERAGES

- SODA..... 2.50
- CHILLED TEA..... 3
- PANNA / PELLEGRINO..... 5.75
- CAPPUCCINO..... 3.50
- COFFEE..... 2.50
- ESPRESSO..... 2.50

SPECIALS

SUNDAY

CHARRED RIB EYE WITH
CRANBERRY BBQ RELISH

42

MONDAY

CHIPOTLE STEAK
WITH GARLIC MASH

46

TUESDAY

HOISIN MARINATED RIB EYE
WITH BROCOLINI

42

WEDNESDAY

VEAL OSSO BUCCO

46

THURSDAY

SMOKED RIB EYE
WITH SWEET POTATO MASH

49

RARE
STEAKHOUSE
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