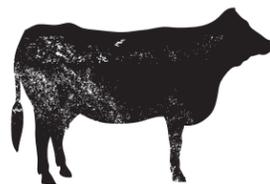




Enjoy a memorable Rare experience
in the sun or under the stars
at our rooftop bar "Rare View" 16 floors up!

rarebarandgrill.com



How Do You Like It?

STARTERS

LOLLIPOP WINGS 10.

with warm roquefort fondue

FRIED CALAMARI 10.

with chipotle aioli

SPINACH & ARTICHOKE DIP 13.

with homemade tortilla chips

SHREDDED BRISKET QUESADILLA 14.

with homemade salsa

REUBEN FRICKLE (HUH?) 10.

*lower east side pickle slice wrapped in
corned beef, sauerkraut, swiss, deep fried
and served with dijon cream*

FRENCH FRY TASTING BASKET 10.

*a mix of cottage, hand cut & sweet potato fries
with 3 dipping sauces*

ORGANIC BEEF CHILI 7.

straight from the Dakota Organic Beef Farms

CHICKEN VEGETABLE SOUP 6.50

prepared daily and made from scratch

TEQUILA SHRIMP SKEWERS 15.

with grilled pineapple & roasted pepper relish

CLASSIC CAESAR SALAD 7.50

*garlic croutons & parmesan
grilled chicken 5. mini burger 3. per*

ENTRÉE SALADS

GRILLED AHI TUNA 18.

7 ounces, served over honey basil white bean salad

COBB SALAD 16.

*grilled chicken, avocado, tomato, double smoked slab bacon, cheddar, onion, green beans,
roquefort cheese, hard boiled egg, tossed in a dijon vinaigrette dressing*

GRILLED SALMON SALAD 17.

*grilled strips of fresh salmon filets served over mixed greens with sundried tomatoes, kalamata olives,
red onions, cherry tomatoes with balsamic vinaigrette*

GREEK SALAD 17.

tossed in a lemon vinaigrette dressing, topped with three lamb chops and a side of tzatziki

BURGERS

Our burgers are 100% grade "A" American beef, ground and freshly prepared daily in our kitchen. The "Rare" burger is an 8 oz. juicy delight, served on a homemade sweet toasted bun with a lower east side pickle, lettuce, tomato and onion.

"RARE" CLASSIC 9.50

ORGANIC CLASSIC BURGER 12.

straight from the Dakota Organic Beef Farms

BURGER MASTER'S SPECIAL P/A

a thoughtfully designed burger creation prepared weekly by our Chef

CLUB STEAK BURGER 21.

New York Strip topped with Irish cheddar, curry avocado remoulade and crispy pancetta

THE MEXICAN 15.

spiced black bean spread, guacamole, chipotle purée

BBQ BISON BURGER 15.

BURGER TRIO 16.

chef's choice of the week - three mini burgers

THE ORIGINAL "LOUIS LUNCH" BURGER 9.

6 ounces of our secret house blend topped with a grilled onion, served on white toast with a smear of sharp cheddar. Don't even think of asking for ketchup!

BARBEQUE BRISKET PO' BOY 15.

barbequed pulled moist brisket with our homemade slaw

LOBSTER BURGER 23.

7 ounces & loaded with lobster tail, served with cantaloupe melon carpaccio

CHICKEN BURGER 15.

with sundried tomato aioli

TURKEY BURGER 16.

topped with our homemade creamy horseradish mayonnaise

DUCK CONFIT MELT 19.

shredded moist duck with melted gruyère on toasted brioche. Served with duck gravy and hand cut fries

VEGETARIAN MELTSATION 15.

lightly breaded eggplant with avocado, portobello, red pepper, arugula & brie

WARM TUNA STEAK SANDWICH 16.

topped with sliced cucumber & avocado, served with a mesclun salad & balsamic vinaigrette dressing



All of our burgers are cooked to order, so please bear with us. It'll be worth it!



These are sandwiches, not burgers!

TOPPINGS 1.50

AMERICAN	ROQUEFORT
BRIE	SWISS
CHEDDAR	GOAT CHEESE
SMOKED CHEDDAR	CARAMELIZED ONIONS
MOZZARELLA	SAUTÉED MUSHROOMS
GRILLED PORTOBELLO	FRIED EGG
APPLE SMOKED BACON	PROSCIUTTO

PRIME TOPPINGS

TRUFFLE BUTTER 5.
DOUBLE SMOKED SLAB BACON 2.50
FRIED JALAPEÑOS 2.50

FLAMBÉED STEAKHOUSE BURGERS

JAMESON BLACK BARREL BURGER 18.

8 ounces of fresh ground ribeye flambéed in Jameson Black Barrel select reserve atop its aged whiskey slaw and smothered with white Irish cheddar

Feel like a shot? Enjoy this 12-year aged beauty to accompany your meal for an additional 5.

T-BONE 21.

a blend of filet & strip, flambéed in tequila, wrapped in apple smoked bacon, topped with cheddar & crispy onions

M&M BURGER 15.

our classic flambéed in whiskey, topped with caramelized shallots, cheddar cheese & apple smoked bacon

STEAKS AND MORE

LARCENY LACED BBQ BABYBACK RIBS 23.

slow cooked for 5½ hours sliding off the bone pork ribs and marinated in Larceny Kentucky bourbon, served with your choice of a side

Back this baby up for 5. Enjoy 1.5 ounces of this smooth bourbon... neat of course

COWBOY RIBEYE STEAK 28.

22 ounces, topped with red wine mushroom sauce and served with truffle spinach risotto

MEXICAN STYLE SKIRT STEAK 19.

served with chimichurri sauce

STEAK AU POIVRE 24.

8 ounce filet served with our hand cut fries

NEW YORK STRIP STEAK 14 oz. 26.

served with chive mashed potatoes

CHICKEN PAILLARD 18.

served with a refreshing summer salad



Steakhouse cuts, ground & prepared to perfection. Enjoy!

FRIES AND SIDES

HAND CUT FRIES 4.	THREE CHEESE AU GRATIN 8.
SWEET POTATO FRIES 4.	RARE'S HOMEMADE SLAW 5.
PARMESAN TRUFFLE FRIES 5.	SAUTÉED SPINACH 5.
COTTAGE FRIES 4.	MASHED POTATOES 5.
ONION HEAP 6.	GRILLED ASPARAGUS 7.

DIPPINGS

NEW MEXICAN CHILI KETCHUP
RARE'S HOMEMADE BBQ SAUCE
CHIPOTLE AIOLI
HONEY MAPLE DIP (great with sweet potato fries!)

Please inform your server of any food allergies. 18% service charge added to parties of 8 or more.