

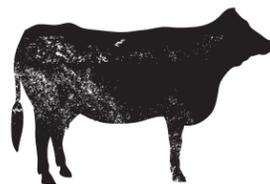


How Do You Like It?



Enjoy a memorable Rare experience  
in the sun or under the stars  
at our rooftop bar "Rare View" 23 floors up!

[rarebarandgrill.com](http://rarebarandgrill.com)



## 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  
a dijon cream*

**FRENCH FRY TASTING BASKET 10.**  
*a mix of cottage, hand cut & sweet potato  
fries with 3 dipping sauces*

**CLASSIC CAESAR SALAD 7.50**  
*garlic croutons & parmesan  
grilled chicken 5. mini burger 3. per*

**ORGANIC BEEF CHILI 7.**  
*straight from the Dakota Organic Beef Farms*

**CHICKEN VEGETABLE SOUP 6.50**  
*prepared daily and made from scratch*

**ROCK SHRIMP SALAD 14.**  
*frisée, crispy pancetta, feta & avocado*

## 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

#### THE MEXICAN 15.

spiced black bean spread, guacamole, chipotle purée

#### 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 about asking for ketchup!

#### BARBEQUE BRISKET PO' BOY 15.

barbequed pulled moist brisket with our homemade slaw

#### CLUB STEAK BURGER 21.

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

#### LOBSTER BURGER 23.

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

#### CHICKEN BRIE BURGER 18.

fresh ground chicken breast stuffed with brie, wrapped with prosciutto then topped with more brie & sweet figs

#### TURKEY BURGER 16.

topped with our homemade creamy horseradish mayonnaise

#### 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
GRILLED KIELBASA 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.

#### RARE'S RIBEYE 21.

flambéed in bourbon topped with smoked cheddar, avocado & sautéed cipollini

#### 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

#### NEW YORK STRIP STEAK 14 oz 26.

served with chive mashed potatoes

#### STEAK AU POIVRE 24.

8 ounce filet served with our hand cut fries

#### CHICKEN PAILLARD 18.

served with a refreshing summer salad

## FRIES AND SIDES

#### HAND CUT FRIES 4.

#### SWEET POTATO FRIES 4.

#### PARMESAN TRUFFLE FRIES 5.

#### COTTAGE FRIES 4.

#### ONION HEAP 6.

#### EDDIE'S RIBEYE MAC & CHEESE 7.

#### SAUTÉED SPINACH 5.

#### RARE'S HOMEMADE SLAW 5.

#### MASHED POTATOES 5.

#### 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.