

RARE650

PRIME STEAK • SUSHI

SEAFOOD PLATEAUS

*Shrimp, Oysters, Clams, Lobster and Crab

LARGE COLOSSAL GF

*Raw Bar Plate for One GF

Two shrimp, ½ of a One Pound Lobster, Two clams,
One East Coast oyster and One West Coast oyster GF

Lobster Cocktail GF

*Clams on the Half Shell GF

Shrimp Cocktail* GF

Oysters on the Half Shell GF

Colossal Crab Cocktail GF

USDA PRIME 45 DAY DRY-AGED STEAKS & CHOPS

*Classic Porterhouse Steak For Two or Four (price per person) GF

*Bone-in Rib GF

*T-Bone Steak GF

*Marinated Skirt Steak GF

*Sirloin Steak GF

*Filet Mignon GF

*Milk Fed Long-Bone Veal Chop GF

*Petite Filet Mignon GF

*Colorado Lamb Chops GF

~ ADDITIONS ~

Truffle Foie Gras Butter GF

Gorgonzola GF

Cherry Peppers GF

SUSHI/SASHIMI

* Toro, blue fin tuna belly GF

Unagi, fresh water eel GF

Ebi, cooked shrimp GF

* Sake, salmon GF

* Hamachi, yellowtail GF

* Madai, red snapper GF

* Uni, sea urchin GF

* Maguro, tuna GF

* Hirame, fluke GF

ASSORTED SUSHI PLATTER

* Small: Five pieces assorted sushi, nine pieces sashimi, spicy tuna roll GF

* Large: Eight pieces assorted sushi, eighteen pieces of sashimi, Alaskan roll,
Rainbow roll GF

CLASSIC ROLLS

* Yellowtail, inside out roll with scallions GF

* Spicy Tuna or Salmon or Yellowtail, spicy mayo

California, crab meat, cucumber and avocado GF

Vegetable, avocado, cucumber, asparagus and pickled radish GF

Spider, soft shell crab and avocado with eel sauce

Shrimp Tempura, deep fried tempura shrimp and eel sauce

* Alaskan, Salmon and avocado GF

SPECIAL ROLLS

* RARE650, Tuna, salmon, yellowtail, avocado, spicy mayo, soy bean paper

* King Crab Rainbow, King crab, avocado, cucumber, assorted fish on top

* Empress, Shrimp tempura, spicy tuna on top, eel sauce, spicy mayo

* Spicy Girl, Spicy crunchy crab meat, cucumber, shrimp on top

Dragon, Eel, cucumber, avocado and tobiko on top, eel sauce

* Yummy, Spicy crunchy salmon, avocado, mango and salmon on top

No. 9, Shrimp tempura, avocado, kani, spicy mayo, tobiko

Sunrise Roll, Spicy crunchy tuna and avocado, spicy crunchy salmon on top

RARE ROLLS

* Surf and Turf, Wagyu beef and avocado, spicy tuna and spicy king crab on top,
yuzu soy

Lobster, Spicy crunchy fresh cooked lobster and cucumber, spicy mayo

* Alaskan King Crab, Alaskan king crab, Cara Cara oranges, cucumber, avocado,
mango, tempura crunch, topped with salmon, mango chili sauce

Rock, King crab and shrimp tempura, red tobiko, scallions, jalapeños,
spicy mayo and eel sauce

* Triple Spicy, Crunchy spicy lobster, spicy tuna, spicy yellow tail and
jalapeños on top with spicy mayo

* Pepper Tuna, Crunchy spicy tuna, avocado, pepper tuna on top with
honey wasabi sauce

POTATOES & VEGETABLES

Baked Potato GF

Roasted Corn GF

Mashed Potatoes GF

Grilled Asparagus GF

Hash Brown GF

Creamed Spinach

Homemade French Fries

Steamed or Sautéed Spinach GF

Roasted Crimini Mushrooms GF

Broccolini GF

Grilled Artichokes GF

Black Truffle Macaroni and Cheese

Brussel Sprouts & Pancetta GF

– with Lobster

APPETIZERS

Lobster Bisque, Classic creamy bisque, lobster garnish

Pan Seared Crab Cake, Sliced fennel, hearts of palm, baby watercress, corn soubise

Crispy Calamari and Shrimp, Cherry peppers, Mango chili sauce

Imported Burrata and Bacon, Applewood bacon, baby arugula, cherry tomato,
tomato jam, honey balsamic emulsion GF

Seared Ahi Tuna*, Organic roasted beets, pickled pearl onion, avocado mousse, tamarind
vinaigrette GF

Grilled Spanish Octopus, Heirloom tomato, sliced red onion, capers, baby
watercress, red wine vinaigrette GF

Japanese Spice Mini Wagyu Burger Flight, Wasabi-ginger mayo, wasabi greens

Twice Cooked Berkshire Pork Belly, kiwi-poblano pepper salsa,
watermelon radish, sunchoke purée GF

Steak Tartare, Salt cured egg yolk, pickled mustard seeds, caperberry,
bone marrow ciabatta

Akaushi Wagyu Beef Negamaki, Jicama scallion-herb salad, lotus chips,
tropical soy glaze

SALADS

Purple Kale Salad, Heirloom cherry tomato, avocado, toasted hazelnuts, truffle pecorino,
apple cider vinaigrette GF

The Wedge, Baby iceberg, bleu cheese, hard cooked egg, red onion, smoked bacon,
vine-ripened tomatoes, bleu cheese dressing GF

Chopped Salad, Seasonal vegetables, corn, olives, feta cheese and white
balsamic dijon vinaigrette GF

Manhattan Salad, Shrimp, haricot verts, onion, beefsteak tomato, bacon,
red wine vinaigrette GF

RARE650 House Salad, Mixed baby greens, strawberries, candied pecans,
crumbled goat cheese, strawberry vinaigrette GF

King Crab Salad, Kani, spicy Alaskan king crab, cucumber, avocado, tobiko, sesame seeds,
tempura crunch, spicy mayo GF

Caesar Salad, Traditional Caesar dressing

MAIN

Chilean Sea Bass, Braised artichoke heart, pearl onion, sautéed escarole,
citrus white wine broth

Seared Scallops, Fregola risotto, squash, sundried tomato, English pea, dashi

Roasted Chicken, Sweet potato purée, balsamic caramelized cipollini onions,
black truffle herb jus GF

Scottish Salmon, Celery root purée, sautéed spigarello, tri color carrot,
Dijon beurre blanc GF

Atlantic Halibut, Forbidden rice, sautéed chorizo, Maine lobster, roasted piquillo pepper,
saffron beurre blanc

Colossal Shrimp, Sautéed seasonal vegetables, scampi sauce GF

Mediterranean Whole Branzino, Lemon caper emulsion GF

South African Lobster Tail, 8oz GF

2lb. Live Maine Lobster GF

Lollipop Short Rib, Mediterranean orzo, exotic mushroom,
port wine infused ricotta salata

- All Fish Available Plain Grilled -

WATER

San Pellegrino sparkling mineral water or Acqua Panna natural water

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. GF = Gluten Free