

RARE650

P R I M E S T E A K • S U S H I

ROLLS

- Tuna / 15** ^{GF*} **Shrimp Tempura / 15**
- Salmon / 15*** **Spicy Tuna / 15** ^{GF*}
- Yellow Tail / 15*** **Vegetarian / 13** ^{GF}
- Alaskan / 15** ^{GF*} **California / 13** ^{GF}

SASHIMI

- Platter / 45***
9 Pieces Total:
3 Tuna, 3 Salmon, 3 Yellow Tail

SPECIAL ROLLS

- Rare650 / 24***
Tuna, salmon, yellowtail,
avocado, spicy mayo
- Empress / 22***
Shrimp tempura, spicy tuna on top,
eel sauce, spicy mayo
- No. 9 / 21**
Shrimp tempura, avocado, kani,
spicy mayo, tobiko, eel sauce
- Sunrise / 21***
Spicy crunchy tuna and avocado,
spicy crunchy salmon on top

SIGNATURE ROLLS

- Lobster / 44**
Spicy crunchy fresh cooked lobster
and cucumber, spicy mayo
- Rock / 42**
King crab and shrimp tempura,
red tobiko, scallions, jalapenos,
spicy mayo and eel sauce
- Triple Spicy / 44***
Crunchy spicy lobster, spicy tuna,
spicy tallow tail and jalapenos on top
with spicy mayo
- Pepper Tuna / 42***
Crunchy spicy tuna, avocado, asparagus,
pepper tuna on top with honey wasabi sauce

APPETIZERS

- Pan Seared Crab Cake / 19**
Tomato-avocado carpaccio,
cilantro aioli, affila cress
- Lobster Bisque / 19**
Classic creamy bisque, sherry, lobster garnish
- Crispy Calamari and Shrimp / 21**
cherry peppers, mango chili sauce
- Imported Burrata and Bacon / 23** ^{GF}
applewood bacon, baby arugula,
cherry tomato, tomato jam,
honey balsamic emulsion
- Tuna Tartare Niçoise / 23** ^{GF*}
fingerling potato, haricots vert,
chicory blend, boiled quail egg,
cabernet sauvignon vinaigrette
- Grilled Spanish Octopus "BLT" / 22** ^{GF}
tomatillo sauce, baby watercress,
applewood bacon vinaigrette, charred lemon
- Japanese Spice Mini Wagyu Burger Flight / 19**
wasabi-ginger aioli, wasabi greens, pickles
- Crispy Lollipop Chicken / 18**
chili threads, sesame seeds
honey garlic soy
- Braised Short Rib / 20**
bulgogi glaze, roasted shitake mushroom,
white kimchi-cucumber slaw
- Maine Lobster Sliders / 22**
chilled lobster salad,
butter toasted brioche,scallions

GF=Gluten Friendly

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

SALADS

The Wedge Salad / 16 ^{GF}

baby iceberg, bleu cheese,
hard boiled egg, red onion, crispy bacon,
vine-ripened tomatoes, bleu cheese dressing

Manhattan Salad / 19 ^{GF}

shrimp, haricot verts, onion, beefsteak tomato,
bacon, red wine vinaigrette

RARE650 Salad / 15 ^{GF}

baby mixed greens, strawberries,
candied pecans, crumbled goat cheese,
strawberry vinaigrette

Caesar salad / 15

chopped romaine, croutons,
shaved grana podano cheese, Caesar dressing

King crab salad / 21

kani, Alaskan king crab, cucumber, avocado,
tobiko, sesame seeds, tempura crunch, spicy mayo

ENTRÉES

Chilean Sea Bass / 48 ^{GF}

Saffron risotto, English peas, sundried tomato

Colossal Shrimp / 46 ^{GF}

sautéed seasonal vegetables, scampi sauce

Rare650 Burger / 21

Applewood smoked bacon, beefsteak tomato,
red onion, lettuce, Swiss cheese

Scottish Salmon / 42 ^{GF}

Root vegetable puree, sautéed asparagus,
dijon beurre blanc

Seared Scallops / 44

Sweet potato gnocchi, exotic mushrooms,
smoked sea salt, citrus beurre blanc

Organic Roasted Chicken / 29 ^{GF}

Garlic-herb fingerling potatoes,
tri color carrots, chicken jus

USDA PRIME 45 DAY DRY-AGED STEAKS & CHOPS

***Classic Porterhouse Steak For Two or Four
(price per person) / 59** ^{GF}

***Bone-in Rib Steak / 69** ^{GF}

*** T-Bone Steak / 69** ^{GF}

***Marinated Skirt Steak / 52**

*** Filet Mignon / 59**

***Petit Filet / 52** ^{GF}

***Sirloin Steak / 59** ^{GF}

***Bone-In Veal Chop / 52** ^{GF}

***Colorado Lamb Chops / 57** ^{GF}

SIDES

Mashed Potatoes / 13 ^{GF}

Baked Potato / 9 ^{GF}

Creamed Spinach / 14 ^{GF}

Sweet Kettle Corn / 14 ^{GF}

Roasted Cremini Mushrooms / 13 ^{GF}

Hash Brown / 12 ^{GF}

Homemade French Fries / 10

Mac & Cheese / 14
add Lobster / 26

Grilled Asparagus / 15 ^{GF}

DESSERTS

Deconstructed Apple "Pie" / 13

apple cinnamon compote, pie crust crumble,
haagen daz ice cream

Key Lime Pie / 12

sugar cookie crust, toasted meringue

Fresh Berries / 14 ^{GF}

NY Style Cheesecake / 12

graham cracker crust, fresh berries

RARE650 Cake / 14

chocolate fudge cake, praline crunch,
chocolate mousse, ganache

Fruit Sorbet / 10 ^{GF}

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