

RARE

STEAKHOUSE

CHEF'S THREE-COURSE TASTING MENU

5:30 – 7 p.m.
Monday – Thursday

APPETIZER

OYSTER CHOWDER

smoked local oysters, potato, mirepoix, bacon lardons, chives



CAESAR SALAD

garlic-fennel crouton, parmesan, anchovy, classic dressing



COLOSSAL SHRIMP COCKTAIL

poached in court bouillon, spiced cocktail sauce, remoulade

15 SUPPLEMENT

ENTREÉ

BAY OF FUNDY SALMON*

cauliflower, rutabega, chanterelle conserva



ROHAN DUCK BREAST*

braised lentils, root vegetables, duck confit, natural jus



8 OZ. FILET MIGNON*

grilled asparagus, Yukon gold potato purée, RARE steak sauce

DESSERT

CHEESECAKE

concord grape gelée, Graham Cracker ice cream



APPLE TATIN

caramelized MacIntosh apples, caramel whiskey ice cream,
lemon crumble, Tahitian vanilla cream

95 PER PERSON

*These items are cooked to order and may be served raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

No split or shared orders.