BAR BITES
Served exclusively in the Rare Bar and Lounge from 4pm daily.

**BUTCHER’S BLOCK 26**
*(Limited availability)*
RARE Steakhouse Proprietary Beef Blend,
Vermont White Cheddar, Onion Jam,
Roasted Garlic Aioli, Heirloom Tomato,
Shaved Lettuce, Pickles

**BRAISED LAMB Ribs**
**18**
Habanero BBQ Sauce,
Toasted Sesame Seeds

**BLACK TRUFFLE FRENCH FRIES**
**16**
Snake River Farms Beef Tallow
Crisped Fries, Truffle Espuma,
Shaved Black Truffle, Ketchup

**TEMPURA ROCK SHRIMP**
**18**
Spicy Aioli, Chives,
Toasted Sesame Seeds

**MOCKTAILS 12**
**PORCH SWING**
Roasted Sweet Tea, Candied Peaches, Lemon

**LIME IN THE COCONUT**
Red Bull Coconut, Ginger Beer, Lime

**MIGHTY FINE**
Heineken 0.0, Ginger, Mint, Lemon, Agave

**SIGNATURE COCKTAILS**

**BOULEVARDIER**
Angel’s Envy Port Cask Bourbon,
Strawberry Infused Aperitivo, Martini Riserva

**MANHATTAN**
Bespoke Blend WhistlePig Rye Whiskey,
Carpano Antica Sweet Vermouth,
Angostura, Orange Peel

**RYE FASHIONED**
Bulleit Rye Whiskey, Montenegro Amaro,
Lustau Oloroso, Sherry Angostura,
Vanilla Orange Chip

**COSMOPOLITAN**
Grey Goose L’Orange Vodka, Lustau Manzanilla
Sherry, Lime, White Cranberry, Cardamom

**NOR’EASTER**
‘Encore Expression’ Cognac Barrel Aged
Privateer Rum, Giffard Pineapple, Lime,
Angostura, Ginger Beer

**SMASH**
Maker’s 46 Bourbon, Montenegro Amaro,
Lemon, Mint, Smoked White Peach

**MULE**
Absolut Elyx, Pama Pomegranate Liqueur,
Smoked Rosemary, Ginger Beer

**DANDY**
Brockman’s Gin, Bitter Truth Elderflower,
Prosecco,
Tangerine Fruitations, Thai Basil, Lemon

**MARGARITA**
Casamigos Private Barrel Reposado Tequila,
Grand Marnier, Fuego Bitters

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WINES BY THE GLASS

CHAMPAGNE
Pierre Sparr Réserve, Brut, Crémant d’Alsace, NV
Gösset Grande Réserve, Brut, Aÿ, NV
Laurent-Perrier, Brut Rosé, Reims, NV

WHITE
Chardonnay, Bien Nacido, Santa Maria Valley, 2016
Godello, Rafael Palacios Louro, Valdeorras, 2017
Malvasia Bianca, Paul Lato Boogie Nights Larner Vineyard, Santa Ynez Valley, 2017
Riesling, Dr. H. Thanisch Berkasteler Badstube Kabinett, Mosel, 2017
Sauvignon Blanc, Pascal Joliet, Sancerre, 2017

ROSE
Pinot Noir, Alphonse Mellot La Moussiere, Sancerre 2018

RED
Pinot Noir, Bergström Cumberland Reserve, Willamette Valley, 2016
Bordeaux Blend, Château Potensac, Medoc, 2015
Cabernet Sauvignon, Flanagan Beauty of Three, Sonoma County, 2014
Tempranillo, La Rioja Alta Vina Arana Rioja Reserva, 2011
Grenache/Syrah, Domaine de la Solitude, Châteauneuf-du-Pape, 2016

BEERS

ON DRAFT
Night Shift ‘Santilli’
American Pale Ale, MA, 6.0%
Lord Hobo ‘Project Baccarat’
American Pale Ale, MA, 5.3%
Stella Artois, Belgium, 5.0%
Allagash White, ME, 5.2%

FAMILIAR BREWS
Bud Light, MO, 4.2%
Coors Light, MO, 4.2%
Amstel Light, Netherlands, 4.1%
Michelob Ultra, MO, 4.2%
Heineken, Netherlands, 5.0%
Peroni, Italy, 5.1%
Corona Extra, Mexico, 4.6%
Guinness Stout, Ireland, 4.2%
Newcastle Brown Ale, England, 4.7%
Lagunitas ‘Little Sumpin’ IPA, CA, 6.2%
Ommegang ‘Hennepin Ale’, NY, 7.7%
Anchor Brewing Co. Porter, CA, 5.6%

LOCAL FINDS
Night Shift ‘Nite Lite’, 4.3%
Sam Adams ‘Boston Lager’, MA, 5.0%
Sam Adams ‘Summer Ale’, MA, 5.3%
Whaler’s American Pale Ale, RI, 5.5%
Harpoon ‘Seasonal’, MA, 4.8%
Revival Brewing Belgian Wheat Ale, RI, 4.7%
Shed Mountain Brown Ale, VT, 7.4%
Cambridge Brewing Company ‘Flower Child’ IPA, MA, 6.5%

RARE TREASURES
Hitachino Nest White Ale, Japan, 5.5%
Lord Hobo ‘Virtuoso’ Hazy Double IPA, MA, 8.8%
Switchback Brewing Citra Pils, VT, 5.1%

CIDERS
Shacksbury Dry Cider, VT, 5.5%
High Limb Cider, MA, 5.8%
Bantam ‘Rojo’ Cider, MA, 5.4%
STARTERS, SOUPS & SALADS

CHESAPEAKE BAY CRAB CAKE  
housemade pickles, frisee, dill, remoulade  23

GRILLED CALAMARI  
lobster mousse, pickled wax beans, olives, tempura okra, yuzu, tomato oil  24

SCALLOP CRUDO*  
summer fruit agua-fresca, compressed chili, radish, coral tuile  26

ROASTED MARROW BONES*  
onion jam, candied watermelon rind, herb salad, black pepper brioche  24

SNAKE RIVER FARMS STEAK TARTARE*  
shallots, capers, cornichons, potato gaufrette, hackleback caviar, horseradish sabayon  24

TORCHON OF FOIE GRAS  
strawberries, watercress, pecan toffee, coconut, toasted brioche, pine syrup  28

GARDEIN VEGAN “MEATBALLS”  
roasted tomato sauce, vegan parmesan, creamy polenta  22

OYSTER CHOWDER  
smoked local oysters, potato, mirepoix, bacon lardons, chives  18

ROASTED SUMMER CORN SOUP  
corn salsa, espelette pepper  16

BABY ICEBERG SALAD  
candied black pepper bacon, tomato, Bayley Hazen blue cheese  18

CAESAR SALAD  
garlic-fennel crouton, parmesan, classic dressing  19

ROASTED PEACH SALAD  
baby kale, aged goat cheese, spiced pecans, mustard vinaigrette  18

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A CUT ABOVE...

JAPANESE WAGYU

Wagyu cattle are known worldwide for producing meat with exceptional marbling which enhances flavor, tenderness & juiciness. All of our Japanese Wagyu has a quality score of A5 and a marbling score of 8 or above. Encore Boston Harbor is proud to be the only Kobe Beef Federation end user registered in Massachusetts.

A5 KOBE, HYOGO PREFECTURE
100% Tajima Cattle, rare & exclusive; refined sweetness, rich flavor, delicate texture
**Tenderloin** / **New York Strip** / **Rib Eye**
- **220 / 4 oz.**
- $55 per additional ounce
check with your server for available cuts

A5 IDEUE FARM, KAGOSHIMA PREFECTURE
Exquisite richness with well balanced marbling
**New York Strip**
- **160 / 4 oz.**
- $40 per additional ounce

DOMESTIC WAGYU

SNAKE RIVER FARMS, IDAHO
deeply marbled with a wonderful complexity & subtle sweetness
**Dry Aged New York Strip, Gold Grade**
- **98 / 10 oz.**

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**CHARRED PRIME CUT STEAKS & CHOPS**

Our aged steaks & chops are procured exclusively from Pat La Frieda Meats. All steaks are seasoned generously with sea salt & cracked black pepper before being broiled at 1500 degrees.

Béarnaise*, RARE steak sauce, habanero BBQ sauces are available upon request.

<table>
<thead>
<tr>
<th>Item</th>
<th>Weight</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bone-In Cowboy Rib Eye*</td>
<td>24 oz.</td>
<td>82</td>
</tr>
<tr>
<td>New York Strip*</td>
<td>16 oz.</td>
<td>67</td>
</tr>
<tr>
<td>Dry Aged Bone-In New York*</td>
<td>18 oz.</td>
<td>72</td>
</tr>
<tr>
<td>Filet Mignon*</td>
<td>8 / 10 oz.</td>
<td>54 / 60</td>
</tr>
<tr>
<td>All Natural Grass Fed Filet Mignon*</td>
<td>8 oz.</td>
<td>58</td>
</tr>
<tr>
<td>Compressed Lions Mane Mushroom “Steak”</td>
<td></td>
<td>34</td>
</tr>
</tbody>
</table>

**Double Cuts**

<table>
<thead>
<tr>
<th>Item</th>
<th>Weight</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dry Aged Porterhouse*</td>
<td>40 oz.</td>
<td>140</td>
</tr>
<tr>
<td>Dry Aged Long Bone Tomahawk*</td>
<td>40 oz.</td>
<td>135</td>
</tr>
<tr>
<td>Pepper Crusted Chateaubriand*</td>
<td>22 oz.</td>
<td>125</td>
</tr>
</tbody>
</table>

**ADD TO THE STEAK**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alaskan King Crab Oscar</td>
<td>26</td>
</tr>
<tr>
<td>Hudson Valley Foie Gras</td>
<td>24</td>
</tr>
<tr>
<td>Peppercorn Shrimp Scampi</td>
<td>24</td>
</tr>
<tr>
<td>Bayley Hazen</td>
<td>14</td>
</tr>
<tr>
<td>Blue Cheese Crust</td>
<td></td>
</tr>
<tr>
<td>Crispy Buffalo spiced Rock Shrimp</td>
<td>22</td>
</tr>
<tr>
<td>Summer Black Truffle Butter</td>
<td>18</td>
</tr>
</tbody>
</table>

**SIDE DISHES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yukon Gold Potato Purée</td>
<td>13</td>
</tr>
<tr>
<td>Au Gratin Potato Pavé</td>
<td>14</td>
</tr>
<tr>
<td>Rare French Fries</td>
<td>14</td>
</tr>
<tr>
<td>Jumbo Onion Rings</td>
<td>15</td>
</tr>
<tr>
<td>Baked Lobster Mac &amp; Cheese*</td>
<td>20</td>
</tr>
<tr>
<td>Parmesan Creamed Spinach</td>
<td>14</td>
</tr>
<tr>
<td>Brussels Sprouts, Bacon, mustard</td>
<td>16</td>
</tr>
<tr>
<td>Black Truffle Creamed Corn</td>
<td>16</td>
</tr>
<tr>
<td>Roasted Wild Mushrooms</td>
<td>16</td>
</tr>
<tr>
<td>Grilled Asparagus</td>
<td>16</td>
</tr>
</tbody>
</table>

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MAIN COURSES

TRUFFLE & CAVIAR LOBSTER ROLL*
butter poached Maine lobster, black truffle, caviar,
brioche roll
68

GEORGES BANK SCALLOPS
pan roasted scallops, baby corn elote, pickled peppers, chorizo
44

KITE HILL RICOTTA RAVIOLI
vegan ricotta, sunchokes, trumpet mushrooms, marsala
36

ATLANTIC SALMON*
seared bone-in salmon, farro, grilled watermelon, cipollini onions
44

COLORADO LAMB*
herb crusted, artichoke barigoule, crisp garlic, spiced lamb jus
62

VEAL CHOP*
grilled milk-fed veal, roasted sunchokes, apricot mostarda, veal jus
59

ORGANIC CHICKEN
wilted spigarello, lemon, drunken raisins, parmesan polenta, chicken jus
38

SURF & TURF*
16 oz. bone-in filet mignon, ½ lobster thermidor
135

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