

# RARE

STEAKHOUSE

## BAR BITES

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

### BUTCHER'S BLOCK BURGER\* 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 18

### 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

<i>Pierre Sparr Réserve, Brut, Crémant d'Alsace, NV</i>	15
<i>Gösset Grande Réserve, Brut, Aÿ, NV</i>	23
<i>Laurent-Perrier, Brut Rosé, Reims, NV</i>	39

### WHITE

<i>Chardonnay, Bien Nacido, Santa Maria Valley, 2016</i>	23
<i>Godello, Rafael Palacios Louro, Valdeorras, 2017</i>	16
<i>Malvasia Bianca, Paul Lato Boogie Nights Larner Vineyard, Santa Ynez Valley, 2017</i>	18
<i>Riesling, Dr. H. Thanisch Berkasteler Badstube Kabinett, Mosel, 2017</i>	16
<i>Sauvignon Blanc, Pascal Joliet, Sancerre, 2017</i>	19

### ROSÉ

<i>Pinot Noir, Alphonse Mellot La Moussiere, Sancerre 2018</i>	16
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### RED

<i>Pinot Noir, Bergström Cumberland Reserve, Willamette Valley, 2016</i>	22
<i>Bordeaux Blend, Château Potensac, Medoc, 2015</i>	23
<i>Cabernet Sauvignon, Flanagan Beauty of Three, Sonoma County, 2014</i>	29
<i>Tempranillo, La Rioja Alta Vina Arana Rioja Reserva, 2011</i>	17
<i>Grenache/Syrah, Domaine de la Solitude, Châteauneuf-du-Pape, 2016</i>	26

## BEERS

### ON DRAFT

<i>Night Shift 'Santilli' American Pale Ale, MA, 6.0%</i>	10
<i>Lord Hobo 'Project Baccarat' American Pale Ale, MA, 5.3%</i>	12
<i>Stella Artois, Belgium, 5.0%</i>	9
<i>Allagash White, ME, 5.2%</i>	10

### FAMILIAR BREWS

<i>Bud Light, MO, 4.2%</i>	8
<i>Coors Light, MO, 4.2%</i>	8
<i>Amstel Light, Netherlands, 4.1%</i>	9
<i>Michelob Ultra, MO, 4.2%</i>	8
<i>Heineken, Netherlands, 5.0%</i>	9
<i>Peroni, Italy, 5.1%</i>	9
<i>Corona Extra, Mexico, 4.6%</i>	9
<i>Guinness Stout, Ireland, 4.2%</i>	9
<i>Newcastle Brown Ale, England, 4.7%</i>	9
<i>Lagunitas 'Little Sumpin' IPA, CA, 6.2%</i>	9
<i>Ommegang 'Hennepin Ale', NY, 7.7%</i>	10
<i>Anchor Brewing Co. Porter, CA, 5.6%</i>	11

### LOCAL FINDS

<i>Night Shift 'Nite Lite', 4.3%</i>	9
<i>Sam Adams 'Boston Lager', MA, 5.0%</i>	9
<i>Sam Adams 'Summer Ale', MA, 5.3%</i>	9
<i>Whaler's American Pale Ale, RI, 5.5%</i>	10
<i>Harpoon 'Seasonal', MA, 4.8%</i>	9
<i>Revival Brewing Belgian Wheat Ale, RI, 4.7%</i>	10
<i>Shed Mountain Brown Ale, VT, 7.4%</i>	10
<i>Cambridge Brewing Company 'Flower Child' IPA, MA, 6.5%</i>	11

### RARE TREASURES

<i>Hitachino Nest White Ale, Japan, 5.5%</i>	13
<i>Lord Hobo 'Virtuoso' Hazy Double IPA, MA, 8.8%</i>	14
<i>Switchback Brewing Citra Pils, VT, 5.1%</i>	10

### CIDERS

<i>Shacksbury Dry Cider, VT, 5.5%</i>	9
<i>High Limb Cider, MA, 5.8%</i>	11
<i>Bantam 'Rojo' Cider, MA, 5.4%</i>	10

# RARE

STEAKHOUSE

## STARTERS, SOUPS & SALADS

<b>CHESAPEAKE BAY CRAB CAKE</b> housemade pickles, frisee, dill, remoulade	23
<b>GRILLED CALAMARI</b> lobster mousse, pickled wax beans, olives, tempura okra, yuzu, tomato oil	24
<b>SCALLOP CRUDO*</b> summer fruit agua-fresca, compressed chili, radish, coral tuile	26
<b>ROASTED MARROW BONES*</b> onion jam, candied watermelon rind, herb salad, black pepper brioche	24
<b>SNAKE RIVER FARMS STEAK TARTARE*</b> shallots, capers, cornichons, potato gaufrette, hackleback caviar, horseradish sabayon	24
<b>TORCHON OF FOIE GRAS</b> strawberries, watercress, pecan toffee, coconut, toasted brioche, pine syrup	28
<b>GARDEIN VEGAN "MEATBALLS"</b> roasted tomato sauce, vegan parmesan, creamy polenta	22
<b>OYSTER CHOWDER</b> smoked local oysters, potato, mirepoix, bacon lardons, chives	18
<b>ROASTED SUMMER CORN SOUP</b> corn salsa, espelette pepper	16
<b>BABY ICEBERG SALAD</b> candied black pepper bacon, tomato, Bayley Hazen blue cheese	18
<b>CAESAR SALAD</b> garlic-fennel crouton, parmesan, classic dressing	19
<b>ROASTED PEACH SALAD</b> 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.

<b>BONE-IN COWBOY RIB EYE*</b>	24 oz.	82
<b>NEW YORK STRIP*</b>	16 oz.	67
<b>DRY AGED BONE-IN NEW YORK*</b>	18 oz.	72
<b>FILET MIGNON*</b>	8 / 10 oz.	54 / 60
<b>ALL NATURAL GRASS FED FILET MIGNON*</b>	8 oz.	58
<b>COMPRESSED LIONS MANE MUSHROOM "STEAK"</b>		34

## DOUBLE CUTS

<b>DRY AGED PORTERHOUSE*</b>	40 oz.	140
<b>DRY AGED LONG BONE TOMAHAWK*</b>	40 oz.	135
<b>PEPPER CRUSTED CHATEAUBRIAND*</b>	22 oz.	125

## ADD TO THE STEAK

ALASKAN KING CRAB OSCAR	26	BAYLEY HAZEN	14
HUDSON VALLEY FOIE GRAS	24	BLUE CHEESE CRUST	
PEPPERCORN	24	CRISPY BUFFALO SPICED	22
SHRIMP SCAMPI		ROCK SHRIMP	
		SUMMER	18
		BLACK TRUFFLE BUTTER	

## SIDE DISHES

YUKON GOLD POTATO PURÉE	13	PARMESAN CREAMED SPINACH	14
AU GRATIN POTATO PAVÉ	14	BRUSSELS SPROUTS,	16
RARE FRENCH FRIES	14	BACON, MUSTARD	
JUMBO ONION RINGS	15	BLACK TRUFFLE CREAMED CORN	16
BAKED LOBSTER	20	ROASTED WILD MUSHROOMS	16
MAC & CHEESE*		GRILLED ASPARAGUS	16

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## MAIN COURSES

### TRUFFLE & CAVIAR LOBSTER ROLL\*

butter poached Maine lobster, black truffle, caviar,  
brioche roll  
68

<b>GEORGES BANK SCALLOPS</b>	44
pan roasted scallops, baby corn elote, pickled peppers, chorizo	
<b>KITE HILL RICOTTA RAVIOLI</b>	36
vegan ricotta, sunchoke, trumpet mushrooms, marsala	
<b>ATLANTIC SALMON*</b>	44
seared bone-in salmon, farro, grilled watermelon, cipollini onions	
<b>COLORADO LAMB*</b>	62
herb crusted, artichoke barigoule, crisp garlic, spiced lamb jus	
<b>VEAL CHOP*</b>	59
grilled milk-fed veal, roasted sunchoke, apricot mostarda, veal jus	
<b>ORGANIC CHICKEN</b>	38
wilted spigarello, lemon, drunken raisins, parmesan polenta, chicken jus	
<b>SURF &amp; TURF*</b>	135
16 oz. bone-in filet mignon, ½ lobster thermidor	

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