

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 Reposado Tequila,
Grand Marnier, Fuego Bitters

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

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>Chablis, Domaine Laroche, St. Martin, Burgundy, 2018</i>	18
<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, Reichsgraf von Kesselstaff, Sharzhofberger, Kabinett, Mosel, 2018</i>	17
<i>Sauvignon Blanc, Pascal Jolivet, 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>Cabernet Sauvignon, Daou, Reserve, Paso Robles, 2017</i>	24
<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

CHESAPEAKE BAY CRAB CAKE housemade pickles, frisee, dill, remoulade	23
STUFFED CALAMARI lobster mousse, spicy pickled green beans, olives, tempura okra, yuzu, tomato oil	24
SCALLOP CRUDO* summer fruit agua-fresca, compressed chili, radish, micro cilantro	26
SNAKE RIVER FARMS STEAK TARTARE* shallots, capers, cornichons, charred bread, potato chip, caviar, horseradish cream	24
TORCHON OF FOIE GRAS strawberries, mache, 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 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.

BONE-IN COWBOY RIB EYE*	24 oz.	82
NEW YORK STRIP*	16 oz.	67
DRY AGED BONE-IN NEW YORK*	18 oz.	72
FILET MIGNON*	8 / 10 oz.	54 / 60
BONE-IN FILET MIGNON*	16 oz.	84
COMPRESSED LIONS MANE MUSHROOM "STEAK"		34

DOUBLE CUTS

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

ADD TO THE STEAK

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

SIDE DISHES

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

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MAIN COURSES

TRUFFLE & CAVIAR LOBSTER ROLL*

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

GEORGES BANK SCALLOPS	44
pan roasted scallops, baby corn elote, pickled peppers, chorizo	
KITE HILL RICOTTA RAVIOLI	36
vegan ricotta, roasted mushroom, marsala, asparagus salad	
BAY OF FUNDY SALMON*	44
pan roasted salmon, farro, watermelon, cipollini onions	
ELYSIAN FIELDS FARM LAMB*	62
herb crusted, artichoke barigoule, Dijon, spiced lamb jus	
VEAL CHOP MILANESE	59
milk-fed veal, parmesan breadcrumbs, roasted tomatoes, arugula	
ORGANIC CHICKEN	38
wilted spigarello, lemon, drunken raisins, parmesan polenta, chicken jus	
SURF & TURF*	140
16oz. bone-in filet mignon, steamed local lobster tail	

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