

RARE

STEAKHOUSE

WASHINGTON, DC

• DINNER •

STARTERS

SUMMER TRUFFLE
TARTARE FOR 2*
Prepared tableside
steak \$36
tuna \$28

HIRAMASA SASHIMI
navel orange, hearts of palm,
shoyu hibiscus vinaigrette \$17

BLUE CRAB CAKE
sweet potato puree, green
apple salad \$22

PORK BELLY & ESCARGOTS
spiced A.O. pork belly, kumquat,
ginger lime vinaigrette \$17

HAM & CHEESE CURDS
prosciutto san daniele,
tiger sauce, pickled vegetables \$15

GRILLED OCTOPUS
house chorizo, rocoto pepper,
avocado buttermilk \$16

HOOKS VERTICAL TASTING
Wisconsin-based Hooks' famous
3-, 7-, and 15-year cheddar \$18

1/2 DOZ. OYSTERS
ginger ketchup, chili pique \$18

TIGER SHRIMP COCKTAIL
ginger ketchup, chili pique \$22

DELMARVA BAY HOUSE
1 doz. oysters, tiger shrimp
cocktail, chilled mussels, blue
crab, chilled lobster \$130

SALADS

4 LETTUCE CAESAR
WI parmesan, anchovy, crouton \$14

TOMATO SALAD
butternut squash, poached
pear, coconut, red sorrel \$14

SPINACH, BABY KALE &
LOLA ROSA
root vegetables, firefly
chevre, kumquat \$12

CHOPPED BLT
smoked bacon, gorgonzola

STEAKS

DRY-AGED GRASSFED
LOCAL (VA)

22 OZ. BONE IN RIB EYE* \$75

32 OZ. TOMAHAWK* \$115

18 OZ. BONE IN NY STRIP* \$55

18 OZ. BUFFALO BONE IN
RIB EYE* (GRAIN FINISHED) \$70

20 OZ. TWIN A.O. PORK
CHOPS* (GRAIN FINISHED) \$38

PRIME DRY-AGED

14 OZ. NY STRIP* \$48

18 OZ. BONE IN
DELMONICO* \$58

48 OZ. BONE IN PORTERHOUSE
FOR TWO* \$125

22 OZ. BONE IN RIB EYE* \$65

50 OZ. DOUBLE BONE IN
UNION CHOP FOR TWO* \$130

TRADITIONALLY AGED

10 OZ. RIB CAP* \$70

16 OZ. BOTTLENECK* \$48

9 OZ. FILET* \$48

KUSUNOKI A5 WAGYU STRIP*
\$36 / OZ. (2 OZ. MINIMUM)

ADDITIONS

WAGYU CHILI BUTTER \$6

2 LB MAINE LOBSTER
HALF - \$32 ; WHOLE - \$58

GARLIC ROCK SHRIMP \$18

GRILLED A.O. MAPLE BACON \$9

SAUCES

STEAK SAUCE | GREEN BEARNAISE
TIGER | DRY-AGED BEEF JUS
JALAPENO SALSA VERDE \$2EA

ENTREES

GRILLED BRANZINO*
kumquat, honey mushroom,
artichoke, red wine ponzu \$38

LOBSTER DE JONGHE
hen of the woods,
espelette herb butter \$65

DIVER SCALLOPS*
hong kong-style ginger noodle,
thai basil, lemon vinaigrette \$38

SPICED
LONG ISLAND DUCK*
hearts of palm, peanut
hot honey \$36

SIDES

HORSERADISH POTATOES
DAUPHINE \$12

CREAMED SPINACH \$12

TRUFFLE GNOCCHI \$15

7 ROASTED MUSHROOMS \$13

BLACK TRUFFLE FRIES \$14

CORN PUDDING ESQUITE \$11

FRIED BRUSSELS
SPROUTS \$12

CLASSIC MASHED \$11

ASPARAGUS PROVENCAL \$13

CARROTS & PISTACHIOS \$11

GRILLED BROCCOLINI &
SUNFLOWER ROMESCO \$12

THE RARE HASHBROWN \$12
LOADED
(HOOKS 3-YR, BACON, SOUR
CREAM, PICKLED JALAPENOS,
PEPPADEW, CHIVES) \$18

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk to foodborne illness.

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WINES BY THE GLASS

SPARKLING

SIMONET BLANC DE BLANC, BRUT NV	\$10
ADAMI, ITALY, PROSECCO	\$12
POL ROGER CHAMPAGNE, BRUT NV	\$22
COTE MAS, FRANCE, BRUT ROSE NV	\$14
JCB SPARKLING ROSE CREMANT	\$15

ROSÉ

LANGUEDOC BLEND, GRENACHE/CINSAULT	\$12
MELLOT, SANCERRE	\$14
MUGA ROSADO, GARNACHA	\$11
COMMANDERIE DE LA BARGEMONE	\$13

WHITE

CAKEBREAD, SAUVIGNON BLANC	\$19
DOM. BELLEVUE, SAUVIGNON BLANC	\$10
MELLOT SANCERRE, SAUVIGNON BLANC	\$17
CHEHALEM, PINOT GRIS	\$12
HERMAN J. WEIMER, RIESLING	\$12
KALARIS, CHARDONNAY	\$19
TYLER, CHARDONNAY	\$15
BROCARD, BOURGOGNE BLANC	\$12

RED

CARSON SCOTT, PINOT NOIR	\$13
F. MIKULSKI, BORGOGNE ROUGE	\$16
NOVELTY HILLS, MERLOT	\$14
LYETH, PETIT SYRAH BLEND	\$12
FAMILLE PERRIN, CÔTES DU RHÔNE	\$14
ALTA VISTA, MALBEC	\$12
THE PRISONER, ZINFANDEL BLEND	\$19
JUSTIN, CABERNET SAUVIGNON	\$18
CAYMUS, CABERNET SAUVIGNON	\$33

COCKTAILS - \$15

SMOKE AND FIRE

smoked pisco, orange liquor, blood orange, cayenne cinnamon rim

THE GOLDEN TICKET

jw gold label, cynar, lillet blanc, grapefruit zest

A MULE'S ESCAPE

altos reposado, fresh lime juice, luxardo aperitivo, bruto americano, ginger beer

NEW WISCONSIN OLD FASHIONED

bourbon, korbel brandy, simple syrup, bitters, luxardo-sprite espuma

THE GINSIDER

tanqueray 10, basil syrup, fresh lime juice, orange

IRISH GENTELMAN

connemara irish whiskey, kahlua, bitters, orange peel

LET OFF WITH A WARNING

altos blanco tequila, fresh lime juice, jalapeno cilantro syrup, ginger liqueur, grapefruit bitters

EAST MEETS WEST

bastille 1789 french whiskey, amere nouvelle, reagens, compressed soda, candied blood orange

BEERS

LAGUNITAS LIL SUMPIN' PALE ALE	\$9
DUVEL BELGIUM PALE ALE	\$13
GOOSE ISLAND IPA	\$9
PERONI	\$9
HEINEKEN	\$8

NON-ALCOHOLIC

ROSEMARY SPARKLER

rosemary mint syrup, pineapple and cranberry juice, fever tree tonic water \$6

ALL ABOUT THAT BASIL

basil syrup, lemon, grapefruit and pineapple juice, fresh basil, fever tree tonic water \$6

VINTAGE SPIRITS COLLECTION

1940 HAIG & HAIG SCOTCH \$225 / OZ

1960'S MARTELL CORDON ARGENT COGNAC \$225 / OZ

1960'S HENNESSY BRAS ARME COGNAC \$90 / OZ

1960'S ARC DE TRIUMPH CALVADOS \$90 / OZ

1950'S OLD WELLER 107 BOURBON \$160 / OZ