

APPETIZERS

- House Smoked Salmon with Traditional Garnishes 13.00
Bufala Mozzarella with Fresh Roasted Peppers 14.00
Warm Goat Cheese Medallions over Baby Greens 12.00
Sautéed Lump Crab Cake with Horseradish Tartar Sauce and Coleslaw 19.00
North Atlantic Clams Steamed in their Own Juice and Vegetables Julienne 12.00
Fritto Misto of Calamari and Shrimp 14.00
Rock Shrimp Arrabbiata 14.00
French Onion Soup 7.00

CHILLED SEAFOOD

- 6 Top Neck Clams on Half Shell 10.00
3 Colossal Shrimp with Cocktail Sauce 17.00
Jumbo Lump Crabmeat Cocktail with Aurora Sauce 19.00
6 Chilled Blue Point Oysters with Cocktail Sauce 12.00
Seafood Platter of Lobster, Clams, Oysters, Shrimp and King Crab Legs 31.00
Half Maine Lobster Stuffed with Crabmeat, Avocado and Celery Root Julienne 19.00

SALADS 9.00

- Hearts of Romaine Lettuce with Classic Caesar Dressing
Iceberg Lettuce with House Roquefort Dressing
Belgian Endive and Watercress with House Dressing
Mixed Tender Greens with Homemade Red Wine Vinegar Dressing

PASTA

(Appetizer 10.00 / Main Course 18.00)

- Spaghettini with Classic Tomato and Basil Sauce
Penne Rigate with Eggplant and Fontina Cheese "Our Creation"
Rigatoni Amatriciana: Made with Pancetta, Tomatoes and Onions
Homemade Pappardelle "Wide Noodles" with Vodka Sauce and Green Peas
Linguine with Traditional White Clam Sauce 20.00

RARE STEAKS AND CHOPS FROM THE GRILL

All of Our Steaks are Wet Aged for a Minimum of Four Weeks

- RARE'S SIGNATURE 48oz. PRIME PORTERHOUSE (For Two) 88.00
60oz. AGED TOMAHAWK RIB CHOP (FOR TWO) 90.00
28oz. PRIME RIB CHOP "THE ULTIMATE COWBOY STEAK" 46.00
PRIME 10oz. FILET MIGNON 38.00 PRIME 12oz. NY SIRLOIN 34.00
PRIME 16oz. NY SIRLOIN 44.00 MILK FED VEAL RIB CHOP 38.00
ROASTED COLORADO RACK OF LAMB 38.00
14oz. SHELL STEAK ON THE BONE 40.00

SUGGESTED ADDITIONS

- Add 8 oz. Lobster Tail to any of the above items 20.00
Blue Cheese and Portobello Mushroom Crust with Barolo Wine Sauce 6.00
In House Cured and Applewood Smoked Bacon Grilled and Brushed
with Maple Syrup 4.50 Per Strip

Il Tulipano Classics

- Seared Sea Scallops "Provencale" Topped with Diced Tomatoes, Garlic and Fresh Herbs 29.00
Jumbo Shrimp Marinara or Scampi Style 27.00
"Battuta" Pounded Veal Rib Chop PAILLARD or MILANESE Topped with Baby Greens 38.00
Oven Roasted Half Young Chicken 24.00
Chicken Breast Margherita with Artichokes, Olives, and Mozzarella in a Pizzaiola Sauce 24.00
Homemade Spicy Sausage with Broccoli Rape 22.00

SIDES 8.00

- Rare Fries Tossed with Truffle Oil and Parmesan Dust
Baked Macaroni and Cheese
Whipped Potatoes with Crème Fraiche
Traditional Creamed Spinach
Sautéed Spinach
Broccoli Rape Sautéed with Oil and Garlic
Long Hot Peppers Sautéed with Oil and Garlic or a Marinara Sauce
Frizzled Onions with Chipotle Dipping Sauce
Sautéed Mushrooms and Onions
Baked Potato 5.00

In Order to Maintain Quality and Freshness, Fish is Listed as a Daily Special

Wines By The Glass

White Wines By The Glass

Number		Glass	Bottle
1 -	Pinot Grigio, Stella, Collio Friulano, (2014 Italy)	8.	30.
5 -	Gavi Di Gavi - Principessa Gavi - Banfi, (2014 Italy)	8.	30.
7 -	Riesling, Chateau Ste Michelle, Columbia Valley, (2014 WA State)	9.	34.
13 -	Sauv. Blanc, Chateau Ste Michelle, Columbia Valley, (2014 WA State)	9.	34.
15 -	White Zinfandel, Beringer, (Vintage 2014 CA)	8.	30.
51 -	Chardonnay Santa Carolina, (Vintage 2015 Chile)	8.	30.
9 -	Chardonnay - Newton, Napa Valley (2014 CA)	13.	50.
16 -	Sauv. Blanc, Kim Crawford, New Zealand (Vintage 2015)	10.	36.

Sparkling Wines By The Glass

54 -	Prosecco, Terre Nardin, Extra Dry	10.	38.
21 -	Sparkling Wine, Veuve Du Vernay, Brut	8.	30.

Red Wines By The Glass

10 -	Merlot, McManis, (Napa CA 2014)	9.	34.
4 -	Pinot Noir, Mark West, (Vintage 2014 CA)	9.	34.
64 -	Shiraz Greg Norman, (Australia 2012)	9.	35.
62 -	Chianti, Superiore Banfi, (Vintage 2014 Italy)	9.	34.
278 -	Cabernet Sauvignon Liberty School, (CA 2013)	9.	35.
61 -	Malbec - Colores Del sol, Mendoza - Argentina 2014	10.	38.
12 -	Cabernet Sauvignon, Josh, Healdsburg - (California 2014)	12.	46.
22 -	Cabernet Sauvignon, Aviary, Napa Valley (California, 2014)	13.	50.
23 -	Conn Creek-Herrick Red, Napa Valley (California, 2013)	13.	50.
6 -	Pinot Noir, Hob Nob Vineyards (Vintage 2013)	10.	38.
14 -	Malbec - Don David, El Esteco - Argentina 2013	11.	42.
17 -	Valpolicella Ripasso, Bertani - (Vintage 2012 Italy)	14.	54.

Vintages are Subject to Change

For Full Wine Selections by the Bottle Please Ask for Our Wine List

Draft Beer \$6.00

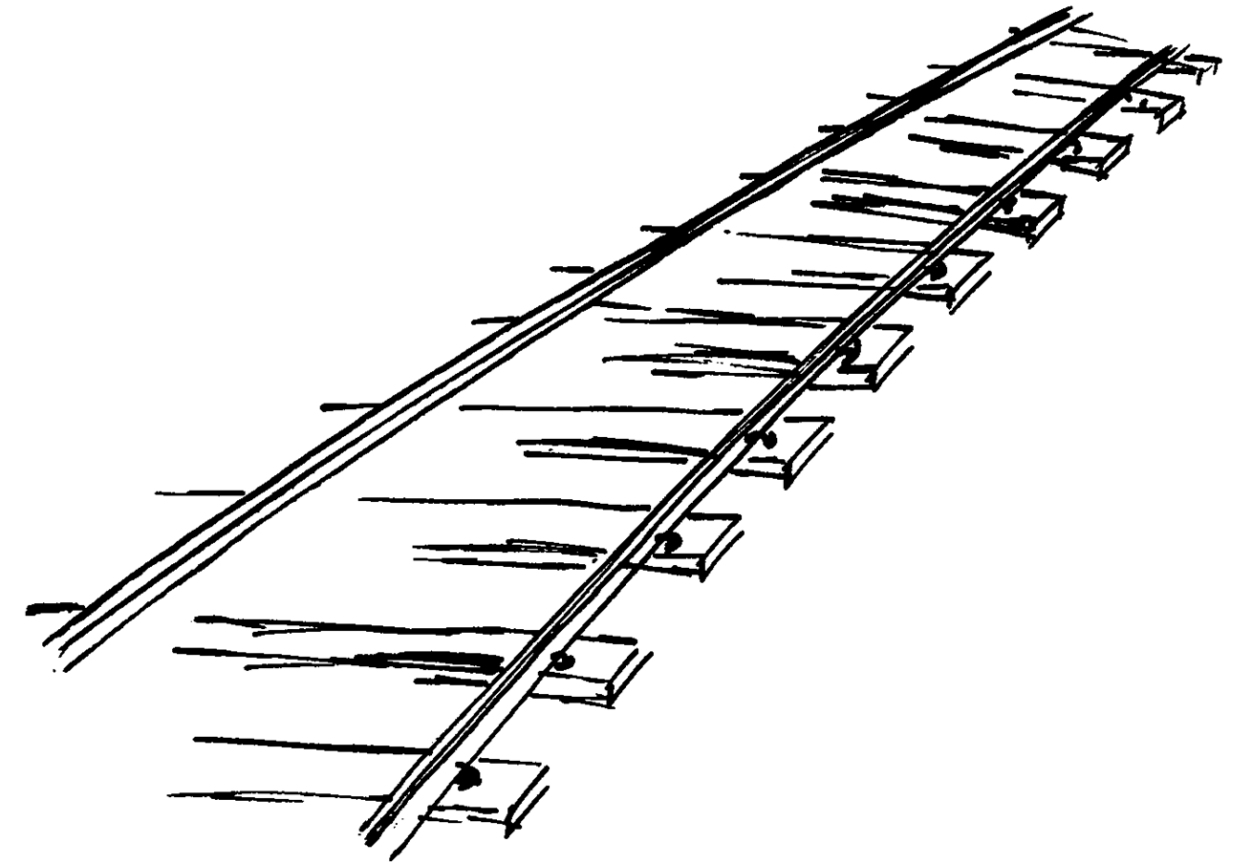
Guinness, Stella Artois, Blue Moon, Sam Adams Seasonal, Peroni
Indian Pale Ale: Dogfish

Bottle Beer \$6.00

Heineken, Heineken Light, Miller Light, Coors Light,
Budweiser, Corona, Peroni, Bass, Becks, Yards

Rare

THE STEAK HOUSE



440 Main Street, Little Falls, New Jersey 973-256-6699 www.rarestk.com