

# rare 3001

- STEAK & SEAFOOD -

EXECUTIVE CORPORATE CHEF: ANDREW VACCARO

## SMALL PLATES

### OYSTER ROCKEFELLER 26

(SIX) BACON, SPINACH,  
ONION, BÉARNAISE

### CRISPY SHRIMP 24

SWEET THAI CHILI, GARLIC AIOLI

### FRIED CALAMARI 24

BLISTERED PEPPADEWS, BLUSH SAUCE

### CRAB CAKE 27

JUMBO LUMP CRAB MEAT,  
CITRUS SAFFRON AIOLI

### GRILLED OCTOPUS 23

OLIVE OIL, GRILLED LEMON, KALE,  
CALABRIAN CHILI

### DEVILED EGGS 16

CRISPY SHRIMP, PARMESAN

### PRIME STEAK TARTARE 25

CAPERS, SHALLOT, CORNICHONS, EGG YOLK

### ARANCINI 20

SOPPRESSATA, PROVOLONE, TOMATO & PEA PASTE,  
FRESH BASIL PESTO

### SEASONAL FLATBREAD MP

PLEASE ASK YOUR SERVER OR BARTENDER

### SHISHITO PEPPERS 20

MALDON SEA SALT, OLIVE OIL,  
SHAVED PARMESAN, HOT HONEY

### KOREAN WINGS 24

KOREAN BBQ, PEANUTS, FRIED GARLIC, TOGARASHI

### SPINACH ARTICHOKE DIP 18

FIRE ROASTED ARTICHOKE, SPINACH, AGED CHEDDAR,  
LEMON, TOASTED FOCACCIA

## SEAFOOD BAR

### SEAFOOD PLATTER

**SMALL (SERVES 2) 90 | LARGE (SERVES 4) 160**  
CRAB LEG, LOBSTER TAIL, COLOSSAL SHRIMP, OYSTERS

### BUTTER POACHED LOBSTER OYSTERS MP

### DAILY SELECTION OF FRESH OYSTERS MP

DAILY MIGNONETTE, TABASCO

### COLOSSAL SHRIMP 24

TRADITIONAL COCKTAIL SAUCE

### TUNA TARTARE 26

CHILI, AVOCADO, ORANGE-SOY GLAZE,  
WASABI, WONTON

### ALASKAN KING CRAB MP

## SOUP

### LOBSTER BISQUE 18

BUTTER POACHED LOBSTER,  
SHERRY, CREAM

### CARAMELIZED FRENCH ONION 16

ONION TRIO BLEND, AGED GRUYERE,  
CROUTONS

## SALAD

### BURRATA 18

ARUGULA, TOMATO JAM, CRUSHED PISTACHIO,  
BALSAMIC REDUCTION

### BEET SALAD 18

BABY ARUGULA, ROASTED BEETS, ARTICHOKE  
BOTTOMS, CHICKPEAS, PECORINO ROMANO,  
FIG BALSAMIC VINAIGRETTE

### CAESAR 16

HOUSE MADE CROUTONS, SHAVED  
PARMESAN + WHITE ANCHOVIES 4

### STEAKHOUSE WEDGE 16

TOMATO, FROMAGE BLUE CHEESE DRESSING, CANDIED  
BACON, FRIED ONION, BALSAMIC GLAZE

### THE 3001 16

BABY ROMAINE, FENNEL, SCALLIONS,  
HEARTS OF PALM, KALAMATA OLIVES,  
FETA CHEESE, DILL VINAIGRETTE

## A LA CARTE

### DAILY WAGYU SELECTION MP

8 OZ FILET MIGNON 52

12 OZ FILET MIGNON 72

18 OZ DELMONICO 78

32 OZ PORTERHOUSE 108

14 OZ NY STRIP 58

24 OZ BONE IN RIBEYE 88

SEASONED WITH 300I RUB

40 OZ TOMAHAWK 155

SEASONED WITH 300I RUB

## ENHANCEMENTS

### SAUCES & COMPOUND BUTTERS 5 EACH | 3 FOR 12

AU POIVRE | BÉARNAISE | HORSERADISH CREAM | 300I SAUCE  
BORDELAISE | CHIMICHURRI | RASPBERRY JALAPEÑO JAM  
BLEU CHEESE BUTTER | GARLIC BUTTER | TRUFFLE BUTTER

### SEAFOOD ADD ONS

LOBSTER TAIL MP  
ALASKAN KING CRAB MP | SCALLOPS MP

## SHAREABLE SIDES

BAKED MAC & CHEESE 16

HASHBROWN 16  
CHEESY POTATO CASSEROLE

TRUFFLE PARM POTATO WEDGES 16

KATHERINE'S MASHED POTATOES 16

CREAMED SPINACH 16

ONION RINGS 16  
BROWN SUGAR & SPICY GARLIC AIOLI

HOT HONEY & FETA FRIES 16  
BATTERED FRIES, FETA, SCALLIONS,  
HOT HONEY

BROCCOLINI 15

SPICY LEMON CALABRIAN  
BROCCOLINI 16

STREET CORN 16  
LIME, COTIJA

ASPARAGUS 16

BRUSSELS SPROUTS 16  
BACON, PEPPER JELLY, CASHEW

HERB ROASTED WILD MUSHROOMS 14

CARAMELIZED ONIONS 10

## PASTA

ALL PASTAS ARE HOUSE-MADE

THREE CHEESE RAVIOLI 34

BED OF SPINACH, RED BELL PEPPER, MADEIRA CREAM SAUCE

SEAFOOD MAC & CHEESE 38

LOBSTER, SHRIMP, SCALLOPS

TOMATO BASIL 32 | BOLOGNESE 36 | SEAFOOD BRODETTO 42

SERVED WITH GNOCCHI OR TAGLIATELLE

## ENTREES

BLACKENED BEEF TIPS 42

TENDERLOIN, KATHERINE'S MASHED POTATOES,  
ONION, MUSHROOM DEMI, MOODY BLUE, TOAST POINT

DUCK BREAST 42

BACON APPLE RELISH, SWEET WINE ROSEMARY CREAM,  
BUTTERNUT SQUASH POTATO PUREE, BRUSSELS SPROUTS

RACK OF LAMB 64

300I RUB, BROCCOLINI

FAROE ISLAND SALMON 42

SAUTEED LEMON GARLIC ZUCCHINI STRAWS,  
CAJUN POLENTA, SWEET MUSTARD CREAM

SCALLOPS 58

FOUR U10 SCALLOPS, SAUTEED CARROT  
RIBBONS, BLACKENED CAULIFLOWER MASH,  
CANDIED APPLE CHUTNEY

SEA BASS 50

POBLANO ROASTED VEGETABLE MEDLEY,  
SPICED BLACK BEAN, CRISPY SHERRY ONIONS

SHORT RIB 43

TOMATO DEMI, WHITE CHEDDAR SCALLOPED POTATOES

WAGYU BURGER 28

10 OZ WAGYU BURGER, BRIOCHE ROLL, CARAMELIZED ONIONS,  
GRUYERE, BATTERED TRUFFLE FRIES, SIDE BACON JAM

22% GRATUITY WILL BE ADDED TO ANY PARTY 6 OR MORE | \$ 20 PLATE SHARE FEE | RARE 300I IS NOT RESPONSIBLE FOR STEAKS ORDERED MEDIUM WELL OR WELL DONE.  
CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US. ALLERGEN INFORMATION FOR MENU ITEMS IS AVAILABLE. ASK AN EMPLOYEE FOR DETAILS.