

# rare 3001

- STEAK & SEAFOOD -

## SEAFOOD PLATTER

SERVED CHILLED

**SMALL (FOR TWO) 90 | LARGE (FOR SIX) 160**  
LOBSTER TAIL, LOBSTER CLAW, OCTOPUS, OYSTERS  
COLOSSAL SHRIMP, CRAB SALAD, MIGNONETTE,  
SPICY REMOULADE, HOUSE-MADE COCKTAIL SAUCE

## OYSTERS

**CHEF'S CHOICE FRESH OYSTERS MP**  
MIGNONETTE, LEMON, TABASCO

**BUTTER POACHED LOBSTER OYSTERS MP**  
FRESH BUTTER POACHED LOBSTER MEAT

**OYSTER ROCKEFELLER 26**  
(6) BACON, SPINACH, ONION, BERNAISE

## SMALL PLATES

**CRAB CAKES 30**  
(2) JUMBO LUMP CRAB MEAT, FRESH LOBSTER, SAFFRON CREAM

**TUNA TARTARE 26**  
SUSHI GRADE TUNA, AVOCADO, ORANGE-SOY GLAZE, CHILI,  
WASABI, WONTON

**COLOSSAL SHRIMP 26**  
(3) SUPER COLOSSAL SHRIMP, SPICY COCKTAIL SAUCE

**PRIME STEAK TARTARE 27**  
PRIME TENDERLOIN, SHALLOT, CAPERS, QUAIL EGG,  
CORNICHONS

**CRISPY SHRIMP 24**  
FLOUR DUSTED SHRIMP, SWEET THAI CHILI, GARLIC AIOLI

**CALAMARI 24 (FRIED | SICILIAN STYLE)**  
FLOUR DUSTED FRESH CALAMARI, BLISTERED PEPPADEWS,  
BLUSH SAUCE | SAUTEED WITH KALAMATA OLIVES & PEPPADEWS

**KOREAN WINGS 24**  
(8) FRESH JUMBO WINGS, KOREAN BBQ, PEANUTS, FRIED  
GARLIC, TOGARASHI

**GRILLED OCTOPUS 26**  
BABY OCTOPUS, SPICY CALABRIAN OIL, GRILLED LEMON,  
KALE SLAW, SLIVERED ALMONDS, LIME VINAIGRETTE

**TOMATO AND BURRATA 23**  
SLICED HEIRLOOM TOMATO, BAKED BURRATA CHEESE,  
FRESH BASIL, TOASTED BAGUETTE, HOUSE BALSAMIC GLAZE

**FILET WONTON CUPS 26**  
(3) BEEF TENDERLOIN, FIRE ROASTED CORN, CHIMICHURRI,  
ROASTED RED PEPPERS

**DEVILED EGGS 18**  
(4) DEVILED EGGS, CRISPY SHRIMP, PARMESAN

## SOUP & SALAD

**FRENCH ONION 14**  
GRUYERE CHEESE, CROSTINI

**LOBSTER BISQUE 18**  
BUTTER POACHED LOBSTER, SHERRY, CREAM

**CHOPPED CAESAR 16**  
ARTISAN ROMAINE, HOUSE-MADE CAESAR, TOASTED  
BREADCRUMBS, MILE HIGH LOCATELLI CHEESE

**STEAKHOUSE WEDGE 16**  
ICEBERG, TOMATO, CANDIED BACON, FROMAGE BLEU,  
CRISPY ONIONS, BALSAMIC GLAZE

**3001 SALAD 16**  
ARTISAN ROMAINE, FENNEL, FRESH DILL, SCALLIONS, HEART OF  
PALM, KALAMATA OLIVES, FETA CHEESE, LEMON VINAIGRETTE

## ENTREES

**SEA BASS 62**  
CHILEAN SEA BASS, ROASTED VEGETABLE ORZO, LEMON BUTTER SAUCE

**SCALLOPS 58**  
(5) U-10 SCALLOPS, PARSNIP PUREE, BLACKENED CARROTS

**LOBSTER PASTA 48**  
FRESH LOBSTER MEAT, THREE CHEESE CREAMY ORZO

**LEMON CHICKEN 44**  
BROILED AIRLINE CHICKEN, BRAISED LONG STEM ARTICHOKE, 3001  
LEMON SAUCE, MASHED POTATOES

**FAROE ISLAND SALMON 44**  
CHARRED SALMON, HONEY DIJON GLAZE, FARRO RISOTTO, BROCCOLINI

**BLACKENED BEEF TIPS 44**  
TENDERLOIN, MASHED POTATOES, ONION, MUSHROOM DEMI, MOODY BLEU,  
TOAST POINT

**CRISPY CAESAR CUTLET 42**  
TWIN PANKO CUTLETS, ARTISAN ROMAINE, SUGAR BOMB TOMATOES,  
TOASTED BREADCRUMBS, HOUSE-MADE CAESAR, LOCATELLI CHEESE

**PASTA BOLOGNESE 38 | BLUSH 34 | MARINARA 32**  
HOUSE-MADE TAGLIATELLE, BEEF BOLOGNESE, BLUSH OR MARINARA SAUCE,  
LOCATELLI CHEESE

**WAGYU BURGER 28**  
10 OZ WAGYU BURGER, GRUYERE, BACON JAM, CAMELIZED ONIONS,  
TOASTED BRIOCHE ROLL, HOUSE CUT TRUFFLE FRIES

## STEAK

A LA CARTE



**CHEF'S CUT OF THE DAY MP** ROTATING SELECTION, PEPPER JELLY

**40 OZ. TOMAHAWK 155** SEASONED WITH 3001 RUB, BROWN SUGAR  
BLISTERED SHISITO PEPPERS

**24 OZ. BONE-IN RIBEYE 88** SEASONED WITH 3001 RUB, PEPPER JELLY

**14 OZ. NY STRIP 62** MALDON SEA SALT, PEPPER JELLY

**8 OZ. FILET MIGNON 52** MALDON SEA SALT, PEPPER JELLY

**12 OZ BONE IN SHORT RIB 62** SWEET TOMATO DEMI

**18 OZ BRAISED PORK SHANK 58** PORK AU JUS

## SEAFOOD ENHANCEMENTS

LOBSTER TAIL 42 | SUSHI GRADE TUNA 38

CRISPY SALMON 28 | (2) SCALLOPS 12

## SAUCES & BUTTERS

5 EACH OR 3 FOR 12

AU POIVRE | BÉARNAISE | 3001 SAUCE | BORDELAISE

GARLIC BUTTER | TRUFFLE BUTTER | HORSERADISH CREAM

HORSERADISH | CHIMICHURRI | MUSHROOM DEMI

## SHAREABLE SIDES 16

**BAKED MAC & CHEESE** RADIATORE, FOUR CHEESE SAUCE, CRACKER CRUST  
SEAFOOD ADD 10

**HASHBROWN** SHREDDED POTATOES, CHEDDAR, CORN FLAKES

**KATHERINE'S MASHED POTATOES** WHIPPED BUTTER MASHED POTATOES

**ONION RINGS** BEER BATTERED ONION RINGS

**HOT HONEY FETA FRIES** BATTERED FRIES, FETA, SCALLIONS, HOT HONEY

**LOADED BAKED POTATO** CHEDDAR, BACON, SOUR CREAM, SCALLIONS

**CREAMED SPINACH** ONIONS, BECHAMEL SAUCE

**BROCCOLINI** GARLIC, ONION | ADD CALABRIAN CHILI (+2)

**BRUSSELS SPROUTS** BACON, CALABRIAN JAM, CASHEW

**BROWN BUTTER MUSHROOMS** SAUTEED MUSHROOMS, BROWN BUTTER

**SPICY HONEY CARROTS** HONEY GLAZED, FETA

**STREET CORN** COTIJA, LIME

**CUCUMBER & TOMATO** HEIRLOOM TOMATOES, CUCUMBER, RED ONION,  
BLUE CHEESE CRUMBLES, HOUSE DRESSING

22% GRATUITY WILL BE ADDED TO ALL CHECKS | PLEASE NOTE ALL DISHES ARE MADE FROM SCRATCH AND SOME MAY TAKE LONGER THAN OTHERS  
RARE 3001 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 YOUR SERVER. ALLERGEN INFORMATION FOR MENU ITEMS IS AVAILABLE. ASK AN EMPLOYEE FOR DETAILS.