

rare 3001

- STEAK & SEAFOOD -

EXECUTIVE CHEF: ANDREW VACCARO | CHEF: JOHN STEWARD

SMALL PLATES

GRILLED OCTOPUS 23
OLIVE OIL, GRILLED LEMON, KALE, CALABRIAN CHILI

BONE MARROW 22
DEMI VINAIGRETTE, GRILLED CROSTINI

ROASTED OYSTERS 22
(6) CHILI HERB BUTTER, GRILLED BAGUETTE

DEVILED EGGS 16
CRISPY SHRIMP, PARMESAN

CRAB DIP 18
CHEVRE, ARTICHOKE, MEYER LEMON, BAGUETTE

FRIED CALAMARI 22
BLISTERED PEPPADEWS, BLUSH SAUCE

CRISPY SHRIMP 24
SWEET THAI CHILI, GARLIC AIOLI

LOBSTER & DUNGENESS CRAB CAKE 27
WITH LOBSTER & DUNGENESS CRAB MEAT

SHISHITO PEPPERS 16
MALDON SEA SALT, OLIVE OIL,
SHAVED PARMESAN, HOT HONEY

PRIME STEAK TARTARE 25
CAPERS, SHALLOT, CORNICHONS, EGG YOLK

PORK BELLY 16
CALABRIAN CHILI, BROWN SUGAR

SEAFOOD BAR

SEAFOOD TOWER
SMALL 90 | LARGE 162
CRAB LEGS, LOBSTER TAIL,
COLOSSAL SHRIMP, OYSTERS

ALASKAN KING CRAB LEGS MP

DAILY SELECTION OF FRESH OYSTERS MP
POMEGRANATE MIGNONETTE,
COCKTAIL SAUCE, TABASCO

SCALLOP CRUDO 18
GRILLED CORN & CILANTRO VINAIGRETTE

COLOSSAL SHRIMP (U6) 24
TRADITIONAL COCKTAIL SAUCE

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

SOUP & SALAD

LOBSTER BISQUE 12
SHERRY, CREAM

CARAMELIZED FRENCH ONION 9
AGED GRUYERE, GRANA PADANO, CROUTONS

ROASTED BEET 14
BABY ARUGULA, ROASTED BEETS, ARTICHOKE
BOTTOMS, CHICKPEAS, PECORINO ROMANO,
FIG BALSAMIC VINAIGRETTE

BURRATA 18
ARUGULA, CANDIED CHERRY TOMATO, CRUSHED
PISTACHIO, BALSAMIC REDUCTION

MAINE LOBSTER SALAD 32
CHILLED MAINE LOBSTER, TOSSED IN CITRUS
VINAIGRETTE, OVER ARUGULA & AVOCADO

THE 3001 16
BABY ROMAINE, FENNEL, FRESH DILL, SCALLIONS,
HEART OF PALM, KALAMATA OLIVE, FETA
CHEESE, LEMON VINAIGRETTE

KING CRAB MP
CUCUMBER, CARROT, GREEN ONION,
MANGO, FRESNO CHILI, ORANGE, THAI BASIL, MINT,
CILANTRO, CASHEW, COCONUT-LIME DRESSING

CAESAR 14
HOUSE MADE CROUTONS, SHAVED PARMESAN
+ WHITE ANCHOVIES 2

STEAKHOUSE WEDGE 14
CAMPARI TOMATO, FROMAGE BLUE CHEESE,
BACON LARDON, BALSAMIC REDUCTION

A LA CARTE

STEAKS

ALL BEEF IS USDA PRIME

8 OZ FILET MIGNON 54

12 OZ FILET MIGNON 68

14 OZ NY STRIP 62

18 OZ DELMONICO 86

32 OZ PORTERHOUSE 86

DAILY WAGYU SELECTION MP

ENHANCEMENTS

SEAFOOD ADD ONS
COLD WATER MAINE LOBSTER TAIL MP
GRILLED PRAWN 9/EA
ALASKAN KING CRAB MP
SCALLOPS MP

COMPOUND BUTTERS 5
BLEU CHEESE BUTTER
GARLIC BUTTER
TRUFFLE BUTTER
CHILI HERB BUTTER

SAUCES 5
AU POIVRE | BÉARNAISE | HORSERADISH CREAM
3001 SAUCE | BORDELAISE | CHIMICHURRI

SIDES

SEAFOOD MAC & CHEESE 24
LOBSTER, SHRIMP

HASHBROWN 14
CHEESY POTATO CASSEROLE
ASPARAGUS 14

VEGETABLE OF THE DAY 14
WHIPPED POTATOES 12

TRUFFLE PARM FRIES 12
BROCCOLINI 12

CREAMED SPINACH 12
HERB ROASTED WILD MUSHROOMS 12
LOADED BAKED POTATO 12
BUTTER, SOUR CREAM, CHEDDAR, CHIVES
CARAMELIZED ONIONS 8

PASTA

SHORT RIB RAVIOLI
TWO RAVIOLI 16 | FIVE RAVIOLI 28
TOMATO DEMI, BLISTERED
RED PEPPERS & ONION

TAGLIATELLE BOLOGNESE
16 | 30
TENDERLOIN, CARROTS,
ONION, SAN MARZANO TOMATOES

GNOCCHI
16 | 30
HOUSE MADE CHEESE GNOCCHI,
CHOICE OF: PARMIGIANO REGGIANO SAGE CREAM,
PISTACHIO PESTO, TOMATO BASIL CREAM

ENTREES

PORK CHOP 48
GRUYERE, RED ONION, SAGE CREAM, SWISS CHARD

RACK OF LAMB 56
OLIVE OIL, GARLIC & OREGANO RUB,
BROCCOLINI, GOAT CHEESE

HALF CHICKEN 42
HONEY GLAZE, FINGERLING POTATOES OR
MASHED POTATOES & CHEF'S VEGETABLE

TRI TIP 46
PANCETTA, PORTOBELLO, CABERNET
AGED BLUE, CRISPY PICKLED LEEKS

PRIME RIB 52
WHIPPED POTATOES, ASPARAGUS

SCALLOPS 56
CAULIFLOWER PUREE, BEURRE BLANC, BASIL

SEA BASS 55
GREEN CHILI & ROASTED BELL PEPPER CREAM,
CRISPY POTATO FRITTER

SALMON 38
SHAVED BRUSSEL SPROUTS, HOISIN

SHORT RIB 44
BALSAMIC TOMATO, BUTTON
MUSHROOM, CREAMY JUS

22% GRATUITY WILL BE ADDED TO ANY PARTY 6 OR MORE
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.