

rare 3001

- STEAK & SEAFOOD -

EXECUTIVE CORPORATE CHEF: ANDREW VACCARO

SMALL PLATES

OYSTER ROCKEFELLER 26

BACON, ONION, BÉARNAISE

CRISPY SHRIMP 24

SWEET THAI CHILI, GARLIC AIOLI

FRIED CALAMARI 24

BLISTERED PEPPADEWS, BLUSH SAUCE

SHISHITO PEPPERS 20

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

KOREAN WINGS 24

KOREAN BBQ, PEANUTS, FRIED GARLIC, TOGARASHI

GARLIC PARMESAN WINGS 24

ROASTED GARLIC AIOLI, FRESH PARMESAN, HERBS

PRIME STEAK TARTARE 25

CAPERS, SHALLOT, CORNICHONS, EGG YOLK

ARANCINI 20

PEA PUREE, SLAB BACON, TOMATO CHURRI

DUNGENESS CRAB CAKE 27

DUNGENESS CRAB MEAT, SAFFRON AIOLI

SEAFOOD BAR

SEAFOOD PLATTER 160

CRAB LEG, LOBSTER TAIL,
COLOSSAL SHRIMP, OYSTERS

ALASKAN KING CRAB MP

DAILY SELECTION OF FRESH OYSTERS MP

POMEGRANATE MIGNONETTE, TABASCO

COLOSSAL SHRIMP 24

TRADITIONAL COCKTAIL SAUCE

TUNA TARTARE 26

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

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

OCTOPUS SALAD 22

ORANGE, CURED BLACK OLIVES, SPRING GREENS,
CELERY ROOT SOUBISE, CHORIZO VINAIGRETTE

THE 3001 16

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

WATERMELON SALAD 18

PRESSED WATERMELON, RADISH, LEMON SORBET,
SESAME SEEDS, PISTACHIO

STEAKHOUSE WEDGE 16

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

CAESAR 16

HOUSE MADE CROUTONS, SHAVED PARMESAN
+ WHITE ANCHOVIES 4



A LA CARTE

YOU DESERVE THE VERY BEST BEEF. ENJOY OUR SELECTION OF THE CERTIFIED ANGUS BEEF * BRAND.

8 OZ FILET MIGNON 56

12 OZ FILET MIGNON 72

18 OZ DELMONICO 78

32 OZ PORTERHOUSE 108

14 OZ NY STRIP 64

24 OZ BONE IN RIBEYE 96

SEASONED WITH 3001 RUB

40 OZ TOMAHAWK 155

SEASONED WITH 3001 RUB

DAILY WAGYU SELECTION MP

ENHANCEMENTS

SAUCES & COMPOUND BUTTERS 5 EACH | 3 FOR 12

AU POIVRE | BÉARNAISE | HORSERADISH CREAM | 3001 SAUCE
BORDELAISE | CHIMICHURRI | JALAPEÑO-BACON-ONION JAM
BLEU CHEESE BUTTER | GARLIC BUTTER | TRUFFLE BUTTER

SEAFOOD ADD ONS

LOBSTER TAIL MP
ALASKAN KING CRAB MP | SCALLOPS MP

SHAREABLE SIDES

SEAFOOD MAC & CHEESE 30

LOBSTER, SHRIMP

HASHBROWN 16

CHEESY POTATO CASSEROLE

TRUFFLE PARM FRIES 16

KATHERINE'S MASHED POTATOES 16

ONION RINGS 16

JALAPEÑO-BACON-ONION JAM

BROCCOLINI 16

STREET CORN 16

LIME, COTIJA

ASPARAGUS 16

BRUSSELS SPROUTS 16

BACON, PEPPER JELLY, CASHEW

WILD MUSHROOM DEMI 14

CARAMELIZED ONIONS 10

PASTA

ALL PASTAS ARE HOUSE-MADE

THREE CHEESE RAVIOLI 34

HERB CHEESE, PARMESAN, ASIAGO, BROWN BUTTER

GNOCCHI CARBONARA 36

BACON, PEAS, CURED EGG YOLK, PRESERVED LEMON

SEAFOOD TAGLIATELLE 42

SCALLOP, LOBSTER, SHRIMP, BRODETTO

ENTREES

RACK OF LAMB 64

3001 RUB, BROCCOLINI

BLACKENED BEEF TIPS 40

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

FAROE ISLAND SALMON 42

ROASTED ZUCCHINI, SLAW, CHIPOTLE,
WHOLE MUSTARD CREMA

HALIBUT 48

BLACK BEANS, CORN, SUMMER SQUASH,
COUSCOUS, CITRUS VINAIGRETTE

DUCK BREAST 44

CELERY ROOT, CARROT, APPLE BLACKBERRY JAM,
HAZELNUT, BROWN SAUCE

SCALLOPS 58

ROASTED CARROTS, CRAISINS, CAPER VERDE

22% GRATUITY WILL BE ADDED TO ANY PARTY 6 OR MORE | \$ 20 PLATE SHARE FEE | 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 US. ALLERGEN INFORMATION FOR MENU ITEMS IS AVAILABLE. ASK AN EMPLOYEE FOR DETAILS.