

# rare 3001

- STEAK & SEAFOOD -

CHEF: JOHN STEWARD  
EXECUTIVE CORPORATE CHEF: ANDREW VACCARO

## SMALL PLATES

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

**ROASTED OYSTERS 24**  
(FIVE) CHILI BUTTER, GRILLED BAGUETTE

**BONE MARROW 22**  
DEMI VINAIGRETTE, GRILLED CROSTINI

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

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

**FRIED CALAMARI 22**  
BLISTERED PEPPADEWS, BLUSH SAUCE

**LOBSTER & DUNGENESS CRAB CAKE 27**  
LOBSTER & DUNGENESS CRAB MEAT, SAFFRON AIOLI

**BAKED TALEGGIO 22**  
PUFF PASTRY, DULCE DE LECHE, PISTACHIO

**SHISHITO PEPPERS 18**  
MALDON SEA SALT, OLIVE OIL,  
SHAVED PARMESAN, HOT HONEY

**PORK BELLY 16**  
CALABRIAN CHILI, BROWN SUGAR,  
PICKLED SHALLOT, BROCCOLINI

**DEVIL-ISH EGGS 16**  
A MODERN TWIST ON DEVILED EGGS,  
CRISPY SHRIMP, PARMESAN

## SEAFOOD BAR

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

**ALASKAN KING CRAB MP**

**DAILY SELECTION OF FRESH OYSTERS MP**  
POMEGRANATE MIGNONETTE, TABASCO

**SCALLOP CRUDO 18**  
CORN CUSTARD & CILANTRO OIL

**COLOSSAL SHRIMP 24**  
TRADITIONAL COCKTAIL SAUCE

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

## SOUP & SALAD

**LOBSTER BISQUE 16**  
SHERRY, CREAM

**CARAMELIZED FRENCH ONION 14**  
AGED GRUYERE, GRANA PADANO,  
CROUTONS

**BURRATA 18**  
ARUGULA, TOMATO JAM, CRUSHED PISTACHIO,  
BALSAMIC REDUCTION

**MAINE LOBSTER SALAD 34**  
LOBSTER, TOSSED IN CITRUS VINAIGRETTE,  
OVER ARUGULA & AVOCADO

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

**ROASTED BEET 16**  
BABY ARUGULA, ROASTED BEETS, ARTICHOKE  
BOTTOMS, CHICKPEAS, PECORINO ROMANO,  
FIG BALSAMIC VINAIGRETTE

**STEAKHOUSE WEDGE 14**  
TOMATO, FROMAGE BLUE CHEESE, CANDIED BACON  
LARDON, FRIED ONION, BALSAMIC GLAZE

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

## 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 68**

**32 OZ PORTERHOUSE 86**

**24 OZ BONE IN RIBEYE 82**  
SEASONED WITH HOUSE-MADE RUB

**40 OZ TOMAHAWK 155**  
SEASONED WITH HOUSE-MADE RUB

**14 OZ NY STRIP 64**

**18 OZ DELMONICO 86**

**DAILY WAGYU SELECTION MP**

**14 OZ BONE IN PORK CHOP 46**

## ENHANCEMENTS

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

AU POIVRE | BÉARNAISE | HORSERADISH CREAM  
3001 SAUCE | BORDELAISE | CHIMICHURRI  
BLEU CHEESE BUTTER | GARLIC BUTTER  
TRUFFLE BUTTER | CHILI BUTTER

**SEAFOOD ADD ONS**

LOBSTER TAIL MP | GRILLED PRAWN 12/EA  
ALASKAN KING CRAB MP | SCALLOPS MP

## SHAREABLE SIDES

SERVES 2-3 PEOPLE

**SEAFOOD MAC & CHEESE 26**  
LOBSTER, SHRIMP

**HASHBROWN 16**  
CHEESY POTATO CASSEROLE

**ASPARAGUS 16**

**BRUSSELS SPROUTS 16**  
BACON, PEPPER JELLY, CASHEW

**KATHERINE'S MASHED POTATOES 14**

**TRUFFLE PARM FRIES 14**  
**BROCCOLINI 16**

**CREAMED SPINACH 14**

**HERB ROASTED WILD MUSHROOMS 12**

**CARAMELIZED ONIONS 8**

**ONION STRAWS 9**  
GREEN ONIONS, TEMPURA, HERBS,  
SRIRACHA REMOULADE

## PASTA

ALL PASTAS ARE HOUSE-MADE

**SHORT RIB RAVIOLI 38**  
TOMATO DEMI, BLISTERED  
RED PEPPERS & ONION

**TAGLIATELLE BOLOGNESE 35**  
TENDERLOIN, CARROTS, ONION,  
SAN MARZANO TOMATOES

**GNOCCHI 32**  
HOUSE MADE CHEESE GNOCCHI,  
CHOICE OF: PISTACHIO PESTO,  
PARMIGIANO REGGIANO SAGE CREAM

## ENTREES

**RACK OF LAMB 58**  
RARE 3001 SEASONAL RUB  
BROCCOLINI, GOAT CHEESE

**SHORT RIB 48**  
BALSAMIC TOMATO, BUTTON  
MUSHROOM, CREAMY JUS

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

**SCALLOPS 58**  
CAULIFLOWER PUREE, BEURRE BLANC, BASIL

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

**FAROE ISLAND SALMON 42**  
WHITE BEANS, BRUSSELS SPROUTS,  
CRAISINS, CARROT, HOISIN

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.