

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 32
(2) JUMBO LUMP CRAB, 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 52
PRIME TENDERLOIN, MASHED POTATOES, ONION, MUSHROOM DEMI,
MOODY BLEU, TOAST POINT

CRISPY CAESAR CUTLET 42
PAN FRIED CHICKEN CUTLET, 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, CARAMELIZED ONIONS, TOASTED
BRIOCHE ROLL, HOUSE CUT TRUFFLE FRIES

STEAK FRITES 84
SLICED 14 OZ NEW YORK STRIP, HOUSE FRIES, CHOICE OF SALAD

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 62 PORK AU JUS, PICKLED VEGETABLE

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

FOR YOUR CONVENIENCE, A 22% GRATUITY WILL BE ADDED TO ALL CHECKS | PLEASE NOTE ALL DISHES ARE MADE FROM SCRATCH & 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 ILL NESS

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