

# RARE

CHOP HOUSE

## STARTERS

### **BASIL BRUSCHETTA /9**

focaccia, pesto, mozzarella, tomatoes, balsamic reduction

### **PORK BELLY BITES /8**

slow roasted pork belly, jalapeño slaw, house honey glaze

### **GRILLED CAJUN SHRIMP /16**

white shrimp, Cajun seasoning, chipotle aioli, cilantro

### **CRAB CROQUETTES /16**

Chesapeake style crab, mustard remoulade, roasted pepper marmalade

### **P.E.I. MUSSELS /12**

fresh mussels, garlic, shallots, white wine

### **PRETZEL WITH BEER CHEESE /10**

house made pretzels, IPA and Gouda sauce

## SALADS

### **HOUSE SALAD /4**

heritage blend spring mix, cherry tomatoes, cucumber, carrot, artichokes, feta, red wine vinaigrette

### **GREEK SALAD /6**

heritage blend spring mix, kalamata olives, cucumber, bell pepper, red onion, cherry tomatoes, feta cheese, house Greek dressing

### **CAESAR /4**

romaine, Parmesan cheese, house Caesar dressing, garlic croutons

### **CRISPY QUINOA SALAD /6**

heritage blend spring mix, roasted sweet potatoes, walnuts, quinoa, dried cranberries, lemon vinaigrette

## ENTREES

### **BRAISED CHICKEN POT PIE /12**

slow cooked white meat chicken, English peas, carrots, celery, onion, herbs, topped with puff pastry

### **CHICKEN FLORENTINE /15**

lightly breaded and pan fried chicken breast, in a mushroom spinach sauce, served with roasted potatoes

### **12OZ RIBEYE /27**

wet-aged choice Ribeye with a choice of side

### **8OZ FILET /33**

hand cut choice Filet, smashed cauliflower and redskins

### **14OZ NEW YORK STRIP /30**

wet-aged choice strip Loin, mushrooms, with a choice of side

### **CHICKEN MARSALA /20**

chicken breast, button mushrooms, imported Marsala wine, herb compound butter, cappelletti

### **CRAB CAKES /26**

house crab cakes over polenta with a tomato and basil sauté

### **BOURBON SALMON /24**

Canadian Salmon, Cajun seasoning, bourbon sauce, with a choice of side

### **CRAB STUFFED SALMON /24**

seared salmon, lump crab meat, lemon butter, with a choice of side

### **SEAFOOD ETOUFFEE /16**

fresh seafood, house made etouffee, Cajun rice

## SIDES

fries /4  
smashed cauliflower and redskins /4  
sweet potato fries /4  
jalapeño cheddar grits /4  
roasted dutch potatoes /4  
mac and cheese /6  
seasonal vegetable /4  
sweet potato hash /4

## ADD ONS

shrimp skewer /8  
yellowfin tuna /10  
chicken breast /6  
strip steak /12

## RARE EXPERIENCE /50

**choose one starter or two salads / choose two entrees**

shrimp scampi, spaghetti carbonara, 10 oz New York Strip, Uncle Sam burger, seared salmon, house tacos

**choose two desserts or one bottle of wine / ask your server for today's selections**

If you experience any type of food allergy, please advise your server before ordering. The consumption of raw or undercooked foods such as meat, fish and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While many of our menu items do not have nuts as a main ingredient, there may be traces of nuts and or nut oil present even if the description of the item does not list nuts.

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## ENTREES

### **RARE CLUB /14**

roasted prime rib, white cheddar, deli chicken, pecan wood bacon, romaine, tomato, garlic aioli, sourdough

### **CHICKEN ALFREDO /13**

cream, Parmesan, fettuccine, chicken breast

### **BACON AND BLUE BURGER /12**

Cajun seasoned 8oz burger, bacon jam, blue cheese, romaine, tomato

### **TENDERLOIN MEDALLIONS /18**

hand cut beef medallions, garlic, parsley, thyme, loaded redskin mashed potatoes

### **FRENCH DIP /12**

shaved prime rib, rich au jus, provolone blend, French baguette

### **BEEF MANHATTAN /10**

grilled Texas toast, redskin mashed potatoes, braised beef steak, brown gravy

### **CRAB CAKE SANDWICH /13**

house made crab cake, tomato and basil aioli, spring mix, tomato

### **TUNA SANDWICH /15**

yellowfin tuna, jalapeño, cabbage, Asian vinaigrette, chipotle aioli, potato bun

### **12 OZ RIBEYE /27**

wet-aged choice ribeye, choice of side

### **SHREDDED CHICKEN TACO /12**

braised chicken, cheddar cheese, pico de gallo, pickled jalapeño, sliced red onion

## SIDES

fries /4  
sweet potato fries /4  
redskin mashed potatoes /4  
seasonal vegetables /4  
potato salad /4  
pasta salad /4

## ADD ONS

shrimp skewer /8  
yellowfin tuna /10  
chicken breast /6  
strip steak /12

## EXPRESS MENU 2 FOR 8

½ club  
½ blt  
pesto pasta  
grilled cheese  
deli chicken

tomato bisque  
soup of the day  
chefs salad  
grilled chicken Caesar  
house salad

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