


LUNCH MENU

STARTERS

LOLLIPOP WINGS 10.
with warm roquefort fondue

FRIED CALAMARI 10.
with chipotle aioli

FRICKLE (HUH?) 6.  *A Frickle Is a Fried Pickle!*

SPINACH & ARTICHOKE DIP 12.50
with homemade tortilla chips

SHREDDED BRISKET QUESADILLA 14.
with homemade salsa

TEN VEGETABLE SOUP 7.

ALL NATURAL BEEF CHILI 7.

FRENCH FRY TASTING BASKET 10.
mix of cottage, hand cut & sweet potato fries with 4 dipping sauces

ENTRÉE SALADS

GARDEN VEGETABLE BURGER 14.
topped with cilantro lime aioli and a sliced avocado, served over a spinach salad with red onion, tomato, lemon vinaigrette dressing

COBB SALAD 15.
grilled chicken, avocado, tomato, double smoked bacon, cheddar, onion, green beans, roquefort cheese, hard boiled egg

CHICKEN CAESAR SALAD 12.50
garlic croutons & parmesan

GRILLED SALMON SALAD 16.
grilled strips of fresh salmon filets served over mixed greens with balsamic vinaigrette

RARE'S CHOPPED SHRIMP SALAD 12.50
green beans, shrimp, double smoked bacon, tomato, onion, with sherry vinaigrette

"STEAKS"

FILET MIGNON "STEAK" 19.
8 ounces served with our hand cut fries

GRILLED TUNA "STEAK" 18.
ounces, served with wonton crisps and a teriyaki honey soy reduction

BURGERS & SANDWICHES

Our burgers are 100% grade "A" American beef, ground and freshly prepared daily in our kitchen. The "Rare" burger is an 8 oz. juicy delight, served on a homemade sweet toasted bun with a lower east side pickle, lettuce, tomato and onion.

"RARE" CLASSIC 9.

ARTISANAL CHEESEBURGER P/A.
handpicked weekly by their cheese team

THE MEXICAN 15.
spiced black bean spread, guacamole, chipotle purée

M&M BURGER 15.
our classic flambéed in whiskey, topped with caramelized shallots, cheddar cheese & apple smoked bacon

THE ORIGINAL "LOUIS LUNCH" BURGER 8.
6 ounces of our secret house blend topped with a grilled onion, served on white toast and a shmear of sharp cheddar. Don't even think of asking for ketchup!

BARBEQUE BRISKET PO' BOY 15.
barbequed pulled moist brisket with our homemade slaw

CHICKEN BURGER 15.
with sundried tomato aioli

"ALL NATURAL" TURKEY BURGER 16.
feta pesto and black olive tapenade

RIBEYE STEAK SANDWICH 17.
topped with double smoked bacon, cheddar and crispy onions

ARTISANAL THREE CHEESE MELTSATION 16.

VEGETARIAN STUFFED PORTOBELLO 14.
portobello caps, goat cheese, spinach and sun-dried tomato

WARM TUNA STEAK SANDWICH 16.
topped with sliced cucumber and avocado, served with a mesclun salad and balsamic vinaigrette dressing

STEAKHOUSE BURGERS

All of our steakhouse burgers are served with a slice of yellow beefsteak tomato to further enhance your burger eating experience.

FASHION 26 16.
6 ounces of freshly ground ribeye, dressed with sweet pickle relish, tomato dijon, and a sliver of truffle butter on a truffle pastry bun

T-BONE 21.
a blend of sirloin & strip, flambéed in tequila, wrapped in apple smoked bacon, topped with cheddar & crispy onions

NEW YORK STRIP 20.
topped with roquefort cheese, double smoked slab bacon and grilled red onions

SIDES

HAND CUT FRIES 4.

SWEET POTATO FRIES 4.

COTTAGE FRIES 4.

PARMESAN TRUFFLE FRIES 6.

BEER-BATTERED ONION RINGS 5.

RARE HOMEMADE SLAW 5.

SAUTÉED SPINACH 4.

BURGER TOPPINGS

Add 5.
TRUFFLE BUTTER

Add 2.50
DOUBLE SMOKED SLAB BACON

Add 1.50
GRILLED PORTOBELLO
APPLE SMOKED BACON
PROSCIUTTO
CANADIAN BACON

Add 1.50
CARAMELIZED ONIONS
FRIED EGG
FRIED JALAPEÑOS
SAUTEED MUSHROOMS

Cheese Add 1.50
BRIE · ROQUEFORT
SWISS · AMERICAN
MOZZARELLA · GOAT CHEESE
CHEDDAR · SMOKED CHEDDAR

DIPPINGS

We recommend choosing dippings to go along with your sides.

NEW MEXICAN CHILI KETCHUP
CHIPOTLE AIOLI
ROASTED GARLIC AIOLI
HONEY MAPLE DIP (*great with sweet potato fries*)
RARE'S HOMEMADE BBQ SAUCE