


# RARE

STEAKHOUSE

## STARTERS

<b>CHESAPEAKE BAY CRAB CAKE</b> endive salad, housemade pickles, dill, remoulade	25
<b>CRISP CALAMARI</b> giardiniera, pickled green tomato aioli, tartar sauce	23
<b>CLAMS CASINO</b> casino butter, parmesan breadcrumbs	24
<b>OXTAIL MARMALADE</b> port wine, caramelized shallots, melted brie cheese, grilled baguette	22
<b>SNAKE RIVER FARMS STEAK TARTARE*</b> horseradish cream, caviar, shallots, capers, cornichons, toast points	24
<b>ROASTED FOIE GRAS*</b> Asian pear tarte tatin, cranberry compote, granola	29
<b>GARDEIN VEGAN "SWEDISH MEATBALLS" </b> roasted mushrooms, cashew-marsala cream	22

## SOUPS & SALADS

<b>CORN &amp; KING CRAB CHOWDER</b> King crab salad, cheddar-chive crouton	18
<b>WINTER SQUASH SOUP </b> sage, pumpkin seed gremolata, pine bud	16
<b>BABY ICEBERG SALAD</b> candied black pepper bacon, tomato, Bayley Hazen blue cheese	19
<b>CAESAR SALAD</b> sourdough crouton, parmesan, lemon-anchovy emulsion	18
<b>CHOPPED SALAD</b> iceberg lettuce, cherry tomatoes, cucumber, bacon bits, crispy truffle potato, jalapeño ranch	14
<b>ROASTED BEET SALAD</b> pear, vanilla goat's yogurt, sherry vinaigrette, almonds	19

 - Vegan

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Before placing your order, please inform your server if a person in your party has a food allergy.

# A CUT ABOVE...

## JAPANESE WAGYU

Wagyu cattle are known worldwide for producing meat with exceptional marbling which enhances flavor, tenderness & juiciness. All of our Japanese Wagyu has a quality score of A5 and a marbling score of 8 or above. Encore Boston Harbor is proud to be the only Kobe Beef Federation end user registered in Massachusetts.

### **A5 KOBE, HYOGO PREFECTURE**

100% Tajima Cattle, rare & exclusive; refined sweetness, rich flavor, delicate texture

#### **TENDERLOIN\* / NEW YORK STRIP\* / RIB EYE\***

220 4 OZ.

55 per additional ounce

check with your server for available cuts

### **A5 IDEUE FARM, KAGOSHIMA PREFECTURE**

Exquisite richness with well balanced marbling

#### **NEW YORK STRIP\***

160 4 OZ.

40 per additional ounce

### **A5 OHMI, SHIGA PREFECTURE**

'The Emperor's Beef', unrivaled marbling

#### **TENDERLOIN\***

200 4 OZ.

50 per additional ounce

## DOMESTIC WAGYU

A combination of Japanese A5 & American Black Angus cattle produces beef that offers the best of both worlds; intense marbling & rich flavor. We dry age our beef in house for no less than 28 days to further enhance the natural flavor of the beef.

### **SNAKE RIVER FARMS, IDAHO**

deeply marbled with a wonderful complexity & subtle sweetness

#### **DRY AGED NEW YORK STRIP, GOLD GRADE\***

98 10 OZ.

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# CHARRED PRIME CUT STEAKS & CHOPS

Our aged steaks & chops are procured exclusively from Pat La Frieda Meats. All steaks are seasoned generously with sea salt & cracked black pepper before being broiled at 1500 degrees.

<b>FILET MIGNON*</b>	8 / 12 OZ.	52/ 68
<b>RIB EYE*</b>	16 OZ.	65
<b>SRF, DRY AGED NEW YORK STRIP, GOLD GRADE*</b>	10 OZ.	98
<b>DRY AGED BONE-IN NEW YORK*</b>	18 OZ.	72
<b>BONE-IN FILET MIGNON*</b>	16 OZ.	79
<b>BONE-IN COWBOY RIB EYE*</b>	24 OZ.	78

## DOUBLE CUTS



<b>DRY AGED PORTERHOUSE*</b>	40 OZ.	135
<b>DRY AGED LONG BONE TOMAHAWK*</b>	40 OZ.	140

## STEAK ENHANCEMENTS

ALL STEAKS CAN SURF 65

ALASKAN KING CRAB OSCAR	26	BUFFALO LOBSTER	22
FOIE GRAS BUTTER	16	BLACK TRUFFLE BUTTER	9
PORCINI & COFFEE RUB	8	CHILES TOREADOS	14
AU POIVRE	9	BLACKENING SPICE	8
BLUE CHEESE CRUST	14	PEPPERCORN SHRIMP SCAMPI	24

## SIDE DISHES



YUKON GOLD POTATO PURÉE	13	ROASTED WILD MUSHROOMS 	16
RARE FRENCH FRIES	14	PARMESAN CREAMED SPINACH	13
BEER BATTERED ONION RINGS	15	GRILLED ASPARAGUS 	15
CRAB MAC & CHEESE	18	BRUSSELS SPROUTS, BACON, MUSTARD	15

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# MAIN COURSES

<b>NEW ENGLAND SEAFOOD PIE</b> local lobster, Atlantic cod, shrimp, scallops, egg, whipped potato	44
<b>SQUASH AGNOLOTTI</b>  vegan ricotta, roasted mushroom, marsala, hazelnuts	32
<b>BAY OF FUNDY SALMON*</b> fricassee of confit fingerling potato, bacon, braised leeks, bourbon-pickled peppers, mustard cream	42
<b>SEARED GEORGES BANK SCALLOPS*</b> parsnip purée, potato fondant, Swiss chard, truffle-scallop jus	44
<b>HAMPSHIRE PORK CHOP*</b> braised red cabbage, apple butter	39
<b>ROASTED CAULIFLOWER “STEAK”</b>  Marcona almonds, golden raisins, gremolata, vegan curry cream	31
<b>PENNSYLVANIA LAMB LOIN*</b> spiced roasted carrot, almonds, gremolata, lamb jus	58
<b>BRAISED SHORT RIB EN CROUTE</b> mushroom duxelles, sauce Bordelaise	49
<b>PAN-ROASTED ORGANIC CHICKEN BREAST</b> airline-cut, white bean & porcini mushroom cassoulet, wilted baby kale, herb chicken jus	40

 - Vegan

**WE ARE PROUD TO WORK WITH ARTISANAL & LOCAL PURVEYORS**

SID WAINER FAMILY FARMS / FOLEY FISH  
BELKIN FAMILY LOOKOUT FARM / THE FARMER'S GARDEN

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