



rare 120°
STEAKS • COCKTAILS

General Manager :: Matt Greene
Chef de Cuisine :: Jonathan Snyder

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. A gratuity of 18% will be added to parties of 7 or more.

COLD

- Kobe Beef Carpaccio :: truffle, parmesan, arugula :: 14
- Hawaiian Ahi and Hamachi Tartare :: mango, fresh mint, lemon chili sorbet :: 16
- Rice Cracker Tuna :: spicy blood orange-lime aioli :: 12
- Black Tiger Shrimp Cocktail :: absolut citron cocktail sauce :: 16
- Seasonal Market Oysters :: champagne-strawberry mignonette, absolut citron cocktail sauce :: 16
- Seafood Platter :: maine lobster, alaskan crab, black tiger shrimp, seasonal oysters :: 24 per person

CRISP

- Mini Iceberg Wedges :: applewood-smoked bacon, point Reyes blue, teardrop tomatoes, sweet red onions :: 11
- Beet Salad :: goat cheese fritters, toasted pistachios :: 14
- Caesar :: romaine lettuce, parmesan cheese, crispy pizza croutons :: 11
- Chopped :: bbq chicken, jicama, avocado, tomatoes, crispy tortillas, buttermilk ranch :: 12
- Rare 120 House Salad :: mixed greens, white balsamic vinaigrette :: 11

HOT

- Mini Mini 3 :: mini squash soup, mini cauliflower soup, mini white cheddar grilled cheese bites :: 10
- Polynesian Chicken Wings :: thai chilis, tupelo honey, ginger-soy :: 12
- Kobe Meatball Lollipops :: basil aioli, homemade italian ketchup, honey mustard sauce :: 14
- Lobster Quesadillas :: goat cheese, mango-jicama salsa:: 13
- Surf and Turf Skewers :: cubes of filet, jumbo asparagus, alaskan crab, red wine demi-glace, béarnaise :: 16
- Crab Duo :: maryland crab cake, crab wontons, sweet chili dip :: 14
- Beer-Braised Short Rib Sliders :: newcastle brown ale glazed short ribs, brioche buns :: 12

SURF

- Sea Bass :: miso glazed, sesame shitaki mushrooms :: 29
- Pan Seared Scallops :: maple celery root puree, pink peppercorn vinaigrette :: 30
- Yellowfin Tuna :: black pepper crust, sweet soy butter sauce :: 28
- Australian Lobster Tail :: 6 oz or 16 oz :: 32 / 75
- Alaskan King Crab Legs :: 16 oz, champagne butter :: 52

TURF USDA Prime, 28 Day Aged

- Filet Mignon :: 6 oz or 10 oz, the most tender :: 29 / 39
- New York Strip :: 16 oz, a classic cut :: 42
- Bone-in Ribeye :: 18 oz, the most flavorful :: 44
- Kobe Flat Iron :: 10 oz, renowned for its flavor, tenderness, and well-marbled texture :: 36
- Colorado Lamb Chops :: double cut :: 38
- Braised Short Ribs :: marinated in newcastle brown ale :: 32
- Organic Chicken Two Ways :: pan roasted, confit in natural jus :: 29
- rare** Steak Trio for Two :: filet mignon, new york strip, kobe flat iron :: 79
- Both Worlds :: 6oz filet mignon, 6oz lobster tail :: 56
- Any Turf can Surf with Lobster, King Crab Legs or Prawns :: 32 / 26 / 16

SAUCE :: Rare 120 Steak :: Béarnaise:: Peppercorn:: Chimichurri :: Sweet Soy Butter :: 1

SIDES

- Mushroom Pot Pie :: crimini, shitaki, oyster and button mushrooms, marsala cream, puff pastry top :: 11
- Baby Baked Potatoes :: rare 120's version of potato skins :: 10
- rare** 120 Herbed Fries :: chives, thyme, parsley, rosemary :: 8
- Mashed Potato Trio :: lobster, truffle, rosemary-parmesan :: 12
- Creamed Spinach :: applewood-smoked bacon :: 10
- Cippolini Onions :: balsamic glaze :: 8
- Mac and Cheese :: four cheeses, smoked bacon, sautéed onion :: 12
- Baby Carrots :: thyme roasted :: 7
- Mash :: truffle or lobster :: 13 / 15

DESSERT

Crème Brulee Trio :: tahitian vanilla bean, seasonal flavors :: 8

Ice Cream Sandwiches :: assorted cookies, malted milk ice cream, vanilla cream, fudge, strawberry sauce :: 8

Molten Brownie Sundae :: dulce de leche ice cream, vanilla anglaise, maraschino cherry sugar :: 8

White Chocolate Bread Pudding :: Whiskey Sauce ::8

Chocolate Fondue :: strawberries, marshmallows, rice crispy treats, doughnut holes, berry skewers, macaroons ::
16

Pastry Chef :: Nicole Jones

Indulgence :: key lime pie, red velvet cake, tiramisu, cheesecake, carrot cake :: 1 for \$4 / 3 for \$10 / 12 for
\$36