

# RUSTEAK

Restaurant & Wine Bar

## OCOEE

### STARTERS

<b>STICKY EDAMAME</b> GF	12	<b>BLACK &amp; BLUE</b>	15
sweet and savory garlic sticky sauce, sesame seeds		shaved prime rib, garlic cilantro, blue cheese, pickled onion, balsamic glaze, on toasted crostinis	
<b>NITTY GRITTY</b>	12	<b>TOMATO JAM JAR</b>	14
crispy cheesy polenta cakes, (3) sautéed shrimp, roasted garlic, chimichurri		sangria tomato jam, ricotta, spinach almond pesto, grilled naan bread	
<b>I DIP, YOU DIP, WE DIP</b>	15	<b>PRETZEL ROLLS</b>	12
smoked salmon, whipped roasted pepper feta, sangria tomatoes, olive oil, crispy capers, dill, crostinis		beer cheese fondue, honey mustard	
<b>CRAB CAKES</b>	18	<b>SCALLOP FRITTERS</b>	17
(2) maryland crab cakes, green apple and pecan arugula salad, jalapeno jam, pepperoncini aioli		buttermilk fried scallop fritters, arugula, herb sweet thai chili, spicy rusteak sauce	
<b>KUNG PAO CAULIFLOWER</b>	14	<b>CHEESE BOARD</b>	25
ginger turmeric tempura cauliflower, kung pao sauce, green onion, crushed peanuts		(3) chef selected cheeses, toasted crostini, accoutrements <i>add charcuterie +\$12</i> <i>add burrata +\$5</i>	
<b>BAYOU MUSSELS</b>	18	<b>TOMATO BASIL ARANCINI</b>	14
creole butter, roasted tomatoes, garlic, peppers, onions, herbs		crispy fried risotto with parmesan, basil, and sundried tomatoes in a three cheese san marzano tomato sauce	

### SOUP & SALAD

<b>SEASONAL SOUP</b>	cup 7/ bowl 9
ask your server about our seasonal offerings	
<b>PERFECT PEAR*</b> GF	27
seared u10 scallops, spring mix, sangria tomatoes, candied walnuts, dried cranberries, fresh goat cheese, asian pears, roasted butternut, toasted pumpkin seeds	
<b>DILL OR NO DILL*</b> GF	23
grilled atlantic salmon, feta, fresh dill, sangria tomatoes, arugula, spring mix, shaved red onion, cucumber, crispy chickpeas, herb ranch	
<b>SOUTHERN GENT</b> GF	17
grilled chicken, mixed greens, edamame, tomato, roasted corn, egg, bacon, cucumber, smoked gouda, honey mustard	
<b>STEAK WEDGE*</b> GF	24
grilled hanger steak, romaine hearts, sangria tomato, gorgonzola, bacon, red onion, dried cranberries, balsamic glaze, blue cheese dressing	

### SIDES

GARLIC ASPARAGUS	7
CHEDDAR AND GRUYERE MASH	7
HOUSE SALAD	7
CHEESY POLENTA	7
HAND-CUT BISTRO FRIES	7
SWEET POTATO WAFFLE FRIES	7

### PREMIUM SIDES

MAPLE BACON BRUSSEL SPROUTS	8
CAULIFLOWER PANCETTA CASSEROLE	8
TRUFFLE PARMESAN POTATO WEDGES	8
BLUE CHEESE & BALSAMIC ASPARAGUS	8
HALF WEDGE SALAD	8
TRUFFLE POTATO AU GRATIN	9

## **HANDHELDS**

*served with choice of side*

<b>STEAK SANDWICH*</b>	26
grilled hanger steak, roasted pepper aioli, tomato, arugula, pepperoncinis, fontina, calabrian gremolata, toasted ciabatta <i>substitute filet +\$10</i>	
<b>GOUDA'S FINAL STAND</b>	17
fire grilled chicken breast, applewood smoked bacon, smoked gouda, potato strings, tomato, white truffle garlic aioli, toasted brioche	
<b>BIRRIA BURGER</b>	20
smashed angus beef patties, braised birria shortrib, pepperjack cheese, garlic cilantro, tomato, pickled onion, toasted brioche	
<b>THE IMPOSTER</b>	17
grilled impossible patty, american cheese, pickles, onion, tomato, bibb lettuce, rusteak sauce, broiche	
<b>RUSTEAK BURGER*</b>	18
8oz angus beef patty, provolone cheese, bacon, over medium egg, crispy potato strings, tomato, garlic cilantro, toasted brioche	
<b>I'M HAVING A MELTDOWN</b>	28
sliced prime rib, roasted peppers and caramelized onions, white truffle garlic aioli, provolone, pepperjack, toasted hoagie roll, house au jus	
<b>LOBSTER GRILLED CHEESE</b>	30
chopped butter poached lobster, mozzarella, fontina, garlic cilantro, toasted sourdough	
<b>55TH STREET</b>	18
house smoked pastrami, havarti cheese, rusteak slaw, honey mustard mayo, marble rye, dill pickle	
<b>CATCH BLT</b>	18
fresh catch of the day, bibb lettuce, bacon, tomato, pepperoncini aioli, toasted brioche	
<b>CHICKEN SALAD</b>	16
chicken breast, walnuts, asian pear, dried cranberries, mayo, bibb lettuce, tomato, brioche	

## **DAILY FEATURES**



## **ENTREES**

<b>CATCH ME IF YOU CAN</b> <sup>GF</sup>	30
seared cumin and coriander crusted catch, jasmine rice, coconut tomato sauce, sautéed peppers and shiitake mushrooms	
<b>KETO KETO*</b> <sup>GF</sup>	30
grilled atlantic salmon, loaded cheddar and pancetta cauliflower casserole, grilled asparagus	
<b>CHICKEN IN THE WEEDS</b> <sup>GF</sup>	25
fire grilled chicken breast, creamy spinach, garlic asparagus, shiitake & leek risotto	
<b>TOFU KATSU</b>	26
panko fried tofu cutlet, butternut tomato coconut curry, jasmine rice, pickled radish, fresno peppers and carrots	
<b>FILET*</b> <sup>GF</sup>	55
grilled 6oz filet*, chopped butter poached lobster, black garlic pomme purée, blue cheese and balsamic asparagus, stone ground mustard bearnaise <i>add (2) seared u8 scallops +\$12</i> <i>add grilled shrimp skewer +\$8</i>	
<b>RIBEYE*</b>	45
grilled 14oz ribeye*, truffle gournay potato au gratin, roasted tomato and parmesan brussels sprouts, creole compound butter <i>add chopped butter poached lobster +\$10</i> <i>add crab cake +\$8</i>	
<b>BUTTER ME UP*</b> <sup>GF</sup>	36
seared u10 scallops, butternut purée couscous, brown butter maple tri-color carrots, cranberry coulis	
<b>RIGATONI</b>	27
fire grilled shrimp, sautéed iberico chorizo, short rigatoni, sage, san marzano tomato cream sauce	
<b>PORK RIBEYE*</b>	30
grilled 14oz bone-in pork ribeye*, gruyere and cheddar polenta, arugula salad, spiced asian pear glaze <i>*heritage farms cheshire pork (goldsboro, nc)</i>	
<b>THE FINAL STEAK FRITE*</b>	28
grilled hanger steak, truffle parm potato wedges, chimichurri, rusteak sauce	
<b>TAG, YOU'RE IT</b>	32
slow braised short rib, house tagliatelle pasta, gorgonzola and gruyere mornay, crumbled pancetta, shiitake mushrooms, micro cilantro	

*\*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements. Parties of 6 or more are subject to 20% gratuity.*