



SMALL PLATES

EDAMAME GF	10
smashed roasted garlic, pumpkin seeds, parmesan	
TOMATO JAM JAR	14
housemade ricotta, spinach almond pesto, cherry tomato jam, grilled naan bread	
PRETZEL ROLLS	12
raclette gruyere fondue, whole grain mustard	
KUNG PAO CAULIFLOWER	14
ginger tempura cauliflower, kung pao, peanuts, green onion	
TIKI CRAB CAKE SLIDERS	19
(3) maryland crab cakes, spicy RusTeak sauce, lemon arugula, tomato, sweet thai chili, crispy rice noodles, charred lemon, hawaiian rolls add (1) slider +\$6	
TOFU CRUDO GF	16
citrus marinated tofu, avocado crema, pickled fresno and jalepeno chiles, shaved red onions, achiote dusted fried plantains, petite cilantro	
SCALLOP FRITTERS	18
buttermilk fried scallop fritters, arugula, garlic and herb sweet thai chili, spicy RusTeak sauce	
THE ONE WITH UNAGI	18
fried green Hawaiian plantains, spicy Key West shrimp salad, avocado crema, unagi sauce, & fresh micro cilantro	
FIRE GRILLED SHRIMP SKEWERS	15
toasted coconut and panko crusted shrimp skewers, citrus arugula salad, spicy RusTeak sauce	
MUSSELS	17
bistro white wine sauce, roasted tomato, garlic bread	
BLACK & BLUE*	15
shaved ribeye, garlic cilantro, pickled onion, blue cheese, balsamic glaze, toasted crostinis	
CHEESE BOARD	25
(3) chef selected cheeses, toasted crostini, accoutrements add charcuterie +\$12	

HANDHELDS

RUSTEAK BURGER*	18
8oz beef patty, garlic cilantro sauce, tomato, provolone, bacon, over medium egg, crispy potato strings, brioche	
THE MAINE EVENT	25
grilled 8oz short rib beef patty, chopped Maine lobster meat, tomato, gruyere cheese, lemon basil aioli, arugula, brioche bun	
THE CORNER STORE*	17
chopped australian wagyu beef mixed with american and provolone cheese, sauteed peppers and onions, RusTeak sauce, tomato, lettuce, crispy hoagie roll	
YOU BET YOUR ASADA	21
marinated fire grilled hanger steak tacos, charred corn & bell peppers, avocado crema, garlic cilantro, roasted garlic, pickled onion & piquillo pepper sauce, micro cilantro, flour tortillas	
55TH STREET	17
smoked pastrami, havarti cheese, RusTeak slaw, honey mustard mayo, marble rye, dill pickle	
LOBSTER GRILLED CHEESE	31
chopped butter poached lobster, white cheddar, fontina, lemon basil aioli, toasted sourdough	
RETURN OF THE GOUDA	17
grilled chicken breast, herb mayo, bacon, potato strings, smoked gouda, tomato, brioche	
STEAK SANDWICH*	25
grilled hanger steak, garlic confit, tomato, garlic cilantro, chimichurri, toasted sourdough substitute filet +\$10	
CATCH BLT	18
catch of the day, arugula, bacon, tomato, lemon basil aioli, brioche	
CHICKEN SALAD SANDWICH	16
chicken breast, candied walnuts, dried cranberries, green apple, mayo, mixed greens, tomato, brioche	

*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server if you have any special dietary requirements or allergies.
20% Gratuity added to parties of 6 or more.

SOUP

SOUP OF THE DAY 9/11
ask your server about our daily special

WILD MUSHROOM BRIE 8/10

SALAD

SWEATER SEASON* **GF** 25
(3) seared U10 scallops, arugula, mixed greens, and kale tossed in a spiced green apple vinaigrette, roasted butternut squash, goat cheese crumbles, candied walnuts, dried cranberries, roasted pumpkin seeds

SOUTHERN GENT **GF** 17
grilled chicken, mixed greens, edamame, tomato, roasted corn, egg, bacon, cucumber, smoked gouda, honey mustard

STEAK WEDGE* **GF** 21
grilled hanger steak, romaine hearts, sangria tomato, gorgonzola, bacon, red onion, dried cranberries, balsamic glaze, blue cheese dressing

SALMON QUINOA* **GF** 18
grilled atlantic salmon, mixed greens, kale, tri-color quinoa, cucumber, sangria tomato, red onion, feta, honey citrus vinaigrette

SIDES

hand cut bistro fries 7
sweet potato tots 7
gruyere and cheddar mashed potatoes 7
rustek chips 7
charred broccolini 7
house salad 7

PREMIUM SIDES

maple bacon brussels sprouts 8
cauliflower pancetta casserole 9
truffle & parmesan potato wedges 9
sweet potato au gratin 9
half wedge salad 9

SCAN FOR DAILY FEATURES



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ENTREES

KETO KETO* **GF** 29
grilled wild raised salmon, charred broccolini, loaded cheddar and pancetta cauliflower casserole

AUTUMN SCALLOPS* **GF** 38
seared U10 scallops, bourbon barrel aged maple glazed tri-color carrots, brown butter and butternut puree, candied walnut arugula salad, crumbled goat cheese, cranberry coulis

CATCH ME FALLING **GF** 32
pistachio crusted catch, fried black wild rice, roasted root vegetable succotash, romesco sauce, micro cilantro

SHORT RIB TAGLIATELLE 36
house tagliatelle pasta, slow braised short rib, blue cheese and raclette mornay, crumbled pancetta, shiitake mushrooms

FILET* **GF** 40
grilled 6oz filet, charred broccolini, gruyere yukon mash, stoneground mustard bearnaise
add:
chopped blackened butter poached lobster +\$10
grilled shrimp +\$8
seared scallops +\$12

RIBEYE* 50
grilled 14oz ribeye, sweet potato au gratin potatoes, balsamic & blue cheese bacon brussels, chopped blackened butter poached lobster

STEAK FRITES* 27
grilled hanger steak, garlic parmesan and white truffle potato wedges, chimmichurri, RusTeak sauce

LIME IN THE COCONUT **GF** 30
fire roasted grilled shrimp skewers, coconut lime risotto, charred broccolini, crispy fried kale

SPICY RIGATONI 28
grilled chicken, short rigatoni tossed in a spicy vodka tomato sauce, parmesan and pecorino cheese, crispy basil, calabrian oil
Add grilled shrimp \$8
Substitute filet \$13

UNCLE BUCCO **GF** 28
slow applewood smoked pork shank, gruyere and Vermont sharp white cheddar polenta, arugula salad

CHOP CHOP **GF** 36
Grilled 14oz 30 day dry aged pork chop, fried andouille rice, spicy Creole sauce, pickled stone fruit salsa