

RUSTEAK

SMALL PLATES

EDAMAME GF V	10
roasted garlic, sunflower seeds, parmesan <i>MAKE IT SPICY +1</i>	
TOMATO JAM JAR V	14
housemade ricotta, spinach almond pesto, cherry tomato jam, grilled naan bread	
PRETZEL ROLLS V	12
raclette gruyere fondue, whole grain mustard	
KUNG PAO CAULIFLOWER V	14
ginger tempura cauliflower, kung pao, peanuts, green onion	
TIKI CRAB CAKE SLIDERS	19
(3) maryland crab cakes, garlic cilantro, lemon arugula, tomato, sweet thai chili, crispy rice noodles, charred lemon, hawaiian rolls <i>add (1) slider +\$6</i>	
TOFU CRUDO V	16
citrus marinated tofu, avocado crema, pickled fresno and jalepeno chiles, shaved red onions, achiote dusted fried plantains, petite cilantro	
SCALLOP FRITTERS	19
buttermilk fried scallop fritters, arugula, garlic and herb sweet thai chili, spicy RusTeak sauce	
OFF THE HOOK	19
fried green hawaiian plantains, ahi tuna crudo, avocado crema, unagi sauce, spiced mango, fresh micro cilantro	
FIRE GRILLED SHRIMP SKEWERS	15
toasted coconut and panko crusted shrimp skewers, citrus arugula salad, 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 crostini	
CHEESE BOARD	25
(3) chef selected cheeses, toasted crostini, accoutrements <i>add charcuterie +\$12</i>	

HANDHELDS

RUSTEAK BURGER*	18
8oz certified Angus beef patty, garlic cilantro sauce, tomato, provolone, bacon, over medium egg, crispy potato strings, brioche	
CUBAN SMASH BURGER*	20
smashed American style wagyu beef patties, slow roasted mojo pork, gruyere cheese, sweet dijon mayo, garlic dill pickles, thick cut applewood smoked bacon, toasted brioche	
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	
LOBSTER ROLL TACOS*	28
chilled maine lobster, charred lemon blackened mayo, arugula, piquillo pepper sauce, pink pineapple and mango salsa, old bay dusted flour tortillas	
CHIMI CHICKEN*	17
fire grilled chicken breast, chimichurri, thick cut applewood bacon, extra sharp white cheddar, mixed greens, tomato, garlic cilantro, toasted brioche	
I'M HAVING A MELTDOWN	28
sliced prime rib, roasted peppers and onions, sourdough, white truffle roasted garlic aioli, provolone, vermont sharp cheddar, house au jus	
LOBSTER GRILLED CHEESE	30
chopped butter poached lobster, white cheddar, fontina, lemon basil aioli, toasted sourdough	
55TH STREET	17
smoked pastrami, havarti cheese, RusTeak slaw, honey mustard mayo, marble rye, dill pickle	
STEAK SANDWICH*	25
grilled hanger steak, garlic confit, tomato, garlic cilantro, chimichurri, toasted sourdough <i>substitute filet +\$10</i>	
CATCH BLT	18*
fresh 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

SEASONAL SOUP 7/9
ask your server about our seasonal offerings

SALAD

AH AH AHI TUNA SALAD **GF** 23
seared blackened ahi tuna, spring mix greens, orange segments, watermelon radish, sliced red onion, roasted sunflower seeds, cilantro, charred citrus vinaigrette

SPRING FLING* **GF** 25
seared U/8 jumbo scallops, dark balsamic compressed strawberries, spinach, sliced red onions, marinated goat cheese, toasted pistachios, herbs, fresh mint, honey citrus vinaigrette

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

STEAK WEDGE* **GF** 23
grilled hanger steak, romaine hearts, sangria tomato, gorgonzola, bacon, red onion, dried cranberries, balsamic glaze, blue cheese dressing

FILET CAESAR WEDGE* **GF** 25
grilled 6oz filet, romaine hearts, baby heirloom tomatoes, marble rye croutons, pecorino and parmesan cheese, caesar dressing
*Creekstone Farms (Arkansas City, KS)

SIDES

hand cut bistro fries 7
sweet potato waffle fries 7
gournay and white cheddar yukon gold mash 7
rusteak chips 6
charred broccolini 7
house salad 7

PREMIUM SIDES

maple bacon brussels sprouts 8
cauliflower pancetta casserole 8
truffle ranch potato wedges 8
andouille potato hash 8
half wedge salad 8
half caesar wedge 8
roasted vegetable gratin 8

SCAN FOR DAILY CHEF FEATURES



ENTREES

KETO KETO **GF** 30
grilled faroe island salmon, charred broccolini, loaded cheddar and pancetta cauliflower casserole

SCALLOP NOT SO SCAMPI* 38
spiced herb crusted U8 jumbo scallops, house made tagliatelle pasta tossed in meyer lemon beurre blanc, roasted baby heirloom tomatoes, petite cilantro

WHAT'S THE CATCH?* **GF** 30
Seared oregano crusted fresh catch of the day, turmeric and preserved lemon risotto, roasted tomatoes and cilantro, Calabrian and mixed olive tapenade

TOFU YAKITORI **GF** 26
house unagi glazed tofu skewers, cauliflower fried rice, spiced hass avocado, thai arugula salad, charred scallion jus

TAG, YOU'RE IT 32
house tagliatelle pasta, slow braised short rib, gorgonzola and raclette mornay, crumbled pancetta, shiitake mushrooms, micro cilantro

FILET* **GF** 55
grilled 6oz filet, seared jumbo u/8 scallops, pancetta, baby spinach and gruyere pancetta mashed potatoes, charred garlic broccolini, blackened chive cream sauce
add:
chopped blackened butter poached lobster +\$10
grilled shrimp +\$8
*Creekstone Farms (Arkansas City, KS)

RIBEYE* 45
prime 14oz fire grilled ribeye, roasted vegetable au gratin, herb and gorgonzola pancetta brussel sprouts, calabrian gremolata
*Creekstone Farms (Arkansas City, KS)

THE LAST STEAK FRITE* 28
grilled hanger steak, ranch truffle potato wedges, chimmichurri, raclette cheese sauce, applewood bacon, green onions

ON THE LAMB* **GF** 36
spring onion soffrito rubbed new zealand rack of lamb, black summer truffle pomme purée, roasted ratatouille vegetables, calabrian gremolata

SPRING CHICKEN **GF** 27
fire grilled chicken breast, andouille potato hash, roasted spring vegetables, smoked onion soubise, crispy garlic
Add grilled shrimp +\$8
Substitute filet+ \$13

CHOP CHOP* **GF** 30
grilled 14oz 30 day dry-aged duroc pork chop, fried andouille rice, spicy Creole sauce, spiced mango and pink pineapple salsa
* Compart Family Farms (Nicollet, MN)

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