



## SMALL PLATES

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

## HANDHELDS

<b>RUSTEAK BURGER*</b>	18
8oz beef patty, garlic cilantro sauce, tomato, provolone, bacon, over medium egg, crispy potato strings, brioche	
<b>THE MAINE EVENT</b>	25
grilled 8oz short rib beef patty, chopped Maine lobster meat, tomato, gruyere cheese, lemon basil aioli, arugula, brioche bun	
<b>THE CORNER STORE*</b>	17
chopped australian wagyu beef mixed with american and provolone cheese, sauteed peppers and onions, RusTeak sauce, tomato, lettuce, crispy hoagie roll	
<b>YOU BET YOUR ASADA</b>	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	
<b>55TH STREET</b>	17
smoked pastrami, havarti cheese, RusTeak slaw, honey mustard mayo, marble rye, dill pickle	
<b>LOBSTER GRILLED CHEESE</b>	31
chopped butter poached lobster, white cheddar, fontina, lemon basil aioli, toasted sourdough	
<b>RETURN OF THE GOUDA</b>	17
grilled chicken breast, herb mayo, bacon, potato strings, smoked gouda, tomato, brioche	
<b>STEAK SANDWICH*</b>	25
grilled hanger steak, garlic confit, tomato, garlic cilantro, chimichurri, toasted sourdough substitute filet +\$10	
<b>CATCH BLT</b>	18
catch of the day, arugula, bacon, tomato, lemon basil aioli, brioche	
<b>CHICKEN SALAD SANDWICH</b>	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  
grilled seasonal vegetables 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 watercress salad, 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** 45  
grilled 8oz 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\* 25  
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 32  
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