



RUSTEAK

RESTAURANT & WINE BAR

SMALL PLATES

EDAMAME	10
smashed roasted garlic, sunflower 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	13
ginger tempura cauliflower, kung pao, peanuts, green onion	
CRAB CAKE SLIDERS	18
(3) maryland crab cakes, spicy remoulade, lemon arugula, tomato, sweet thai chili, crispy rice noodles, charred lemon add (1) slider +\$6	
GATOR BITES	14
buttermilk fried gator tail, spicy remoulade, charred lemon	
CEVICHE DE CAMARON	15
citrus marinated red shrimp, jalapeno and fresno peppers, micro cilantro, achiote dusted chicharrones	
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*	14
shaved ribeye, garlic cilantro, pickled onion, blue cheese, balsamic glaze, toasted crostinis	
CHEESE BOARD	24
(3) chef selected cheeses, toasted crostinis, accompaniments add charcuterie +\$12	

HANDHELDS

RUSTEAK BURGER*	17
8oz beef patty, rusteak sauce, tomato, provolone, bacon, over medium egg, crispy potato strings, 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	
BLACKENED GATOR PO BOY	18
crispy fried blackened gator tail, lettuce, tomato, spicy rusteak sauce, bourbon dill pickles, crispy hoagie roll	
SUMMER CATCH STREET TACOS	18
catch of the day, roasted corn salsa, garlic cilantro, lime foam, roasted red pepper crema, micro cilantro, flour tortillas substitute steak +\$5 substitute shrimp +\$2	
55TH STREET	17
smoked pastrami, havarti cheese, rusteak slaw, honey mustard mayo, toasted sourdough, dill pickle	
LOBSTER GRILLED CHEESE	30
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*	23
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.

SOUPS

MUSHROOM BRIE 7/9

SOUP OF THE DAY 9/11

ask your server about our daily special

SALAD

BLACKBERRY SCALLOP* 24

(3) seared U10 scallops, arugula and mixed greens tossed in blackberry basil vinaigrette, sangria tomato, feta, toasted pistachio, shaved green apple, micro cilantro

SOUTHERN GENT 17

grilled chicken, mixed greens, edamame, tomato, roasted corn, egg, bacon, cucumber, smoked gouda, honey mustard

STEAK WEDGE* 19

hanger steak, romaine hearts, sangria tomato, gorgonzola, red onion, dried cranberries, balsamic glaze, blue cheese dressing

SALMON QUINOA* 18

grilled atlantic salmon, mixed greens, tri-color quinoa, cucumber, sangria tomato, red onion, feta, mediterranean dressing

SIDES

bistro fries 7

sweet potato tots 7

gruyere and cheddar mashed potatoes 7

rusteak chips 7

asparagus 7

house salad 7

PREMIUM SIDES

maple bacon brussels sprouts 8

grilled summer vegetables 8

cauliflower pancetta casserole 8

voodoo potato wedges 8

smoked four cheese au gratin potatoes 9

half wedge salad 9

ENTREES

KETO KETO* 29

grilled wild raised salmon, asparagus, loaded cheddar and pancetta casserole

SUMMER SCALLOPS* 36

seared scallops, black wild rice, pink pineapple and mango salsa, citrus cream sauce, avocado lime crema, micro cilantro

CATCH ME OUT OF CONTROL 32

seared catch of the day, stewed tomato and fingerling potato hash, coconut citrus cream sauce, grilled shrimp, asparagus, toasted pistachio and panko

substitute filet +\$8

add butter poached chopped lobster +\$10

FILET* 40

8oz tri-color peppercorn crusted filet, gruyere and cheddar mash, grilled summer vegetables, fresh gremolata

add:

butter poached chopped lobster +\$10

shrimp +\$8

scallops +\$12

CHICKEN TORTELLINI 28

grilled chicken breast, ricotta tortellini, lemon parmesan chardonnay cream sauce, baby spinach, sundried tomato

RIBEYE* 50

grilled 14oz ribeye, smoked four cheese au gratin potatoes, balsamic glazed asparagus, chopped butter poached lobster

STEAK FRITES* 25

grilled hanger steak, garlic parmesan and white truffle potato wedges, chimmichurri, rusteak sauce

FRESH CATCH 30

catch of the day, vodka sauce risotto, sweet peas, roasted tomato, fresh bruschetta arugula salad

SCAN FOR DAILY FEATURES



DESSERT

PISTACHIO BREAD PUDDING 11

in coquito rum sauce with vanilla ice cream and caramel

CARROT CAKE 11

with cream cheese buttercream and candied walnuts

CHEF ICE CREAM FEATURE

prices vary. ask server for current selections

SEASONAL CRÈME BRÛLÉE