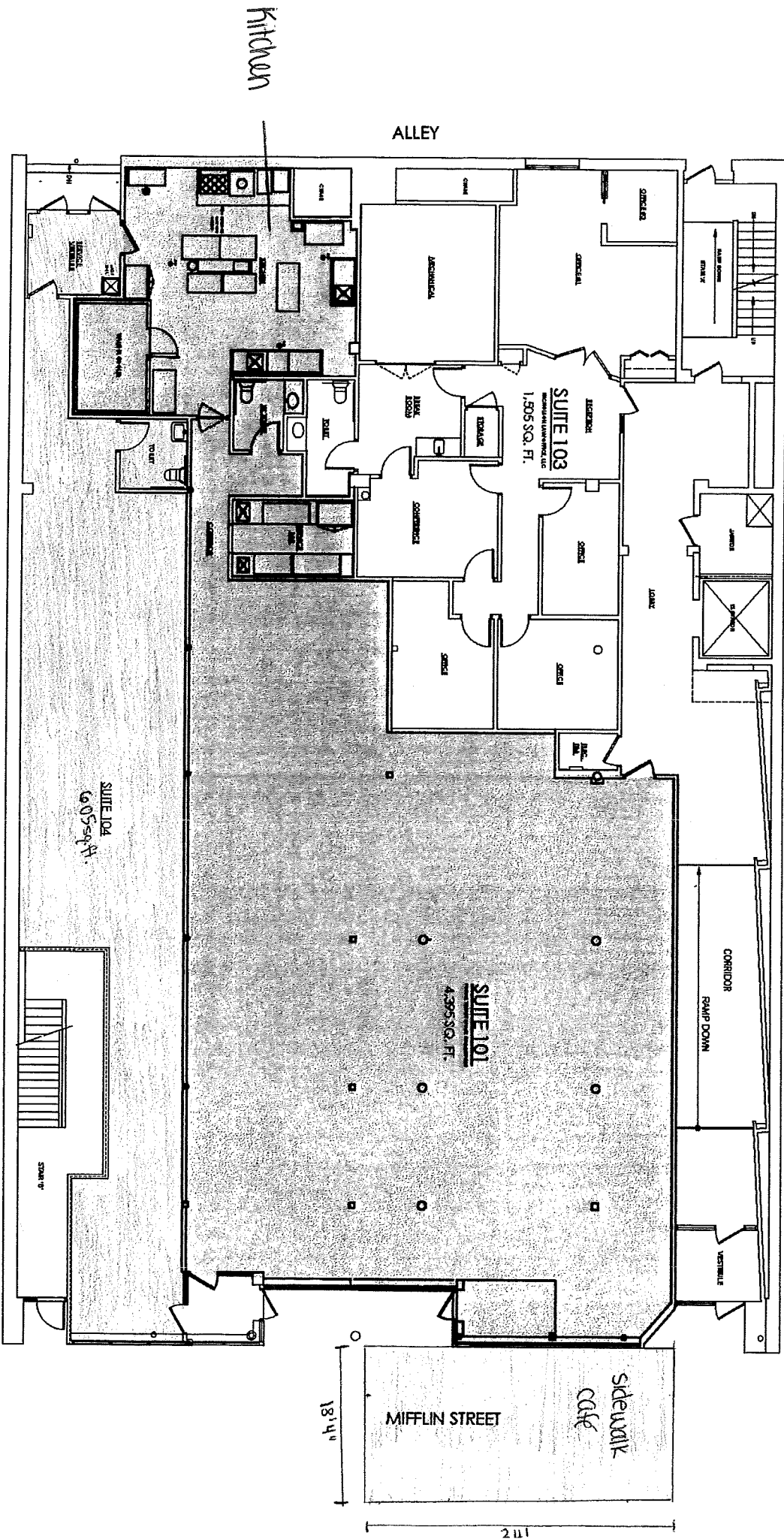


EXHIBIT "A"
PREMISES DRAWING

Pare Steakhouse
14 W. Mifflin St. Madison, WI 53703
Steakhouse, LLC
Mark D. Burish
Suites 101 & 104 ; 5000 sq. ft.



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Rare Steakhouse

608-204-9000

THE MENU

First Courses

Pan-Seared Foie Gras and Pork Belly 27

Door County Cherry Gastrique, Hazelnuts, Herb Salad

Filet Mignon Tartar 22

Hand-Cut Filet Mignon, Parmesan, Capers, Shallot, Arugula and Crisp Potato

Burrata Bruschetta 14

Roasted Cherry Tomatoes, Grilled Baguette, Saba, Basil

Crab Cakes 25

Jumbo Lump Crab and Sweet Chili Aioli

Classic Jumbo Shrimp Cocktail 20

Gulf Shrimp, Spicy Cocktail Sauce, Lemon

Oysters Rockefeller 18

Six Baked Cold Water Oysters, Creamed Spinach, Nueske's Bacon

Ahi Tuna Poke 21

Cucumber, Avocado, Sesame, Soy, Wonton Chips

Salads & Soups

Classic Tableside Caesar 12

Rare Steakhouse

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Lobster Bisque

15

Soup Du Jour

Daily Price

Ocean Fresh Chilled Seafood

King Crab – Maine Lobster – Gulf Shrimp – Ahi Tuna

Poke – Fresh Shucked Oysters – Lobster Salad –

Steamed Mussels – Fresh Clams

Premium Platter

Market Price

Grand Tower

Market Price

Our Steaks

Our in-house dry-aged beef at Rare comes from the top 2% of beef available in the world. We sear our steaks in our custom built 1800 degree Montague infrared broiler. All of our steaks are served with Rare Au Jus on the plate.

Demi-glance is served with our filets.

22-Oz. Bone-In Ribeye 62

(dry-aged)

24-Oz. Porterhouse 75

(dry-aged)

8-Oz. Filet 38

(wet-aged)

10-Oz. Filet 46

Rare Steakhouse

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(wet-aged)

18-Oz. Jack's Kansas City Strip	58
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(dry-aged)

16-Oz. New York Strip	45
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(wet-aged)

32-Oz. Prime Top Sirloin Chateaubriand Cut for Two	95
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Enhancements

	market price
Lobster Tail	
Sauteed Mushrooms	8
Seared Onions	6
Oscar Style	14
Foie Gras Butter	9
Thick Cut Bacon (2)	7
Bleu Cheese Crumbles	4

Sauces

Demi Glaze	5
Bernaise	5
Peppercorn Brandy Cream	6

Steak Options

Rare

very red

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Well Done

no pink

Seafood

Day Boat Scallops	38
Creamed Corn, Crispy Sweet Potato, Bacon Vinaigrette	
Broiled Swordfish Steak	39
White Bean Ragout, Clams, Sausage, Wilted Greens, Cherry Tomatoes	
Pan Roasted Scottish Salmon	36
Caramelized Butternut Squash, Fingerling Potatoes, Cauliflower, Cipollini Onions, Celeriac Puree	

Entrees

Wine Braised Short Ribs	38
Creamy Polenta, Broccoli Rabe, Root Vegetables	
Tuscan Style Brick Chicken	26
Farro, Roasted Apples, Lacinato Kale, Mushroom Jus	
Vegetarian Farmers Market Plate	24

Sides

Rare Hash Browns	10
Lobster Mac-N-Cheese	22
Creamed Corn O'Brien	10
Onion Rings	9
Duck Fat Frites	9

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Asparagus	7
Creamed Spinach	10
Mashed Potato	9
Loaded Baked Potato	9



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DINNER

hours

DINNER EVERY SUNDAY NIGHT

5pm - 9pm

DINNER MONDAY - THURSDAY

5pm - 10pm

DINNER FRIDAY & SATURDAY

5pm - 11pm

Bar open daily at 4:00pm, Extended Bar Hours Friday 2:00-6:00pm



RESERVE YOUR TABLE >



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Rare Steakhouse

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LUNCH MENU

Business Lunch (Served Friday's Only)

Capital Square Lunch

15

Soup of the Day -or- Caesar Salad

Tavern Burger -or- Triple Decker Club

with Duck Fat Frites

Starters

Soup of the Day

7

Lunch Caesar

6

Wedge Salad

6

Appetizers

Crispy Calamari

12

Pimento, Garlic Butter, Sweet Chili Aioli, Curry Mayo

Jumbo Shrimp Cocktail

16

Jumbo Shrimp, Spicy Cocktail Sauce

Duck Fat Frites

7

Sweet Chili Aioli

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TUTTINICOISE

15

Olive Oil Confit Tuna, Olives, Haricot Vert, Capers, Hard Boiled Egg, Heart of Romaine, Oil and Red Wine Vinegar

Rare Chopped Salad

16

Crispy Fried Oysters, Romaine, Roasted Red Pepper, Avocado, Red Onion, Corn, Mozzarella, Creamy Garlic Dressing

Hydra Isle Greek

12

Beefsteak Tomato, Red Pepper, Red Onion, Roasted Eggplant, Feta, Oregano, Olive Oil and Red Wine Vinegar

Steaks and Entrees

Classic Steak Frites

21

Pan-Seared Ribeye, Sauce Entrecote, Duck Fat Frites, Sweet Chili Aioli

Seafood Bisque

18

Creamy Lobster Broth, Grilled Baguette, Herb Pistou Swirl

Pan Seared Beef Filet Scampi

19

Garlic Butter Basted Filet Medallions, Beefsteak Tomato Rounds, Demi-Baguette. Add Two Jumbo Shrimp 8

Charred Market vegetable Platter

15

Brussel Sprouts, Squash, Asparagus, Tahini, Hen Eggs, Herb Pistou, Demi-Baguette

Filet and Caesar

18

Grilled Filet Medallions, Demi-Glace, Classic Caesar

A La Carte Steaks Available by Request

Sandwiches

Duck Fat Frites or Caesar Salad

Jack's #1

18

Pan-Seared Ribeye, Garlic Butter, Swiss Cheese, Caramelized Onions, Sauce Entrecote, Demi-Baguette

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N'awlins Oyster Po Boy

12

Crispy Fried Oysters, Shredded Iceberg, Tomato, Cheddar Cheese, Remoulade Sauce

Triple Decker Club

12

Roasted Turkey, Honey Ham, Bacon, Lettuce, Tomato, Mayo

Triple Decker Club

12

Roasted Turkey, Honey Ham, Bacon, Lettuce, Tomato, Mayo

Maine Lobster Roll

14

Cold Water Lobster Salad, Frisee, Toasted New England Roll

*Steaks, Salmon, Tuna, Scallops, Sea Bass, Pork, Wild Game, and Oysters served raw, rare, or medium-rare, may be under cooked and will be served only upon request. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Parties of 8 or more add 18% gratuity.