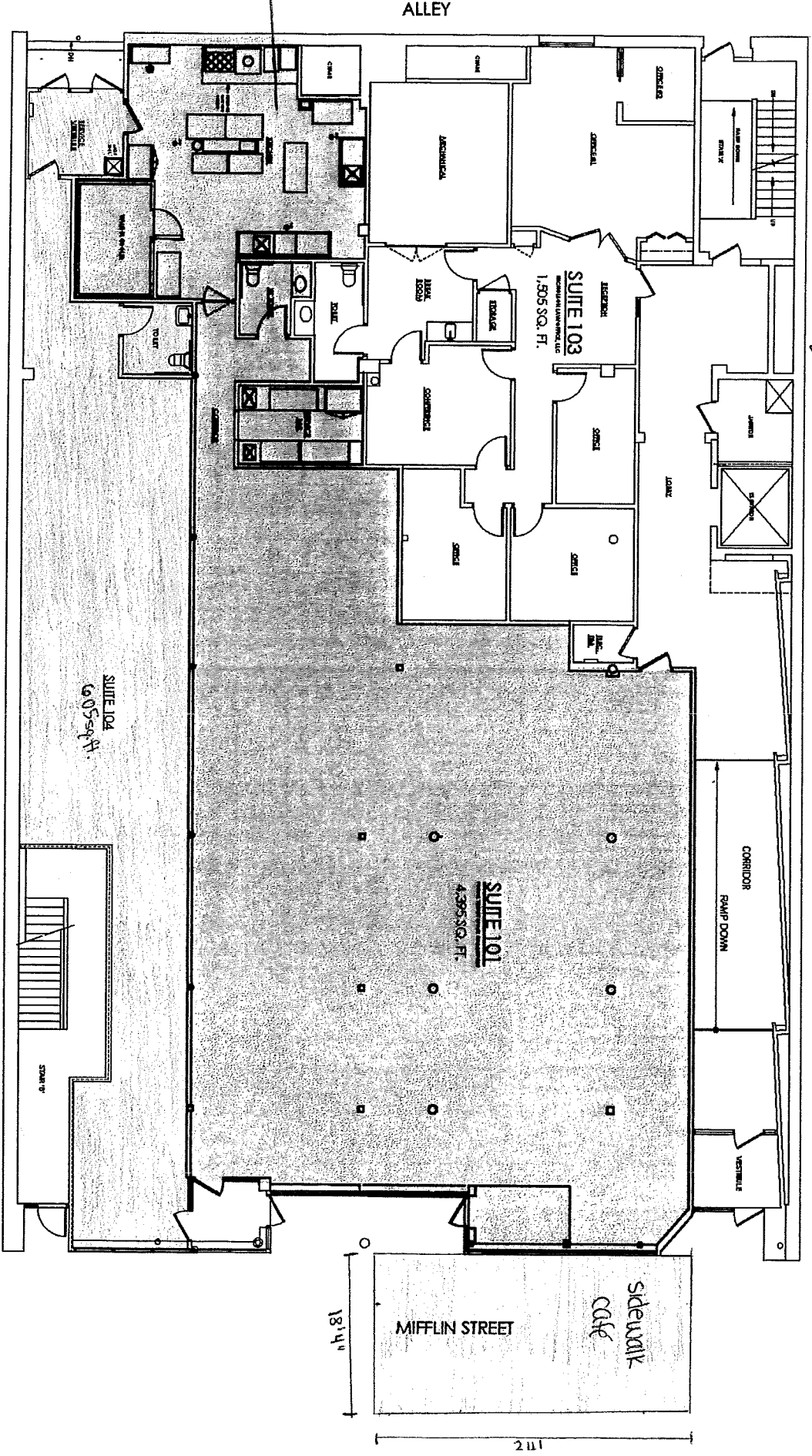


Pare Steakhouse
 14 W. Mifflin St. Madison, WI 53703
 Steakhouse, LLC
 Mark D. Burvish
 Suites 101 & 104 : 5000 sq. ft.

EXHIBIT "A"
PREMISES DRAWING



FIRST FLOOR PLAN

DATE	DESCRIPTION
1/2018	REVISED
2/2018	REVISED

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
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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-glace 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

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(wet-aged)	
18-Oz. Jack's Kansas City Strip	58
(dry-aged)	
16-Oz. New York Strip	45
(wet-aged)	
32-Oz. Prime Top Sirloin Chateaubriand Cut for Two	95

Enhancements

Lobster Tail	market price
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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LUNCH MENU

Business Lunch (Served Friday's Only)

Capital Square Lunch	15
<p>Soup of the Day -or- Caesar Salad Tavern Burger -or- Triple Decker Club with Duck Fat Frites</p>	

Starters

Soup of the Day	7
Lunch Caesar	6
Wedge Salad	6

Appetizers

Crispy Calamari	12
<p>Pimento, Garlic Butter, Sweet Chili Aioli, Curry Mayo</p>	
Jumbo Shrimp Cocktail	16
<p>Jumbo Shrimp, Spicy Cocktail Sauce</p>	
Duck Fat Frites	7
<p>Sweet Chili Aioli</p>	

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TUNNICOISE	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.