RARE Steakhouse
Shavuot Menu 2013

May 14, 2013
tuesday night

pre-set on table
kiddush wine & grape juice
challah rolls assorted dips and salads

1st course
crispy smoked salmon potato cake w baby lettuce and horseradish sauce

2nd course
chicken minestrone soup

3rd course
entree choice of
double grilled veal chop
wild mushroom risotto, sundried tomatoes w natural sauce

or

herb roasted airline breast of chicken
stuffed with wild rice and baby spinach, red bliss potato w rosemary lemon jus

or

oven roasted salmon
ragout of mushrooms, cherry tomatoes, artichoke topped with fresh herb salad

dessert
chef’s whimsical specialty
RARE Steakhouse
Shavuot Menu 2013

May 15, 2013
Wednesday - dairy buffet - lunch

kiddush table set with
kiddush wine and grape juice
bagels and cream cheeses
array of assorted smoked fish, dips and traditional condiments

exotic cheese and fruit display

full salad bar
assortment of fine field greens and lettuce varieties
with a
select array of seasonal summer vegetables
complimented by
a wide selection of homemade salad dressings

beyond’s station
chefs to prepare freshly made to order
omelets, blintzes, waffles, pancakes, fish n chips

pasta station
penne, linguini,
tossed with your choice of sauce
tomato basil, alfredo, olive oil & garlic

children’s corner
fish tenders
macaroni n cheese

dessert
homemade cheese cake, drizzled with raspberry topping and fresh berries

May 15, 2013
Wednesday - dinner
pre-set on table
kiddush wine & grape juice
challah rolls assorted dips and salads

1st course
lemon poached salmon, shaved fennel, baby field greens w cucumber vinaigrette

2nd course
ginger carrot soup, crispy fried carrots, moroccan spices

3rd course
entree choice of

bone in ribeye
fingerling roasted potatoes, red wine confit, pearl onions, porcini demi-glace, broccolini

or

crispy soy ginger duck
cilantro rice cake, stir fry asian vegetables w peach chutney

or

pan seared yellow tail snapper
sweet potato mash, pineapple rum salsa, crispy onion rings

dessert
chef’s whimsical specialty

May 16, 2013
Thursday BBQ lunch
kiddush table set with
kiddush wine and grape juice

grand salad bar

romaine, iceberg, spinach, field green
tomatoes, cucumbers, summer vegetables
potato salad, southern style slaws and dressings

mesquite grill station

house smoked chicken, slow cooked and grilled
texas style angus beef brisket, slow roasted and hand carved
chili rubbed salmon, special bbq rubbed w house bbq sauce

southern fried station

tender southern fried chicken
roasted garlic mash, creamy cole slaw, home style potato salad, vegetable medley, corn on the cob, bbq baked beans, macaroni salad, southern sweet potato

end your meal or perhaps begin with

dessert station
ice cream w assorted toppings
fresh fruit display