RACHEL'S north

STEAKHOUSE · SEAFOOD · RAW BAR

APPETIZERS

- Jumbo Lump Crab Cakes — $20
- Seared Ahi Tuna* — $19
- Grilled Lamb Lollipops — $18
- Grilled Colossal Shrimp — $18
- Rachel's Chilled Shrimp Cocktail — $18
- Blackened Steak Tips — $18
- Coconut Crusted Shrimp — $18
- Fried Calamari — $18
- Crispy Potato Skins — $17
- Chicken Tenders & Fries — $16
- Garlic Bread & Butter — $5

SHAREABLES

- Rachel's Jumbo Wings & Fries — $20

CHOICE OF SAUCE

BBQ · Teriyaki · Garlic Parm · Cajun
Lemon Pepper (Wet or Dry) · Chimichurri
Mild · Buffalo · Hot
All Flats or All Drums add $4

SALADS

- Classic Caesar Salad — $8
  Crisp romaine hearts, shaved parmesan, garlic herb croutons, creamy Caesar
- Rachel's House Salad — $8
  Romaine, shredded cheese blend, ripe vine tomatoes, red onion, artisan croutons

DRESSINGS

Caesar, Blue Cheese, Balsamic, Italian, Buttermilk Ranch, Oil & Vinegar

SALAD ENHANCEMENTS

Chicken $9 · Premium Shrimp $12
Salmon $15 · Filet Mignon $15
Colossal Shrimp $17

HANDHELDS

Served with seasoned french fries

- Build Your Own Burger* — $17
- Rachel's Chicken Sandwich — $17
- Philly Cheesesteak — $17
- Cheese Quesadilla — $17

ARTISAN STONE-FIRED PIZZAS

- Traditional Four-Cheese — $10
- Artisan Pepperoni — $12
- Signature Meat Lovers — $14

Ask your server about tonight's chef features.

PRIME STEAKS · TOMAHAWK PLATTERS · DESSERTS OVERLEAF

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

RACHEL'S north

CHEF'S RESERVE · PRIME STEAKS · ENTRÉES

CHEF'S SPECIALTY TOMAHAWK PLATTERS

◆ *Crafted to order. Requires one hour advance preparation or pre order.*

38 oz. Prime Tomahawk Platter — $150

Char-grilled 38 oz. bone-in tomahawk ribeye with two crusted lobster tails, four colossal shrimp, choice of any two sides and one dessert.

SIGNATURE

24K Gold-Crusted 39 oz. Royal Tomahawk — $350

Encrusted in pure 24K edible gold leaf. Served with two crusted lobster tails, eight colossal shrimp, four 3 oz. jumbo lump crab cakes, choice of any three sides and two desserts.

FROM THE GRILL

All entrées include one signature side

- 16 oz. Prime Bone-In Ribeye* — $53
- Steak Trio* — $53
  4 oz. ribeye, 4 oz. New York strip, 5 oz. filet mignon
- Twin Bacon-Wrapped Filets* — $53
  Two 5 oz. center-cut filets wrapped in applewood bacon
- 10 oz. Prime Center-Cut Filet* — $51
- 16 oz. Prime Ribeye* — $50
- 16 oz. Prime New York Strip* — $48
- 16 oz. Prime T-Bone Steak* — $46
- Dual Grilled Lobster Tails — $40
- Red Wine Braised Short Ribs — $35
  Slow braised in a rich Cabernet Sauvignon reduction
- Pan-Seared Coastal Salmon* — $28

SIGNATURE SIDES

- Garlic Whipped Potatoes — $6
- Steamed Fresh Broccoli — $6
- Garlic Fries or House Fries — $6
- Yellow Savory Saffron Rice — $5
- Grilled Asparagus — $7
- Loaded Idaho Baked Potato — $7

PREMIUM ENHANCEMENTS

Four-Cheese Mac & Cheese $12
Maine Lobster Mac & Cheese $16

DESSERTS

Handcrafted selections · $12 each

Ghirardelli Lava Cake
Warm Butter Cake à la Mode
Classic Crème Brûlée Trio
New York Style Cheesecake
Spiced Layer Carrot Cake
Classic Banana Split

◆

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