

RusTeak Ocoee

APPETIZERS

EDAMAME 10

smashed roasted garlic, sunflower seeds, parmesan

PRETZEL ROLLS 10

with gruyere mornay and honey mustard seed dipping sauces

KUNG PAO CAULIFLOWER 11

tempura battered, with smoked peanut kung pao, crushed peanuts and scallions

TOMATO JAM JAR 13

house made ricotta, spinach almond pesto, and tomato jam with grilled naan bread

\$2 extra side of naan bread

PAN ROASTED MUSSELS 17

in a bistro butter, white wine garlic sauce with tomatoes and panko crumbs served with garlic bread

\$3 extra side of garlic bread

RUSTEAK CHEESE BOARD 23

(3) Types of Chef Select Cheeses accompanied by toasted crostinis and select accoutrements

***add (3) chef selected meats for \$8*

SMOKED SALMON CROSTINIS 13

Smoked salmon marscapone mousse with lemon, dill, and crispy capers on toasted crostinis

HEIRLOOM CAPRESE 16

creamy burrata cheese over an heirloom tomato and butternut squash stack finished with basil oil and balsamic glaze

SALADS

SOUTHERN GENT 16

grilled chicken breast, mixed greens, bacon, corn, green beans, egg, tomato, white cheddar cheese and cucumber accompanied by honey mustard seed dressing

PROSCIUTTO SALAD 16

arugula, butternut squash, dried figs, crumbled bleu cheese, sangria tomatoes, pepitas, and sliced prosciutto with a side of green apple vinaigrette

add burrata cheese +\$2

MEDITERRANEAN WEDGE 19

sautéed shrimp OR sliced sirloin steak over a romaine wedge with cucumber, chickpeas, tomato, sundried tomato and herb marinated feta, and red onion

accompanied by a side of Mediterranean olive vinaigrette

SOUPS

MUSHROOM BRIE BISQUE 6/8

SOUP OF THE DAY 6/8

DESSERTS

ASK YOUR SERVER ABOUT OUR SEASONAL DESSERT SELECTIONS

HANDHELDS

Includes choice of side. Upgrade to Premium Side for \$1
RUSTEAK BURGER* 16

8oz burger, garlic cilantro sauce, tomato, provolone, smoked bacon, over medium egg, crispy potato strings, toasted brioche

TOMATO JAM BURGER 16

8oz burger, melted ricotta, spinach almond pesto, cherry tomato jam on a brioche bun

SWISS ARMY BURGER* 16

8oz burger, sautéed mushrooms, crispy onion nest, melted swiss, demi glace, and horseradish mayo on a garlic butter brioche bun

CATCH BLT 17

grilled catch of the day, mixed greens, bacon, tomato and citrus aioli on toasted brioche

CHICKEN SALAD SANDWICH 15

pulled chicken breast, candied walnuts, dried cranberries, apples, mixed greens and tomato on toasted brioche

55TH STREET 16

house smoked pastrami, dill havarti cheese, RusTeak slaw, honey mustard mayo on toasted sourdough with a dill pickle

MAHI TACOS 17

mahi mahi, apple, red onion and fennel slaw, pomegranate reduction, citrus crema and cotija cheese in flour tortillas

SHORT RIB BANH MI 16

toasted hoagie roll filled with braised short rib, five spice pickled vegetables, sliced jalapeno, cotija cheese and garlic cilantro sauce

SIDES

SIDES 6

Bistro Fries, Sweet Potato Tots, Mashed Potatoes, RusTeak Chips, Side MG Salad, Side Caesar

PREMIUM SIDES 7

Bacon Brussels Sprouts, Vegetable Potato Hash, Cauliflower Pancetta Casserole, Broccolini, Asparagus

ENTREES

MUSHROOM & SHALLOT CHICKEN 26

Pan seared sous vide airlinechicken breast over lemon garlic fingerling potatoes finished with a mushroom and shallot sauce

KETO KETO KETO* 26

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

MAHI OUT OF CONTROL 28

almond panko crusted mahi mahi, toasted almonds, sautéed shrimp, cherry tomatoes and broccolini over vegetable potato hash finished with lemon-herb bechamel

SHORT RIB 29

braised short rib over roasted garlic mashed potatoes and creamy parmesan spinach finished with a crispy onion nest

CATCH OF THE DAY 29

over creamy beet risotto and braised cabbage finished with a tropical ginger sauce, fennel salad and lemon oil

FILET 36

filet mignon over butternut squash purée with five spiced green beans and a red beet demi

MISO TOFU 23

marinated korean bbq tofu over miso and mushroom risotto and braised cabbage finished with basil oil

SIGNATURE COCKTAILS

SOCIAL BUTTERFLY 11

Prairie vodka, lavender lemonade, rhubarb liqueur topped with club soda

SQUEEZE THE DAY 11

Tequila, Lime, Agave, Lofi Sweet Vermouth, Pamplemousse Liqueur, Topped With Grapefruit Sparkling

BLACK CHERRY OLD FASHIONED 11

Four roses whiskey, orange, italian black cherry, orange bitters, black cherry cider

BLACK MAGIC 12

Piggyback Rye Whiskey, Averna Amaro, Chocolate Bitters, Orange Peel

HERE TODAY, GONE AMARO 10

Bumbu Rum, Montenegro amaro, Passionfruit liqueur, Tiki bitters, Simple Syrup, lemon

500 DAYS OF SUMMER MULE 10

44 north nectarine, lemon, mint topped with ginger beer

IT TAKES TWO TO MANGO 10

**Seasonal Spritz*
lemon, lime, orange, giffard peach liqueur, select apertivo, mango nectar, topped with sparkling wine*

COOL AS A CUCUMBER 10

lime, gin, cucumber juice, boston bitters, simple syrup, topped with sparkling lime and yuzu fevertree

PEARFECTION 10

Prairie Vodka, Spiced Pear Liqueur, Pear Nectar, Cinnamon Syrup, Lemon, Black Walnut Bitters

DRAFT BEER

NEON BEER HUG IPA 8

Goose Island Beer co ABV 7%

TOBOGGAN BLONDE ALE 7

Ivanhoe Park Brewing Co. 5.0% ABV

BORU IRISH RED 8

Sanford Brewing ABV 5%

TWO HEARTED ALE AMERICAN IPA 8

Bells brewery ABV 7%

TOASTED LAGER 7

Blue Point Brewing ABV 5.5%

SUNRISE CITY IPA 8

Sailfish Brewing Co. ABV 7.0%

WATERMELON DRAGONFRUIT BURST

SESSION SOUR 7

wicked weed brewing ABV 4.5%

MIAMI WEISSE HEFEWEIZEN 7

M.I.A. Beer Co. ABV 6.0%

BLACK CHERRY HARD CIDER 6

McKenzie's Cider ABV 5.0%

GINGER BEER 7

Non-Prophet Brewing Co. -- N/A

MISS MARY BROWN ALE 8

Central 28 Beer Co. ABV 6.0%

NITRO VANILLA PORTER 8

Breckenridge Brewery ABV 5.4%

420 EXTRA PALE ALE

SweetWater Brewing Co. ABV 5.7%

BOTTLES & CANS

GOLDEN ROAD MANGO CART WHEAT ALE 6

WICKED WEED FRESH PRESSED WHEAT 7

ESTRELLA JALISCO 5

MOTORWORKS V TWIN VIENNA LAGER 6

STELLA SOLSTICE LAGER 5

URAYASU RICE LAGER 9

REDBRIDGE GLUTEN FREE LAGER 7

BIG STORM WAVEMAKER AMBER 8

BREW BUS ROLLIN DIRTY RED 7

WICKED WEED PERNICIOUS IPA 7

VICTORY GOLDEN MONKEY BELGIAN TRIPPEL 7

SOUTHERN TIER S'MORES MILK STOUT 9

BUD LIGHT SELTZER 5

BOLD ROCK HARD CIDER (GF) 7

IVANHOE TUPAC SHAPORTER 7

IVANHOE GUAVACATION BERLINER 8

GREEN BENCH PUSH IT GOSE 6

DRAGONS MILK STOUT 9

TOBOGGAN BLONDE ALE 7

WICKED WEED DR. DANK IPA PINEAPPLE 7

ELYSIAN SPACE DUST IPA 7

NO MAMES MEXICAN LAGER 7

AYINGER BRAU-WEISSE 9

KENTUCKY BOURBON BARREL ALE 10

IRISH CREAM DESSERT STOUT 10

TROPIC SLAM ISLAND ALE 7

DUCLAW ESPRESSO CHOCOLATE PEANUT BUTTER PORTER 8

DUCLAW CHOCOLATE PEANUT BUTTER PORTER 8

DUCHESSE CHOCOLATE CHERRY ALE 12

EINSTOK ICELANDIC WHITE ALE 7

REDS BY THE GLASS

SEAN MINOR PINOT NOIR 10/36
Monterey County, California 2019

UPPERCUT CABERNET SAUVIGNON 10/36
California 2019

EXTRACTION MERLOT 8/30
California 2019

TILIA MALBEC 9/34
Mendoza, Argentina 2020

GHOSTRUNNER RED BLEND 9/34
Lodi, California 2020

MARQUES DE CACERES GARNACHA 11/55
Rioja, Spain 2019

WHITES BY THE GLASS

BISOL JEIO PROSECCO BRUT 10/36

Italy NV

CLEAN SLATE RIESLING 10/36

Mosel, Germany 2020

BORGHI AD EST PINOT GRIGIO 9/34

Friuli, Italy 2020

PORTLANDIA ROSÉ 10/36

Willamette Valley, Oregon 2020

LONGEVITY CHARDONNAY 9/34

California

TOTARA SAUVIGNON BLANC 10/36

Marlborough, New Zealand 2021