

RUSTEAK

Restaurant & Wine Bar

OCOEE

STARTERS

GARLIC EDAMAME 12	KUNG PAO CAULIFLOWER 14	PRETZEL ROLLS 12
roasted garlic, butter, parmesan cheese, sunflower seeds	ginger turmeric tempura cauliflower, kung pao sauce, green onion, crushed peanuts	beer cheese fondue, honey mustard
NITTY GRITTY 12	BAYOU MUSSELS 18	CHEESE BOARD 25
crispy cheesy polenta cakes, (3) sautéed shrimp, roasted garlic, chimichurri	creole butter, roasted tomatoes, garlic, peppers, onions, herbs	(3) chef selected cheeses, toasted crostini, accoutrements <i>add charcuterie +\$12</i> <i>add burrata +\$5</i>
I DIP, YOU DIP, WE DIP 15	BLACK & BLUE 15	TOMATO BASIL ARANCINI 14
smoked salmon, whipped roasted pepper feta, sangria tomatoes, olive oil, crispy capers, dill, crostinis	shaved prime rib, garlic cilantro, blue cheese, pickled onion, balsamic glaze, on toasted crostinis	crispy fried risotto with parmesan, basil, and sundried tomatoes in a three cheese san marzano tomato sauce
CRAB CAKES 18	TOMATO JAM JAR 14	
(2) maryland crab cakes, green apple and pecan arugula salad, jalapeno jam, pepperoncini aioli	sangria tomato jam, ricotta, spinach almond pesto, grilled naan bread	

SOUP & SALAD

SEASONAL SOUP cup 7/ bowl 9	
ask your server about our seasonal offerings	
CITRUS SHRIMP SALAD 21	
grilled shrimp, asian pears, candied walnuts, goat cheese, watermelon radish, red onion, and mixed greens, honey citrus vinaigrette	
DILL OR NO DILL* 23	
grilled atlantic salmon, feta, fresh dill, sangria tomatoes, arugula, spring mix, shaved red onion, cucumber, crispy chickpeas, herb ranch	
SOUTHERN GENT 18	
grilled chicken, mixed greens, edamame, tomato, roasted corn, egg, bacon, cucumber, smoked gouda, honey mustard	
RUSTEAK WEDGE 15	
romaine hearts, sangria tomato, gorgonzola, bacon, red onion, dried cranberries, balsamic glaze, blue cheese dressing <i>add grilled hangar steak* +15</i> <i>add grilled shrimp +12</i> <i>add grilled chicken +7</i> <i>add grilled salmon* +12</i>	

SIDES

GARLIC ASPARAGUS	7
CHEDDAR AND GRUYERE MASH	7
HOUSE SALAD	7
CHEESY POLENTA	7
HAND-CUT BISTRO FRIES	7
SWEET POTATO WAFFLE FRIES	7

PREMIUM SIDES

MAPLE BACON BRUSSEL SPROUTS	8
CAULIFLOWER PANCETTA CASSEROLE	8
TRUFFLE PARMESAN POTATO WEDGES	8
BLUE CHEESE & BALSAMIC ASPARAGUS	8
HALF WEDGE SALAD	8
TRUFFLE POTATO AU GRATIN	9

HANDHELDS

served with choice of side

STEAK SANDWICH*	26
grilled hanger steak, roasted pepper aioli, tomato, arugula, pepperoncinis, fontina, calabrian gremolata, toasted ciabatta <i>substitute filet +\$10</i>	
A GOUDA THING	17
fire grilled chicken breast, applewood smoked bacon, smoked gouda, potato strings, tomato, white truffle garlic aioli, toasted brioche	
BIRRIA BURGER	20
smashed angus beef patties, braised birria shortrib, pepperjack cheese, garlic cilantro, tomato, pickled onion, toasted brioche	
THE IMPOSTER	17
grilled impossible patty, american cheese, pickles, onion, tomato, bibb lettuce, rusteak sauce, broiche	
RUSTEAK BURGER*	18
8oz angus beef patty, provolone cheese, bacon, over medium egg, crispy potato strings, tomato, garlic cilantro, toasted brioche	
I'M HAVING A MELTDOWN	28
sliced prime rib, roasted peppers and caramelized onions, white truffle garlic aioli, provolone, pepperjack, toasted hoagie roll, house au jus	
LOBSTER GRILLED CHEESE	30
chopped butter poached lobster, mozzarella, fontina, garlic cilantro, toasted sourdough	
55TH STREET	18
house smoked pastrami, havarti cheese, rusteak slaw, honey mustard mayo, marble rye, dill pickle	
CATCH BLT	18
fresh catch of the day, bibb lettuce, bacon, tomato, pepperoncini aioli, toasted brioche	
CHICKEN SALAD SANDWICH	16
chicken breast, walnuts, asian pear, dried cranberries, mayo, bibb lettuce, tomato, brioche	

DAILY FEATURES



ENTREES

CATCH ME IF YOU CAN	30
seared cumin and coriander crusted catch, jasmine rice, coconut tomato sauce, sautéed peppers and shiitake mushrooms	
KETO KETO*	30
grilled atlantic salmon, loaded cheddar and pancetta cauliflower casserole, grilled asparagus	
CHICKEN IN THE WEEDS	25
fire grilled chicken breast, creamy spinach, garlic asparagus, shiitake & leek risotto	
TOFU KATSU	26
panko fried tofu cutlet, butternut tomato coconut curry, jasmine rice, pickled radish, fresno peppers and carrots	
FILET*	42
grilled 6oz filet*, black garlic pomme purée, blue cheese and balsamic asparagus, stone ground mustard bearnaise <i>add grilled shrimp skewer +\$12</i>	
RIBEYE*	45
grilled 14oz ribeye*, truffle gournay potato au gratin, roasted tomato and parmesan brussels sprouts, creole compound butter <i>add grilled shrimp skewer \$12</i> <i>add crab cake +\$9</i>	
SHRIMP RIGATONI	27
fire grilled shrimp, sautéed iberico chorizo, short rigatoni, sage, san marzano tomato cream sauce	
PORK RIBEYE*	30
grilled 14oz bone-in pork ribeye*, gruyere and cheddar polenta, arugula salad, spiced asian pear glaze	
STEAK FRITES*	28
grilled hanger steak, truffle parmesan potato wedges, chimichurri, rusteak sauce	
TAG, YOU'RE IT	32
slow braised short rib, house tagliatelle pasta, gorgonzola and gruyere mornay, crumbled pancetta, shiitake mushrooms, micro cilantro	

**Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements. Parties of 6 or more are subject to 20% gratuity.*