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RusTeak

Menu Prices — October 24, 2026

RusTeak menu with prices in United States, updated April 2025: 168 items across 17 categories, prices from $0.55 to $44.00.

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RusTeak Menu with Prices (United States)

RusTeak menu with prices in United States, updated April 2025: 168 items across 17 categories, prices from $0.55 to $44.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/rusteak

Menu categories: Sauces & Dressings · Starters To Go · Non Alcoholic Drinks To Go · Kid's Menu · Desserts · Sides · Soups & Salads · Entrees · Handhelds · Set Menu 4/6 · Brunch Dessert · Kids Brunch · Brunch Sides · Brunch Mains · Brunch Handhelds · Bennies · Starters

Sauces & Dressings

ITEM	PRICE
Lemon Dijon Aioli 2oz	**$0.55**
Lemon Dijon Aioli 4oz	**$1.10**
Honey Mustard 2oz	**$0.55**
Honey Mustard 4oz	**$1.10**
Old Bay Lemon Aioli 2oz	**$0.55**
Old Bay Lemon Aioli 4oz	**$1.10**
Lemon Dijon Vinaigrette 2oz	**$0.55**
Lemon Dijon Vinaigrette 4oz	**$1.10**
Blue Cheese Dressing 2oz	**$0.82**
Blue Cheese Dressing 4oz	**$1.65**
Tuscan Lemon Vinaigrette 2oz	**$0.55**
Tuscan Lemon Vinaigrette 4oz	**$1.10**
Garlic Cilantro Sauce 2oz	**$0.55**
Garlic Cilantro Sauce 4oz	**$1.10**
Garlic Herb Aioli 2oz	**$0.55**
Garlic Herb Aioli 4oz	**$1.10**
Ranch 2oz	**$0.55**
Ranch 4oz	**$1.10**

Starters To Go

ITEM	PRICE
Burrata Carprese baby arugula, grape tomatoes, balsamic reduction & micro basil with grilled baguette toast points	**$16.50**
Crab Cakes two blue crab cakes, arugula salad with red onion, heirloom tomatoes, and honey citrus vinaigrette, served with lemon di...	**$19.80**
Feta Apple Flatbread herb-feta spread, roasted apples, mozzarella Cheese, applewood smoked Bacon, toasted pepita seeds drizzled with hot hone...	**$16.50**
Shrimp and Bacon Fritters Crispy shrimp fritters with smoked bacon & roasted corn served with lemon old bay aioli	**$15.40**
Garlic Parmesan Edamame smashed roasted garlic butter, parmesan and sunflower seeds	**$13.20**

ITEM	PRICE
Pincho Me Spicy (3) grilled steak pincho skewers served over Kimchi Slaw drizzled with soy sake glaze	**$19.80**
Mushroom Arancini crispy fried risotto with parmesan, mushrooms and arrabbiata	**$15.40**
Pretzel Rolls with smoked gouda and honey mustard	**$13.20**
Cheese Board (3) Types of Chef Select Cheeses accompanied by seasonal fruits, jams, grain mustard, marinated veggies, candied waln...	**$24.20**
Tomato Jam JaR	**$15.40**

Non Alcoholic Drinks To Go

ITEM	PRICE
Unsweet Iced Tea	**$3.30**
Sweet Tea	**$3.30**
Pepsi	**$3.30**
Diet Pepsi	**$3.30**
Mist Twist	**$3.30**
Lemonade	**$3.30**
Arnold Palmer with Unsweet Tea	**$3.30**
Arnold Palmer with Sweet Tea	**$3.30**
Whole Milk	**$3.30**
Iced Coffee	**$4.40**
Lg. Saratoga Sparkling Water	**$7.15**
Lg Saratoga Still Water	**$7.15**

Kid's Menu

ITEM	PRICE
Kid's Grilled Cheese	**$11.00**
Kid's Cheese Smash Burger 4oz smashed burger patty, american cheese on a toasted brioche bun	**$13.20**
Kid's Chicken Fingers	**$13.20**
Kid's Chicken Sandwich	**$13.20**
Kid's MacandCheese	**$13.20**
Kids Ice-cream with sprinkles	**$4.40**
Kids Root Beer Float	**$11.00**

Desserts

ITEM	PRICE

Carrot Cake with creme anglaise and candied walnuts	**$13.20**
Chocolate Layer Cake	**$13.20**
Chocolate Pecan Cake	**$15.40**
Pistashio Bread Pudding	**$12.10**
Brownie Sundae Ghirardelli chocolate brownie sundae with vanilla ice cream and chocolate sauce	**$9.90**
Chef's Cheesecake	**$12.10**
Dessert Feature	**$15.40**
Kids Ice Cream w/ Sprinkles	**$4.40**
Vanilla Ice Cream Scoop	**$5.50**

Sides

ITEM	PRICE
Bacon Brussels	**$8.80**
Bistro Fries tossed in butter garlic and fresh herbs	**$7.70**
Sweet Tots	**$7.70**
Plain Fries	**$7.70**
Parmesan Wedges	**$8.80**
Whipped Yukon Mash	**$7.70**
Cauliflower Pancetta Casserole	**$9.90**
Grilled Asparagus	**$7.70**
Charred Broccolini	**$7.70**
Lemon Parmesan Risotto	**$9.90**
Jasmine Rice	**$6.60**
RusTeak Chips house made potato chips tossed in fresh herbs & salt	**$6.60**
Fruit Cup	**$6.60**
Veggie Hash	**$8.80**
Side Caesar Salad Chopped Romaine, croutons, pecorino cheese and house made Caesar dressing	**$7.70**
Side House Salad Mixed greens, diced tomatoes, cucumbers, shaved red onion and carrots	**$7.70**
Naan Bread	**$4.40**
Crostini	**$2.20**
Garlic Bread	**$3.30**
buratta bread	**$2.20**

Soups & Salads

ITEM	PRICE
Large Caesar Salad chopped romain lettuce, croutons, house made Caesar dressing and shaved pecorino	**$13.20**
Salmon Salad Grilled salmon over mixed spinach and arugula, cucumbers, red onions, dried cranberries, cherry tomatoes, and feta chees...	**$22.00**
Mushroom Brie Bowl	**$9.90**
Southern Gent grilled chicken breast, mixed greens, bacon, corn, edamame, egg, tomato, muenster cheese and cucumber accompanied by hon...	**$19.80**
Tuscan Chicken marinated chicken breast, cannellini beans, arugula, shaved onion, cherry tomatoes, roasted corn, artichoke hearts tosse...	**$19.80**
Full House Salad Mixed greens, diced tomatoes, cucumbers, shaved red onion and carrots	**$13.20**
SOD Bowl Our soup of the day with crostini	**$9.90**
SOD Cup our soup of the day with crostini	**$7.70**
Mushroom Brie Cup	**$7.70**
RusTeak Wedge romaine hearts, cherry tomatoes, chopped applewood bacon, blue cheese crumbles, shaved red onions, dried cranberries, ba...	**$16.50**

Entrees

ITEM	PRICE
Calabrian Rigatoni Grilled chicken breast over rigatoni pasta tossed in a cream bistro butter wine sauce with blistered tomatoes and calabr...	**$28.60**
Garlic Shrimp Linguine Sauteed gulf shrimp in lemon garlic wine sauce tossed with linguine pasta, cherry tomatoes, and spinach topped with shav...	**$30.80**
Keto Keto grilled wild raised salmon, grilled asparagus and loaded cheddar and pancetta cauliflower casserole	**$33.00**
NY Strip Steak Peppercorn rubbed Creek Stone 12oz NY Strip, garlic Yukon whipped potatoes, sautéed baby spinach & shiitake mushroom ser...	**$41.80**
Pecan Chicken grilled chicken breast topped with a honey sage pecan glaze over white cheddar garlic whipped potatoes and pan roasted b...	**$29.70**
Pork Chop Chershire grilled bone-in pork chop topped with pineapple chili chutney served over sweet potato mash with brown sugar m...	**$33.00**
Ratatouille Rice Bowl Jasmin rice, roasted zucchini, onions, bell peppers, stewed in garlic wine tomato sauce tossed with baby spinach topped...	**$19.80**
Steak Frites grilled hanger steak over parmesan potato wedges with chimichurri	**$29.70**
The Catch Pan seared catch of the day, roasted tomato parmesan risotto, grilled asparagus & micro basil	**$31.90**
The Mahi Pistachio crusted grilled mahi, potato vegetable hash, blackened shrimp, and charred broccolini topped with lemon herb c...	**$33.00**
Dinner Feature	**$27.50**

Handhelds

ITEM	PRICE
55th Street house smoked pastrami, Havarti cheese, honey mustard, RusTeak slaw, on artisan rye with a dill pickle	**$18.70**
Chicken Salad Club grilled shredded chicken tossed with mayo, bell peppers, red onions, & tarragon with beefsteak tomato, romaine lettuce...	**$17.60**
Korean Burger 8oz Beef patty, Korean spiced aioli, tomato, Korean glaze & kimchi slaw with sesame seeds on toasted brioche bun	**$18.70**
Mahi Tacos blackened mahi, corn, cabbage slaw, garlic cilantro sauce, tomatoes, & pickled red onions on grilled flour tortillas	**$18.70**
Pimento Chicken Wrap marinated grilled chicken, pimento cheese spread, cucumber tzatziki, sliced tomatoes, romaine lettuce, almonds and crout...	**$18.70**
Return of The Gouda grilled chicken breast, herb mayo, bacon, potato strings, smoked gouda, tomato, brioche	**$18.70**
RusTeak Burger 8oz burger, garlic cilantro sauce, tomato, provolone, smoked bacon, over medium egg, crispy potato strings, toasted brio...	**$19.80**
Salmon BLT grilled Atlantic salmon, arugula, applewood smoked bacon, tomato, and lemon dijon aioli on toasted brioche	**$20.90**
Steak Sandwich Grilled hanger steak, garlic herb aioli, roasted tomatoes, baby arugula & chimichurri on toasted sourdough	**$27.50**
Plain Burger 8oz burger patty and a toasted brioche bun	**$16.50**
Lunch Feature (Available During Lunch Only; Hours 11AM-3:00PM)	**$19.80**

Set Menu 4/6

ITEM	PRICE
Avocado TurkeyBLT	**$44.00**
Black Bean Tofu Burrito	**$44.00**
Bourbon Maple Chicken Waffle	**$44.00**
Call Me Basic (Set Menu 4/6)	**$44.00**
Nutella Banana French Toast	**$44.00**
Southern Gent (Set Menu 4/6)	**$44.00**

Brunch Dessert

ITEM	PRICE
Waffle Sundae	**$11.00**
Carrot Cake	**$12.10**
Coquito Bread Pudding	**$12.10**
Birthday Brownie	**$9.90**

Kids Brunch

ITEM	PRICE
Kids Waffle	$8.80
Kids Egg Cheesy Scramble	$8.80
Kid's Bacon and Eggs	$8.80
Kid's Cheesy Egg and English Muffin	$8.80
Kid Chicken Fingers	$8.80

Brunch Sides

ITEM	PRICE
Two Eggs	$6.60
Breakfast Potatoes	$5.50
Sweet Tots Side	$5.50
Fresh Fruit	$5.50
Bacon	$5.50
Side Turkey Bacon	$6.60
Grits	$5.50
Side Sausage	$5.50
French Toast Side	$9.90
Single Waffle	$7.70
Toast	$3.30
Toasted Bagel w/Cream Cheese	$5.50
Naan Bread	$4.40
Tofu Scramble	$11.00
Side of Avocado Spread	$3.30
Side Spinach Salad	$8.80
Single Crab Cake	$11.00

Brunch Mains

ITEM	PRICE
Nutella and Banana French Toast	$19.80
Bourbon Maple Chicken and Waffle	$19.80
Call Me Basic	$18.70
Shrimp and Grits	$19.80
Southern Gent	$18.70
Crab Cake Spinach Salad	$22.00

ITEM	PRICE
Steak and Eggs 14oz NY Strip Steak, two eggs, and breakfast potatoes	**$30.80**
The Comfort Bowl	**$18.70**
Honey Kimchi Smoked Salmon	**$18.70**
brunch feature	**$18.70**

Brunch Handhelds

ITEM	PRICE
Pastrami Egg Bagel pastrami, bacon, egg, havarti, and fontina on a toasted everything bagel, with tomato herb aioli and arugula	**$19.80**
Avocado BLT bacon, tomato, mixed greens, fried egg, fontina cheese, and herb mayo on toasted multigrain bread	**$18.70**
Black Bean Egg Burrito flour tortilla stuffed with scrambled eggs, chipotle black beans, peppers, onions, and cheddar cheese. served with pico...	**$17.60**
Brunch Burger 8oz burger topped with bacon, tomato jam, bacon jam, arugula, havarti cheese, fried egg, and chive hollandaise	**$19.80**
Chicken Salad Sandwich grilled diced chicken tossed with candied walnuts, granny smith apple and dried cranberries with mayo, tomato, mixed gre...	**$17.60**
Taco Breakfast spanish chorizo caramelized onions and peppers, scrambled eggs, cheese sauce, pico de gallo, and brunch sauce	**$17.60**
Tots and Guac scrambled eggs, guacamole, smoked gouda fondue and crispy sweet potato tots wrapped and pressed in a flour tortilla serv...	**$17.60**
Return of the Gouda	**$18.70**

Bennies

ITEM	PRICE
Crab Cake Bennie blue crab cakes on english muffins with lemon old bay aioli, topped with poached eggs and chive hollandaise	**$26.40**
Pastrami Bennie house smoked pastrami with pimento cheese topped with poached eggs on toasted english muffins and chive hollandaise	**$20.90**
Healthy Feeling Bennie toasted english muffin, brunch sauce, guacamole, poached eggs, pico de gallo	**$16.50**
Pepper Benny	**$17.60**

Starters

ITEM	PRICE
Crab Cakes two blue crab cakes, arugula salad with cherry tomato, and red onion tossed in honey citrus vinaigrette served with lemo...	**$19.80**
Guac Is Everything everything bagel, whipped scallion cream cheese, thick beefsteak tomato, guacamole, honey citrus glazed arugula & shaved...	**$13.20**
Pretzel Rolls with smoked gouda fondue and honey mustard	**$13.20**
Tomato Jam Jar house made ricotta, spinach almond pesto, cherry tomato jam with grilled naan bread	**$15.40**

ITEM	PRICE
Loaded Brunch Potatoes crispy fried potatoes loaded with smoked gouda fondue, crumbled bacon and chorizo, scallions, and brunch sauce	**$9.90**
Pincho Me Spicy	**$15.40**