



RusTeak

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

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
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

ITEM	PRICE
Cheese Board	\$24.20
(3) Types of Chef Select Cheeses accompanied by seasonal fruits, jams, grain mustard, marinated veggies, candied waln...	
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	\$13.20
4oz smashed burger patty, american cheese on a toasted brioche bun	
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	\$13.20
with creme anglaise and candied walnuts	
Chocolate Layer Cake	\$13.20
Chocolate Pecan Cake	\$15.40
Pistashio Bread Pudding	\$12.10

ITEM	PRICE
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

ITEM	PRICE
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

ITEM	PRICE
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

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

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

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

Starters	
ITEM	PRICE
Crab Cakes	\$19.80
two blue crab cakes, arugula salad with cherry tomato, and red onion tossed in honey citrus vinaigrette served with lemo...	
Guac Is Everything	\$13.20
everything bagel, whipped scallion cream cheese, thick beefsteak tomato, guacamole, honey citrus glazed arugula & shaved...	
Pretzel Rolls	\$13.20
with smoked gouda fondue and honey mustard	
Tomato Jam Jar	\$15.40
house made ricotta, spinach almond pesto, cherry tomato jam with grilled naan bread	
Loaded Brunch Potatoes	\$9.90
crispy fried potatoes loaded with smoked gouda fondue, crumbled bacon and chorizo, scallions, and brunch sauce	
Pincho Me Spicy	\$15.40