

APPS

Chilled seafood	40 small, 75 large	
Shrimp, crab, oysters, lobster salad		
3 oysters		9
On the half w/ mignonette		
Bone marrow creme brulee		17
Scallops of the day	market price	
(ask server)		
Pork belly burnt ends		15

SOUPS AND SALADS

Wedge		8
Bibb lettuce, blue cheese dressing, crispy shallots, bacon, tarragon, tomato		
Arugula		8
Pear, almond, blue cheese crumble, honey white balsamic		
Onion soup gratinee		6
Asparagus cream		6

SIDES

	serves 2	
Truffle Frites		10
Baked potato		10
Cheddar, bacon, chives, sour cream		
Mashed potato		10
Goat cheese, chives		
Garlic Mushrooms		8
Creamed spinach		8
Asparagus		8

STEAKS

Filet 8oz	35
Ribeye bone in dry aged 14oz	54
NY strip 14oz	45
Porterhouse 14oz	42
Flank 10oz	24

SAUCES AND STYLES

Salt and pepper	
Au poivre	+ 2
Truffle Frites	+ 4
Bearnaise	+ 2
Lobster salad	+ 10

NOT STEAKS

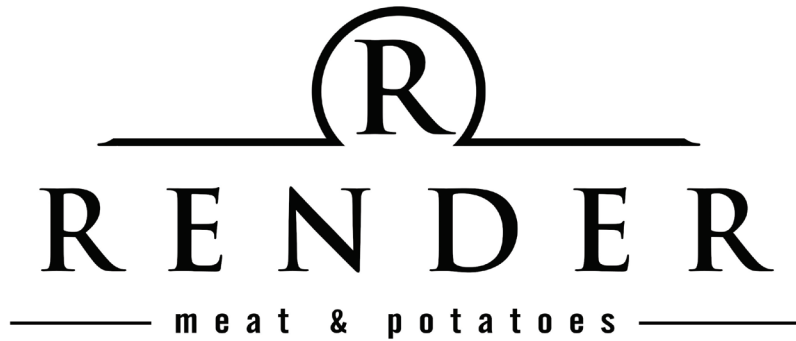
Bone in pork chop	26
Roasted potato, caramelized onion, pear, balsamic	
Lamb chops	36
Roasted potato, asparagus, rosemary mint jus	
Roasted chicken	22
Asparagus, fennel red pepper ragout	
Market fish (ask server)	market price
Pasta	18
Cavatappi, tomato, fennel, mushroom, shaved parmesan, baguette	
Burger	14
Brisket, brioche, bacon, cheddar, bibb, tomato, garlic aioli, frites	

DESSERTS

Please ask what our desserts are today.

Kids menu on request.

Please tell your server about allergies or restrictions, as not all ingredients are listed with each item.
 Ask your server about menu items that are cooked to order or served raw.
 Consuming raw or undercooked seafood, meats or eggs may increase your risk of food borne illness.



RENDER
— meat & potatoes —

Executive Chef – Joshua Pannepacker
Sous Chef – Issachar Aboagye

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WWW.RENDERSOUTHBEND.COM