

# A VIGILANTE POST

## THE STORY

Deep in the heart of Philadelphia lies Mad Rex, a meeting place, dining haven and watering hole for survivors. It is the world's first **Vigilante Post**, a sanctuary where The Art of Food meets The Art of Survival. Functioning as a beacon, the Vigilante Post calls out to survivors from across the country. It is also a symbol of strength, inspiring survivors to build Vigilante Posts in their own homelands.

Despite the fallout, art, culture, food and community still thrives. Survivors indulge in food, drink and create their own interactive rites through virtual reality. The food is locally sourced and cooked on hot volcanic rock. The cocktails invigorate you. Mad Rex is the ultimate stop in the post-apocalypse. Truly an experience to live for...

**Be a survivor!**

# STARTERS

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## **TOMATO BASIL FLATBREAD \$12**

House marinara, fresh mozzarella, fresh basil

## **FORAGER'S FLATBREAD \$12**

Potato and celery root puree, roasted garlic ricotta, shredded Manchego, mushrooms, asparagus

## **WHOLE WINGS \$13**

Choice of:  
Mad Rex BBQ, house-made hot sauce, garlic parmesan sauce

## **LOADED CHEESE FRIES \$8**

Cheese sauce, bacon, scallions

## **PRETZEL BITES \$7**

Pink Himalayan salt, spicy cheese sauce, house-made hot sauce

## **LAMB KOFTAS \$14**

Tomato-parmesan sauce, house-cut fries, scallions

## **REX RIBS \$14**

2 beef ribs, Mad Rex BBQ, house-made pickles

## **CALAMARI \$14**

Cajun Old Bay, soy ginger chili, garlic aioli

## **HUNTER'S TABLE \$22**

2 Rex Ribs, chicharrons, 5 wings, 2 pig wings

# SALADS

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add chicken \$5, add salmon \$6, add steak \$7

## **PEAR AND ENDIVE SALAD \$10**

Bosc pears, candied walnuts, manchego cheese, pomegranate vinaigrette

## **LAVA ROCK CHARRED CAESAR SALAD \$10**

Wedge of romaine, parmesan croutons, house made Caesar

## **BEET SALAD \$11**

Charred persimmon vinaigrette, goat cheese, celery

## **PROTEIN QUINOA SALAD \$11**

Golden raisins, candied walnuts, dried cranberries, citrus vinaigrette

## **ARUGULA SALAD \$10**

Shaved parmesan, cranberries, lemon vinaigrette squash

## **KALE SALAD \$12**

Cherry tomatoes, feta cheese, cucumbers and balsamic vinaigrette

## **CAPRESE \$11**

Mozzarella, basil, tomato

# SIDES

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one side included in survivor menu

## **SUCCOTASH \$7**

Roasted corn, red peppers, snap peas, potatoes

## **MUSHROOM ASPARAGUS RISOTTO \$9**

Parmesan cheese, portobello mushrooms, shitake mushrooms, asparagus

## **ROASTED CAJUN CORN ON THE COB \$4**

Half corn cob slow roasted with cajun seasoning

## **GRILLED ASPARAGUS \$7**

Sriracha hollandaise, toasted walnuts

## **RICE AND BEANS \$6**

Spanish yellow rice, navy beans, black beans, kidney beans, spicy tomato sauce

## **STEAMED BROCCOLI \$6**

Garlic butter, crispy shallots

## **HOUSE-CUT FRIES \$6**

House-blended spice rub

## **ROASTED GARLIC MASHED POTATOES \$6**

Red bliss potatoes, scallions

## **MAC AND CHEESE \$6**

Cavatappi, gouda and cheddar béchamel

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

# ENTREES

## 1/2 ROASTED CHICKEN \$22

Artichoke, broccoli, potatoes, chicken au jus

## PAN SEARED SCALLOPS \$32

Fresh market scallops, roasted corn puree, ikura, cilantro, red peppers

## PAN SEARED SALMON \$26

Spanish yellow rice, rock charred asparagus, beurre blanc

## MAD REX BURGER \$14

1/2 pound custom beef blend, caramelized onions, bacon, lollo rosso, tomato, onion, cheddar, house pickles, garlic aioli

\*Add egg or side salad for \$2.00

## LOBSTER FETTUCCINE \$22

Lobster claw, baby spinach, cherry tomatoes, choice of marinara or alfredo sauce

## BLACK ROCK SEARED TOFU \$18

Soy-ginger marinated tofu, red and yellow beets, charred asparagus, quinoa

## HERB CRUSTED HALF RACK OF LAMB \$28

Roasted summer squash, artichokes, sunchoke puree, lamb jus

# SURVIVOR MENU

all proteins are served rare and sliced for your convenience except chicken

## BLACK LAVA ROCK

### BEEF

12OZ NY STRIP \$28

8OZ FILET \$30

10OZ FLANK \$24

### FISH

7OZ TUNA STEAK \$25

7OZ SALMON FILET \$25

## VIGILANTE BONE IN RIBEYE STEAK 24OZ \$63

House made Rex Spice blend

## HIMALAYAN SALT BLOCK

### BARBARIAN BURGER \$22

1/2 pound beef and pork blended burger, fried egg, lollo rosso, tomato, bacon, house-made pickles, garlic aioli, cheese sauce, macaroni and cheese

### CHICKEN STRIPS \$20

Herb marinated chicken breast

### WASTELAND

hot pepper relish, horseradish creme fraiche, Mad Rex BBQ sauce, spice rub

### GUTS AND GLORY

Mad Rex hot sauce, tzatziki sauce, Romesco sauce, spice rub

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# COOKING ON THE BLACK ROCK

By cooking on a pre- heated 500 degree - lava rock the diner gets to finish seasoning their food tableside. The natural theater of this method, combined with the juiciness of taste, and health benefits of this ensures that the diner has an unforgettable culinary experience.

- Please **watch your hands** and arms while dining the rock is hot
- First squeeze the lemon onto the black rock in the **center** of the stone
- Place a **little butter** on the lemon juice and let melt (if you use too much butter it may splatter)
- Cook small portions at a time so you can **try different sauces** and it doesn't get cold
- Take protein or veggies on rock and add seasoning and/or sauce onto protein to **sear in flavor**
- For **rare to medium rare** leave on for 5 seconds to 10 seconds per side
- **Medium to well done leave** on for 15 seconds to 20 seconds
- Remove herbs from rock when they **start to turn black** and use them as needed
- Please **do NOT** leave anything on rock for **over 2 minutes** for it will start to burn
- Enjoy!



# HIMALAYAN SALT BOWLS & TABLE SALT

Found in only one part of the world, Himalayan Pink Salt is a pristine form of salt containing over 84 minerals. This salt is known to have magical healing powers. Such as balancing your body's PH, stabilizing your hydration levels, and improving digestion. Salt blocks provide complex and amazing salt flavor without being overbearing.



## HIMALAYAN SALT ICE CREAM BOWL

- For a **light** salty flavor turn the ice cream **two times** in bowl
- For a **medium** salty flavor turn the ice cream **three times** in bowl
- For a **strong** salty flavor turn the ice cream **four times** in bowl
- **Nothing over 5** turns please!
- Top with **favorite toppings** and enjoy!