



**APPETIZERS**

- JUMBO SHRIMP COCKTAIL** (5) Spicy Cocktail Sauce 15
- JUMBO LUMP CRAB MEAT COCKTAIL** Mustard Sauce 15
- CRISPY CALAMARI** Served with Tomato Sauce 13
- THICK CUT MAPLE GLAZED BACON** Black Pepper, Maple Glaze 10
- CRISPY BRUSSEL SPROUTS** Remoulade Sauce 10
- ESCARGOT with PUFF PASTRY** Traditional Garlic Butter Sauce 13
- NOLA SHRIMP** Creamy Cajun Sauce, Herb Crostini 15
- CRAB CAKE** Florida Roasted-Corn Relish, Remoulade Sauce 15
- BAKED STUFFED SHRIMP** Three Jumbo Shrimp, Lump Crabmeat, Hollandaise 15
- SEA SCALLOPS** Seared, Garlic-Butter, Roasted-Corn Relish 15

**SOUPS & SALADS**

- MAINE LOBSTER BISQUE** 9    **FRENCH ONION SOUP** 8    **SOUP OF THE DAY** 6
- CAESAR SALAD** Shaved Parmesan, Herb Croutons, Anchovy 9 with Grilled CHICKEN 16
- RAINDANCER HOUSE SALAD** Choice of Dressing 6
- GORGONZOLA SALAD** Mixed Greens, Tomatoes, Red Onions, Olive Oil Vinaigrette 9
- ICEBERG WEDGE SALAD** Tomatoes, Maple Bacon, Maytag Blue Cheese 9
- FRESH MOZZARELLA TOMATO SALAD** Extra Virgin Olive Oil, Aged Balsamic, Fresh Basil 10

**RAINDANCER STEAKS**

Serving U.S.D.A. dry & wet aged in-house "21-28 days" Custom Prime and Premium Certified Angus® Midwestern Beef, providing maximum flavor and tenderness.

WEDGE, GORGONZOLA OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 5

- PRIME RIB of BEEF, AU JUS** Seasoned and Slow Roasted, Served Boneless. A Limited Amount Prepared Daily. Queen Cut 38    King Cut 42
- DELMONICO 14oz** Flavorful, Heavily Marbled, Thick Cut from the Ribeye 42
- NEW YORK STRIP 14oz** Boneless, Center Cut from the Short Loin – 8oz 29    14oz 42
- COWBOY RIBEYE 24oz** A Huge Bone-In Version Flavorful & Heavily Marbled "21-28 Day" Dry Aged In House 52
- FILET MIGNON 9oz** The Most Tender, Center Barrel Cut Tenderloin 47
- PORTERHOUSE 27oz** A Rich Flavor of a Strip with the Tenderness of a Filet "21-28 Day" Dry Aged In House 52

**~BROILING INSTRUCTIONS~**

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|--|--|-------------------------------------|
| <b>Pittsburgh</b> Heavily Charred Exterior | <b>Rare</b> Red, Cool Center                 | <b>Medium Rare</b> Red, Warm Center |
| <b>Medium</b> Pink, Hot Center             | <b>Medium Well</b> Slightly Pink, Hot Center | <b>Well</b> Cooked Thoroughly       |

**ADD ONS**

<b>Béarnaise Sauce</b>	2	<b>Gorgonzola Crust</b>	5	<b>Au Poivre</b>	5	<b>Baked Stuffed Shrimp (3)</b>	15
<b>Hollandaise Sauce</b>	2	<b>Lobster Tail</b>	M/P	<b>Oscar Style</b>	10	<b>Grilled Shrimp (4)</b>	15

**SEAFOOD**

WEDGE, GORGONZOLA OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 5

- ATLANTIC SALMON** Seared, Grilled or Blackened 27
- TWIN MAINE LOBSTER TAILS\*** Two Broiled Tails, Drawn Butter 38
- BAKED STUFFED SHRIMP** Six Jumbo Shrimp, Lump Crabmeat, Hollandaise 34
- SHRIMP SCAMPI LINGUINI** Seven Jumbo Shrimp, Tossed with Fresh Linguini 29
- SEA SCALLOPS** Seared, Garlic-Butter, Roasted-Corn Relish 34

**STEAK HOUSE CLASSICS**

WEDGE, GORGONZOLA OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 5

- TOURNEDOS & SHRIMP** Filet Mignon, Three Grilled Shrimp, Asparagus, Béarnaise 32
- AGED NEW YORK STRIP AU POIVRE 14oz** - Black Peppercorn, Courvoisier Cream 47
- PAN-ROASTED CHICKEN BREAST** Cippolini Onions, Mushrooms, Cherry Tomatoes, Brussel Sprouts, Demi Glaze 23
- PETIT FILET AND LOBSTER TAIL** - 6 oz Filet Mignon, 5 oz Lobster Tail 52
- RACK of LAMB\*** Grilled Lollipops, Olive Oil, Garlic, Rosemary, Oregano 4 bones 34    6 bones 40
- PRIME SIRLOIN CHOPPED STEAK** Extra Lean "House Blend", Mushrooms, Onions, Demi Glaze 23
- DOUBLE CUT PORK CHOP\*** Apple Chutney, Braised Red Cabbage, Sweet Potato Mashed 27

**BURGERS & SANDWICHES**

WEDGE, GORGONZOLA, CAESAR OR HOUSE SALAD TO ACCOMPANY YOUR ENTRÉE 5

- PRIME STEAK CHEESEBURGER or BACON CHEESEBURGER** 9 oz "House Blend", Lettuce, Tomato, Onion, Brioche Roll, Fries 15/17
- FRENCH DIP AU JUS** Thinly Shaved Beef, on Ciabatta Bread, Fries 16
- SLICED SIRLOIN SANDWICH** Sliced New York Strip, Balsamic Mushrooms-Onions, Gruyere on Ciabatta Bread, Fries 18
- STEAK GORGONZOLA SALAD** Sliced New York Strip, Mixed Greens, Gorgonzola, Tomatoes, Red Onion, Balsamic-Vinaigrette 19
- VEGETABLE PLATE v** Chef's Daily Assortment of Fresh Vegetables, Choice of Potato 19

**TO SHARE 7 each OR Three for 19**

<b>Sautéed Button Mushrooms</b>	<b>Asparagus Grilled or Steamed</b>	<b>Sautéed Onions</b>	<b>Creamed Spinach</b>	<b>Creamed Corn</b>
<b>Baked Mac &amp; Cheese w/Lobster add 7</b>	<b>Roasted Garlic Mashed Potatoes</b>	<b>Sautéed Garlic Spinach</b>	<b>Parmesan &amp; Sea Salt Fries</b>	<b>Steamed Broccoli</b>

\*UNLIKE OTHER STEAKHOUSES, OUR DINNER ENTREES INCLUDE HOUSE SALAD & Choice of Baked Potato, Baked Sweet Potato or Rice Pilaf. (PLEASE NO SUBSTITUTIONS)

\*Entrée Sharing Charge: We Will Gladly Split Your Entrée. 10 Includes Choice of Baked Potato or Baked Sweet Potato.

\*VEGETARIANS & GLUTEN SENSITIVE – Our Chef is Happy to Prepare Something Especially for You.

\*ITEM IS GLUTEN FREE / v ITEM IS VEGETARIAN. Please MAKE US AWARE OF ANY FOOD ALLERGIES. Proper Dress Required. Gentlemen, Please REMOVE HATS AND CAPS\* CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Select menu items may be served at less than fully-cooked temperatures based on preference. WE SINCERELY APPRECIATE YOUR BUSINESS. 1-17