



**STARTERS**

**JUMBO SHRIMP COCKTAIL**

Spicy Cocktail Sauce 15

**CRISPY CALAMARI**

Served with Tomato Sauce 13

**CRISPY BRUSSEL SPROUTS**

Remoulade Sauce 10

**THICK CUT MAPLE GLAZED BACON**

Black Pepper, Maple Glaze 10

**CRAB CAKE**

Roasted Corn-Relish, Remoulade 15

**ESCARGOT with PUFF PASTRY**

Traditional Garlic butter Sauce 13

**JUMBO LUMP CRAB COCKTAIL**

Mustard Sauce 15

**BOWL OF SOUP**

<b>LOBSTER BISQUE</b>	9
<b>FRENCH ONION SOUP</b>	8
<b>SOUP OF THE DAY</b>	6

**STEAKS**

**RAINDANCER STEAKS**

Serving dry & wet aged in-house "21-28 days" Custom Prime And Premium Certified Angus® Midwestern Beef, Providing Maximum Flavor and Tenderness.

<b>DELMONICO 14oz</b>	42
Flavorful, Heavily Marbled, Thick Cut from the Ribeye	
<b>NEW YORK STRIP 14oz</b>	42
Boneless, Center Cut from the Short Loin	
<b>COWBOY RIBEYE 24oz</b>	52
A Huge Bone-In Version Flavorful & Heavily Marbled	
<b>FILET MIGNON 9oz</b>	47
The Most Tender, Center Barrel Cut Tenderloin	
<b>PORTERHOUSE 27oz</b>	52
A Rich Flavor of a Strip with the Tenderness of a Filet	

Served with House Salad or Caesar Salad.  
And Choice of Potato.

**DESSERTS**

<b>CHOCOLATE LAVA CAKE</b>	6
<b>CRÈME BRULEE</b>	6
<b>BREAD PUDDING</b>	6
<b>KEY LIME PIE</b>	6
<b>BELGIAN CHOCOLATE MOUSSE</b>	6

**~PRIVATE ROOMS  
AVAILABLE  
FOR ANY OCCASION ~**

**BURGERS & SANDWICHES**

Add a Cup of Soup or French Onion Soup 4 or Gorgonzola, Caesar or House Salad 5

**PRIME STEAK BURGER**

9oz "House Blend" Lettuce, Tomato, Onion, Brioche Roll, Fries 13  
Add Cheese, Sautéed Onions or Mushrooms 1 each. Thick Cut Bacon 2

**CHEESEBURGER WITH FRIED EGG & CRISP ONIONS**

9oz "House Blend" Lettuce, Tomato, Brioche Roll, Fries 16

**PATTY MELT**

9oz "House blend", Caramelized Onions, Cheddar on Rye, Fries 14

**FRENCH DIP** Thinly Shaved Beef, Au Jus, Fries 13

**BLT** Lettuce, Tomato, Thick Cut Maple Bacon, Mayonnaise on Ciabatta, Fries 12

**SLICED SIRLOIN SANDWICH**

Balsamic Onions, Mushrooms, Gruyere Cheese On Ciabatta Bread, Fries 16

**GRILLED CHICKEN SANDWICH**

Lettuce, Tomato, Baby Swiss, Remoulade, Brioche Roll, Fries 12

**GRILLED CHEESE** Cheddar, Gruyere, Swiss, Golden Crusty Challah Bread, Fries 10

**CRISPY FISH SANDWICH**

Lettuce, Tomato, House Made Tartar Sauce, Cheddar, Brioche Roll, Fries 12

**ENTRÉE SALADS**

Add a Cup of Soup or French Onion Soup with any Salad / Entree 4

**CAESAR** - Romaine, Rustic Croutons and Shaved Parmesan.

With Chicken 13 Salmon 15 Sliced Sirloin Steak 16

**RAINDANCER HOUSE SALAD** Choice of Dressing 6

**GORGONZOLA SALAD**

Mixed Greens, Tomatoes, Red Onions, Olive-Oil Vinaigrette

With Chicken 14 Salmon 15 Sliced Sirloin Steak 16

**ICEBERG WEDGE** – Maple Bacon, Tomatoes, Maytag Blue Cheese

With Chicken 14 Salmon 15 Sliced Sirloin Steak 16

**RAINDANCER "COBB" SALAD**

Mixed Greens, Egg, Corn, Bacon, Tomatoes, Olives, Crumbled Gorgonzola Cheese

With Chicken 14 Salmon 15 Sliced Sirloin Steak 16

~with your choice of Blue Cheese, Green Goddess, Thousand Island, Ranch, Vinaigrette

**FRESH MOZZARELLA TOMATO BASIL SALAD** - EVOO, Balsamic Glaze 10

**STEAK HOUSE CLASSICS**

Add a Cup of Soup or French Onion Soup 4 or Gorgonzola, Caesar, House Salad 5

**MAINE LOBSTER MAC "N" CHEESE**

Cavatappi Pasta, 4 Cheese Sauce 14

**FISH "N" CHIPS**

Tempura Battered, Fries, House Made Tartar Sauce 12

**TOURNEDOS**

Grilled Filet Mignon, Garlic Mashed Potatoes, Asparagus, Béarnaise 19

**NEW YORK STRIP STEAK 8oz** Garlic Mashed Potatoes or Fries 29

**FILET MIGNON 6oz** Garlic Mashed Potatoes or Fries 36

**REFRESHMENTS**

<b>ICED TEA, COFFEE, SODA</b>	3
<b>FRESH LEMONADE, ORIGINAL, RASPBERRY or STRAWBERRY</b>	3

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. 11/2017