



—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

—SOUPS & SALADS—

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

—RAINDANCER STEAKS—

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

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

- PRIME RIB of BEEF, AU JUS** 16oz Seasoned and Slow Roasted, Served Boneless. A Limited Amount Prepared Daily 42
DELMONICO 14oz Flavorful, Heavily Marbled, Thick Cut from the Ribeye 42
NEW YORK STRIP 14oz Boneless, Center Cut from the Short Loin 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

—ADD ONS—

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

~BROILING INSTRUCTIONS~

- Pittsburgh** Heavily Charred Exterior **Rare** Red, Cool Center **Medium Rare** Red, Warm Center
Medium Pink, Hot Center **Medium Well** Slightly Pink, Hot Center **Well** Cooked Thoroughly

—STEAK HOUSE CLASSICS—

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

- ATLANTIC SALMON** Seared, Mashed Potatoes, Roasted-Corn Relish, Caper-Dill Beurre Blanc 27
PETIT FILET AND LOBSTER TAIL 6 ounce Filet, 5 ounce lobster Tail 52
TWIN MAINE LOBSTER TAILS Two Broiled Tails, Drawn Butter 38
RACK of LAMB Grilled Lollo-Pop Chops, Olive Oil, Garlic- Rosemary, Mashed Potatoes, Vegetables 4 Bones 34 6 Bones 40
BAKED STUFFED SHRIMP Six Jumbo Shrimp, Lump Crabmeat, Hollandaise Sauce 34

—TO SHARE 7 each OR Three for 19—

Sautéed Button Mushrooms	Roasted-Garlic Mashed Potatoes	Sautéed Garlic Spinach	Steamed Broccoli
Parmesan & Sea Salt Fries	Asparagus Steamed or Grilled	Creamed Spinach	Sautéed Onions

All Entrees Served with Choice of Baked Potato or Baked Sweet Potato. (PLEASE NO SUBSTITUTIONS)

Proper Dress Required. Gentlemen, Please REMOVE HATS AND CAPS. WE SINCERELY APPRECIATE YOUR BUSINESS
 Please MAKE US AWARE OF ANY FOOD ALLERGIES. *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