



APPETIZERS

- JUMBO SHRIMP COCKTAIL** (5) Spicy Cocktail Sauce 23
- CRISPY CALAMARI** Served with Tomato Sauce 18
- LOBSTER "TAIL" MAC AND CHEESE** Cavatappi Pasta, 4 Cheese Sauce 25
- COLOSSAL LUMP CRAB COCKTAIL** Mustard Sauce per MP
- ESCARGOT with PUFF PASTRY** Traditional Garlic Butter Sauce 18
- THICK-CUT BACON** Black Pepper, Maple Glace 18
- CRISPY BRUSSEL SPROUTS** Remoulade Sauce 15
- NOLA SHRIMP** Creamy Cajun Sauce, Herb Crostini 22
- CRAB CAKE** Florida Roasted-Corn, Remoulade Sauce 21

SOUPS & SALADS

- LOBSTER BISQUE** 14 **FRENCH ONION AU GRATIN** 12 **SOUP OF THE DAY** 8
- CAESAR** Shaved Parmesan, Herb Croutons, Anchovy 14 with Chicken 22
- RD HOUSE SALAD** Choice of Dressing 12
- ICEBERG WEDGE** Blue Cheese Dressing, Tomato, Maple Bacon, Crumble Blue Cheese 14
- GORGONZOLA** Mixed Greens, Tomatoes, Onions, Cajun Crispy Onions, Olive Oil Vinaigrette 14 with Sliced Steak 25
- FRESH MOZZARELLA HEIRLOOM TOMATO** Extra Virgin Olive Oil, Aged Balsamic, Fresh Basil 13

RAINDANCER STEAKS

Steak Entrees Include House Salad and Choice of Potato; Baked Potato, Baked Sweet potato or Roasted-Garlic Mashed
Serving Certified U.S.D.A. dry & wet aged in-house "21-28 days" Prime Cut and Premium Angus® Midwestern Beef.

UPGRADE, WEDGE, CAESAR OR GORGONZOLA SALAD TO ACCOMPANY YOUR ENTRÉE 8

- FILET MIGNON 9oz** The Most Tender, Center Barrel Cut Tenderloin 62
- NEW YORK STRIP 14oz** Boneless, Full-bodied, Center Cut from the Short Loin 59
- DELMONICO 14oz** Flavorful, Heavily Marbled, Thick Cut from the Ribeye Dry-Aged 21-28 Days 61
- BONE-IN FILET MIGNON 16oz** Incredibly tender bone-in cut, aged to the peak flavor 89
- BONE-IN NEW YORK STRIP 20oz** Full-bodied, Center Cut from the Short Loin Dry-Aged 21-28 Days 65
- COWBOY RIBEYE 24oz** A Huge Bone-In Version Flavorful & Heavily Marbled Dry-Aged 21-28 Days 73
- PORTERHOUSE 24oz** A Rich Flavor of a Strip with the Tenderness of a Filet Dry-Aged 21-28 Days 71

ADD ONS

Béarnaise Sauce	5	Blue Cheese Crust	6	Au Poivre	6	Baked Stuffed Shrimp (3)	20
Maine Lobster Tail	M/P	Oscar	16			Grilled Shrimp (4)	18

~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 8

- ATLANTIC SALMON** Pan-Seared, Garlic Mashed Potatoes, Seasonal Vegetables, Maitre d' Butter 39
- TWIN MAINE LOBSTER** Two 6oz Lobster Tails, Drawn Butter, Choice of Potato per M/P
- BAKED STUFFED SHRIMP** Six Jumbo Shrimp, Crab Stuffed, Béarnaise Sauce, Choice of Potato 39
- SHRIMP SCAMPI LINGUINI** Seven Jumbo Shrimp, Tossed with Linguini 39
- CRAB CAKES** Florida Roasted-Corn, Remoulade Sauce, Choice of Potato 39
- RACK of LAMB** Grilled Lolli-Pop Chops, Baby Carrots, Zucchini, Roasted Fingerling Potatoes, Mint-Chimichurri 52
- FILET MIGNON AND LOBSTER TAIL** 6 oz Filet, 6 oz Lobster Tail, Drawn Butter, Choice of Potato 73
- DOUBLE CUT PORK CHOP 20oz** Apple Chutney, Sweet Potato Mashed, Braised Red Cabbage 38
- PAN-ROASTED CHICKEN BREAST** Mushrooms, Grape Heirloom Tomatoes, Brussel Sprouts, Demi Glace, Mashed Potatoes 32
- TOURNEDOS & SHRIMP** Two 4-5oz Filet Mignon, Three Grilled Shrimp, Asparagus, Béarnaise, Choice of Potato 49
- FILET MIGNON TIPS AU POIVRE** (*SPICY) Roasted-Garlic Mashed Potatoes, Puff Pastry 34
- CHOPPED STEAK 14oz** Aged Sirloin "House Blend", Garlic Mashed Potatoes, Mushrooms-Demi Glace 32
- CHEESE BURGER 9oz** "House Blend", Lettuce, Tomato, Onion, Brioche Roll, Hand Cut Fries 23
- STEAK SANDWICH** Aged, Sliced New York Strip, Balsamic-Mushrooms-Onions, Gruyere, Ciabatta Bread, Hand Cut Fries 25

SIDES TO SHARE 11 each

Sautéed Button Mushrooms	Lyonnais Fingerling Potatoes	Hand Battered Onion Rings	Cauliflower Au Gratin	Sautéed Spinach
Parmesan Hand-Cut Fries	Asparagus Grilled or Steamed	Creamed Spinach	Broccoli & Olive Oil	Creamed Corn
				Sautéed Onions

Entrée Sharing Charge: \$12 PROPER ATTIRE 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. 12/2024