Raindancer STEAK HOUSE EST 1975 WEST PALM BEACH, FL.

STARTERS

JUMBO SHRIMP COCKTAIL
Spicy Cocktail Sauce 24

CRISPY CALAMARI
Served with Tomato Sauce 21

THICK CUT MAPLE BACON
Black Pepper, Maple Glace 19

LOBSTER "TAIL" MAC "N"CHEESE
Cavatappi Pasta, 4 Cheese Sauce 27

CRAB CAKE
Roasted Corn-Relish, Remoulade 24

ESCARGOT with PUFF PASTRY
Traditional Garlic butter Sauce 21

COLOSSAL LUMP CRAB COCKTAIL
Mustard Sauce per MP

CRISPY BRUSSEL SPROUTS
Remoulade Sauce 16

HAND BATTERED ONION RINGS
Remoulade Sauce 12

SOUP

LOBSTER BISQUE *15*
FRENCH ONION SOUP AU GRATIN *14*
SOUP OF THE DAY **BOWL** *9*

STEAKS

Serving Certified U.S.D.A dry & wet aged in-house "21-28 days" Prime Cut And Premium Angus® Midwestern Beef.
Served with House Salad, Choice of Potato.

FILET MIGNON ***6oz*** *52* ***9oz*** *63*
The Most Tender, Center Barrel Cut Tenderloin

NEW YORK STRIP 14oz *62*
Boneless, Full-bodied Center Cut from the Short Loin

HANGER STEAK 10oz *49*
Deeply Flavorful, Butchers Choice

DELMONICO 14oz *62*
Flavorful, Heavily Marbled, Thick Cut from the Ribeye
Dry-Aged 21-28 Days

BONE-IN FILET MIGNON 14-16oz *89*
Incredibly Tender Bone-In Cut, Aged to the Peak Flavor

BONE-IN NEW YORK STRIP 20oz *69*
Full-Bodied, Center Cut from the Short Loin
Dry-Aged 21-28 Days

COWBOY RIBEYE 24oz *78*
A Huge Bone-In Version Flavorful & Heavily Marbled
Dry-Aged 21-28 Days

PORTERHOUSE 24oz *75*
A Rich Flavor of a Strip with the Tenderness of a Filet
Dry-Aged 21-28 Days

BURGERS, SANDWICHES & FAVORITES

Add a Cup of Soup or French Onion Soup 5 or Gorgonzola, Caesar or House Salad 9

PRIME STEAK BURGER *23*
9oz Aged "House Blend" Lettuce, Tomato, Onion, Brioche Bun, Hand Cut Fries
Add Cheese, Sautéed Onions or Mushrooms *1 each.* ***Thick Cut Bacon*** *2* ***Egg*** *2*

FILET MIGNON CLUB *26*
Sliced Filet Mignon, Arugula, Tomato, Maple Bacon, RD Aioli, Challah, Hand Cut Fries

FRENCH DIP AU JUS *22*
Roast Beef Thin Sliced on Ciabatta, Hand Cut Fries

GRILLED OR BLACKENED SWORDFISH SANDWICH *25*
Arugula, Tomato, House Made Tartar Sauce, Brioche Bun, Hand Cut Fries

FILET MIGNON TIPS AU POIVRE
Garlic Mashed Potatoes, Puff Pastry 26

GRIILED CHICKEN SANDWICH *20*
Arugula, Tomato, Swiss Cheese, Roumalade Sauce, Brioche Bun, Hand Cut Fries

HALF SANDWICH / SOUP COMBO *18*
Whole Grilled Cheese, ½ French Dip or ½ BLT with Choice of Soup or Salad

BLT *19*
Lettuce, Tomato, Thick Cut Maple Bacon, Mayonnaise on Ciabatta, Fries

NY STEAK SANDWICH *25*
Sliced New York, Balsamic Onions, Mushrooms, Gruyere, Ciabatta, Hand Cut Fries

OMELETTE YOUR WAY ***THREE EGGS OR EGG WHITES*** *18*
Choice of three items; Onions, Mushrooms, Spinach, Bacon, Tomatoes, Olives, Cheddar, Swiss or Gruyere. Served with Rye Toast, Hand Cut Fries

ENTRÉE SALADS

Add a Cup of Soup or French Onion Soup with any Entrée Salad 5

CAESAR *17*
Romaine, Herb Croutons, Shaved Parmesan, Anchovy
Add Chicken *6* ***Salmon*** *7* ***Shrimp*** *8* ***Sliced Steak*** *9*

GORGONZOLA *18*
Mixed Greens, Tomatoes, Red Onions, Olive-Oil-Balsamic Vinaigrette
Add Chicken *6* ***Salmon*** *7* ***Shrimp*** *8* ***Sliced Steak*** *9*

ICEBERG WEDGE *17*
Blue Cheese Dressing, Maple Bacon, Tomatoes, Blue Cheese Crumbles
Add Chicken *6* ***Salmon*** *7* ***Shrimp*** *8* ***Sliced Steak*** *9*

COBB *19*
Mix Greens, Egg, Corn, Bacon, Tomatoes, Olives, Blue Cheese Crumbles, Crispy Onions
Add Chicken *6* ***Salmon*** *7* ***Shrimp*** *8* ***Sliced Steak*** *9*

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

FRESH MOZZARELLA HEIRLOOM TOMATO *EVOO, Aged Balsamic, Basil 14*

REFRESHMENTS

ICED TEA, COFFEE, SODA, LEMONADE *5*

~PRIVATE ROOMS AVAILABLE FOR ANY OCCASION~

Please MAKE US AWARE OF ANY FOOD ALLERGIES. PROPER IS 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. 10/26**