



APPETIZERS

- JUMBO SHRIMP COCKTAIL** - (5) Spicy Cocktail Sauce 15
- JUMBO LUMP CRAB MEAT COCKTAIL** - Mustard Sauce 16
- CRISPY CALAMARI** - Served with Tomato Sauce 14
- THICK CUT MAPLE GLAZED BACON** - Black Pepper, Maple Glaze 11
- CRISPY BRUSSEL SPROUTS** - Remoulade Sauce 10
- ESCARGOT with PUFF PASTRY** – Traditional Garlic Butter Sauce 14

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, Bacon, Blue Cheese 9
- GORGONZOLA SALAD** Mixed Greens, Tomatoes, 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

- FILET MIGNON 9oz** The Most Tender, Center Barrel Cut Tenderloin 48
- PRIME RIB of BEEF, AU JUS 16oz** - Seasoned and Slow Roasted, Served Boneless. Heavily Fat Marbled (Limited Amount) 44
- DELMONICO 14oz** - Flavorful, Heavily Fat Marbled, Thick Cut from the Ribeye “21-28 Day” Dry Aged In House 44
- NEW YORK STRIP 14oz** - Boneless, Center Cut from the Short Loin 44
- COWBOY RIBEYE 24oz** - A Huge Bone-In Version Flavorful & Heavily Fat Marbled “21-28 Day” Dry Aged In House 53
- PORTERHOUSE 27oz** - A Rich Flavor of a Strip with the Tenderness of a Filet “21-28 Day” Dry Aged In House 53
- SIRLOIN STEAK 8oz** Lean cut from the Top Sirloin 38

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	11	Grilled Cajun 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

STEAKHOUSE CLASSICS

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

- ATLANTIC SALMON** Pan-Seared, Seasonal Vegetables, Garlic-Mashed Potatoes, Maitre d’ Butter 29
- PETIT FILET AND LOBSTER TAIL** 6 oz Filet, 6 oz lobster Tail 54
- TWIN MAINE LOBSTER TAILS** - Two Broiled Tails, Drawn Butter M/P
- RACK of LAMB** - Grilled Lolli-Pop Chops, Olive Oil Garlic- Oregano, Mashed Potatoes, Vegetables 5 Bones 42
- BAKED STUFFED SHRIMP** - Six Jumbo Shrimp, Lump Crabmeat, Béarnaise Sauce 35

TO SHARE 8 each OR Three for 20

Sautéed Button Mushrooms	Cauliflower Au Gratin	Sautéed Garlic Spinach	Steamed Broccoli
Parmesan Hand-Cut 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. 12/2018