

**MONDAY-SATURDAY | 11:30AM - 9:00PM | CLOSED SUNDAY**



**RESERVATIONS ALWAYS RECOMMENDED**

**518-842-2606**

**[www.RaindancerRestaurant.com](http://www.RaindancerRestaurant.com)**

**ONLINE ORDERING AVAILABLE**

» → **PLEASE ALLOW EXTRA TIME FOR TAKE-OUT ORDERS** ← «

**CHECK OUT OTHER MENUS AVAILABLE ONLINE**

**PARTY PLATTERS, DINNER BANQUET,  
LUNCHEON BANQUET, BEREAVEMENT**

» → **Make Your Entrée an Early Bird until 5 pm** ← «

**RAINDANCER GIFT CERTIFICATES AVAILABLE**

**HOLIDAY HOURS MAY VARY  
WE'RE OPEN MOST MAJOR HOLIDAYS  
EVEN IF THEY FALL ON SUNDAY  
CALL OR CHECK ONLINE FOR THE LATEST UPDATES**



October 25, 2025

OPENING CUT

**Gf JUMBO Shrimp Cocktail** - 4 extra jumbo shrimp chilled & served with cocktail sauce & lemon \$17.99

**Gf 1 Pound Shrimp Cocktail** - 1 pound of already peeled just eat tender, juicy shrimp cooked to perfection, served with cocktail sauce & lemon \$15.99

**NEW** **RD Bacon Wrapped Scallops** - Fresh sea scallops wrapped in bacon with sesame ginger teriyaki glaze and scallions \$18.99

**Spinach and Artichoke Dip** - Hot, creamy spinach dip with artichoke hearts & fresh garlic, served with corn tortilla chips, shredded cheddar cheese, tomatoes & scallions \$16.99

**Calamari** - Crunchy, lightly fried, served with our marinara sauce \$16.99

**Chicken Wings** - 10 jumbo wings deep fried golden brown, tossed in your choice of one house-made sauce, served with bleu cheese & celery sticks \$15.99  
+ Hot +Medium +Mild +Garlic Parmesan +BBQ  
+Sweet Chili Thai +Sesame Ginger Teriyaki

**RD Old School Garlic Bread** - Thick sliced & toasted with mozzarella and parmesan cheese, served with our signature garlic butter for dipping \$13.99

**Flowering Colossal Onion** - Jumbo sweet onion, dipped in our seasoned bread crumbs, deep fried to perfection & served with horseradish sauce \$15.99

**RD Stuffed Mushrooms** - Cream cheese, fresh vegetables & crab meat, stuffed in large mushroom caps topped with parmesan cheese \$16.99

**Mozzarella Sticks** - Deep fried mozzarella, served with choice of marinara sauce or melba sauce \$14.99

**NEW** **Coconut Shrimp** - Large shrimp breaded in a house-made coconut batter, deep fried & raspberry melba sauce on the side, garnished with scallions \$17.99

**NEW** **Chips & Queso** - House-made white queso cheese dip served with freshly fried corn tortilla chips, topped with diced tomatoes and green onions \$16.99

**NEW** **Boneless Chicken Bites** - Boneless chicken bites deep fried golden brown, tossed in your choice of one house-made sauce, served with bleu cheese & celery sticks \$15.99  
+ Hot +Medium +Mild +Garlic Parmesan +BBQ  
+Sweet Chili Thai +Sesame Ginger Teriyaki

Make It Your Own ~ RD Cheesy Bread ~ \$13.99

**NEW** **Sauces**  
+ Parmesan Garlic  
+Marinara +Alfredo +Buffalo

**Proteins** - \$3.99 each  
+ Pepperoni +Sausage  
+Bacon +Anchovies  
+Chicken +Pulled Pork

**Toppings** - \$.99 each  
+ Black Olives +Roasted Red Peppers +Tomatoes +Onions  
+Spinach +Mushrooms  
+Jalapeños +Broccoli

FROM THE KETTLE

Your choice of size: Cup is a standard 12 ounce portion \$5.99 or FOS \$6.99  
-or- Bowl is a generous 32 ounce portion \$11.99 or FOS \$13.99

**French Onion Soup** - Baked with croutons, topped with mozzarella cheese and parmesan cheese

**Soup Du Jour** - Your server will provide you with our daily selection of Broth or Cream soups, made in house

CLASSIC SIDES

**Gf Asparagus** - \$6.99

**Gf Broccoli** - \$6.99

**Cole Slaw**  
+ 4oz \$1.50 +12oz \$5.99  
+32oz \$11.99

**Crab Stuffing Ball** - \$2.99

**Gf Signature Mashed Potato** - +Loaded +Garlic Whipped +Bleu Cheese \$8.99  
+ sub \$3.99

**🔥 Gf Cajun Vegetable Rice** - \$6.99  
**Vegetable Rice** - \$6.99

**Gf Balsamic Grilled Vegetables** - \$7.99

**Fries** - \$7.99  
+ Gravy \$1.99  
+ Loaded with cheddar cheese and bacon \$9.99

**Gf Sautéed Spinach** - Sautéed in oil and garlic \$5.99

**Mac & Cheese** - \$9.99

**Onion Rings** - 12 rings served with horseradish dipping sauce \$9.99  
+ sub \$2.99

**Sweet Potato Fries** - Served with raspberry melba sauce \$7.99  
+ sub \$2.99

**Gf** Gluten Free Option Available Upon Request  
**Gf** Gluten Free

## Butcher Shop

SERVED WITH CHOICE OF BAKED, MASHED, RICE OR FRIES. ADD A TOSSED SALAD OR CAESAR SALAD TO ANY ENTRÉE FOR \$5.99

**NEW**  **Mohawk Tomahawk** - Hand-cut, 32 oz Bone-In Tomahawk Ribeye \$49.99

 **New York Strip Steak** - Hand-cut, 14 oz USDA, grilled to your liking, topped with onion straws \$39.99

 **Delmonico** - Hand-cut, 18 oz. USDA Choice Rib Eye steak, grilled to your liking, topped with onion straws \$39.99

**NEW**  **Grilled Prime Pork Chop** - PRIME grade center cut double bone 16 oz pork chop, served with applesauce \$29.99

 **RD Filet Mignon** - Hand-cut, USDA Choice beef, topped with bacon & onion straws. Medium well and well done are automatically butterflied  
+ 8 oz. \$39.99 + 12 oz. \$49.99

**Steak Teriyaki** - 8 oz. tender filet mignon, marinated in our own teriyaki sauce, sliced fresh mushrooms & scallions, over rice \$37.99

 **Smoked BBQ Baby Back Ribs** - Tender, meaty, juicy baby back pork ribs, served with coleslaw and topped with onion straws  
+ Half Rack \$21.99 + Full Rack \$31.99

Rare - cool red center ~ Medium Rare - warm pink center ~ Medium-- warmer, mostly pink center  
Medium Well - warm brown very little pink ~ Well - Not Recommended

Not responsible for steaks medium well or well done

## RD Signature Prime Rib

 **Boneless Roast Prime Rib**

- Our boneless cut, oven slow roasted prime rib, served with hot au jus & topped with onion straws -  
+ 12 Ounce 29.99 + 16 Ounce \$39.99 + 24 Ounce \$59.99 +

**NEW**  **RD Prime Surf & Turf** - 12 oz slow roasted Prime Rib of Beef accompanied by a 5 oz lobster tail stuffed with our signature crabmeat stuffing & drawn butter \$49.99

 **"King Cut" Bone-In Roast Prime Rib Au Jus** - 32 oz., bone-in, oven slow roasted, our signature cut, served with hot au jus & topped with onion straws \$49.99

Don't Forget to Add Surf & Turf!

## SURF & TURF ADD ONS

»»» ADDITIONS TO ENTRÉE'S ONLY ~ NOT AVAILABLE AS A MEAL «««

 **Herb Salmon Fillet** - Broiled salmon finger in herb oil \$9.99

 **5 Shrimp Scampi** - Broiled with seasoned breadcrumbs & scampi butter \$15.99

 **Alaskan King Crab Legs** - Large, meaty legs and claws. "the real thing," served with drawn butter \$Market Price  
+ 3/4 pound + 1 1/2 pound

**NEW**   **Trio** - 5 oz lobster tail, 3 Scallops, 3 shrimp \$29.99  
+ Have it stuffed with crabmeat stuffing for \$2.99

**Stuffed Shrimp** - 2 Large shrimp stuffed with our crabmeat stuffing \$15.99

 **5 Broiled Scallops** - Fresh sea scallops roiled with seasoned breadcrumbs & scampi butter \$17.99

 **5 oz Lobster Tail** - A 5 oz. lobster tail, broiled in butter with seasoned breadcrumbs \$16.99  
+ Have it stuffed with crabmeat stuffing for \$2.99

 **9 oz Lobster Tail** - A 9 oz. lobster tail, broiled in butter with seasoned breadcrumbs \$Market Price  
+ Have it stuffed with crabmeat stuffing for \$2.99

## CHEF'S FINISHING TOUCHES

 **Traditional Oscar** - 2 oz of real crabmeat, asparagus & hollandaise sauce \$14.99

 **Hollandaise Sauce** - \$5.99

 **Bearnaise Sauce** - \$6.99

 **Gorgonzola Butter Sauce** - \$5.99

 **Baked Horseradish Parmesan Sauce** - \$5.99

 **Sautéed Mushroom Caps** - \$8.99

 **Sautéed Onions** - \$7.99

## SEAFOOD SPECIALTIES

SERVED WITH COLE SLAW AND CHOICE OF BAKED, MASHED, RICE OR FRIES  
~ ADD A TOSSED SALAD OR CAESAR SALAD TO ANY ENTRÉE FOR \$5.99 ~

**Seafood en Casserole** - Baby shrimp, scallops & a crabmeat blend in a Swiss cheese au gratin sauce topped with a shredded cheese **\$23.99**

 **Fresh Haddock** - 10 oz of fresh haddock served with choice of tartar or cocktail **\$21.99**  
+ Broiled +Fried  
+Signature Stuffed Haddock **\$24.99**

**NEW**  **Butterfly Shrimp** - Jumbo Shrimp served choice of tartar or cocktail **\$21.99**  
+ Broiled + Fried +Cajun

 **Sea Scallops** - Fresh sea scallops served with choice of tartar or cocktail **\$32.99**  
+ Broiled +Fried

**Baked Stuffed Shrimp** - Large shrimp stuffed with our crabmeat stuffing served on a bed of rice **\$29.99**

 **Fisherman's Platter** - A combination of broiled shrimp, scallops, Alaskan King crab leg and a 5 oz. lobster tail, broiled & served with drawn butter **\$Market Price**  
+ Have the lobster tail stuffed **\$2.99**  
+Fried Upon Request

 **Seafood Trio** - 5 oz. of fresh haddock, 4 fresh scallops & 4 jumbo shrimp served with choice of tartar or cocktail **\$27.99**  
+ Broiled + Fried

**NEW**  **Fresh Salmon**  
+ Grilled **\$21.99** + Cajun **\$21.99** + Broiled Herb Encrusted **\$21.99** + Sweet Potato Encrusted **\$24.99**

 **Petite Lobster Tails** - TWO 5 oz. lobster tails, broiled in butter with seasoned breadcrumbs, served with drawn butter **\$39.99**  
+ Have them stuffed with crabmeat stuffing **\$4**

**NEW**  **9 oz Lobster Tails** - 9 oz lobster tail, broiled in butter with seasoned breadcrumbs **\$Market Price**  
+ Single +Double  
+Have them stuffed **\$2.99 each**

**Alaskan King Crab Legs** - Large meaty legs and claws, "the real thing," served with drawn butter **\$Market Price**  
+ 3/4 pound + 1 1/2 pound

## PASTA

ADD A TOSSED SALAD OR CAESAR SALAD TO ANY ENTRÉE FOR \$5.99

»»» **HOUSE FAVORITE PASTAS** «««

**Seafood Mac And Cheese** - Baby shrimp, scallops & a crabmeat blend in a creamy mixed cheese sauce tossed with cavatappi pasta & topped with seasoned breadcrumbs **\$28.99**

**NEW** **Lemon Chicken** - Boneless breast of chicken lightly breaded in a lemon pepper seasoning and a lemon white wine butter cream sauce served over linguini **\$26.99**

**RD Classic Seafood Linguini** - Scallops, shrimp and Alaskan crab sautéed in a mild garlic butter sauce, served over linguini **\$36.99**

**Traditional Chicken Parmesan** - Smothered with mozzarella & parmesan cheese over penne pasta and topped with marinara sauce **\$25.99**

 **Chicken OR Shrimp Scampi** - Boneless chicken OR shrimp with scampi style breadcrumbs in a garlic wine butter sauce & served over linguini **\$27.99**

**NEW** **Chicken Broccoli Alfredo** - Grilled chicken in a creamy alfredo sauce tossed in penne pasta with broccoli **\$26.99**

»»» **SIGNATURE PASTAS** «««

Add a Protein: + Grilled or Fried Chicken **\$5.99**

+ Filet Mignon **\$8.99** + Shrimp **\$6.99** + Salmon **\$8.99** + Scallops **\$8.99** + BBQ Pulled Pork **\$5.99** +Sausage **\$5.99**

**Penne Ala Vodka** - Sautéed prosciutto ham in a vodka tomato cream sauce with 5 cheese blend tossed in penne pasta **\$22.99**

**Creamy Garlic Parmesan Penne** - Penne pasta with diced tomatoes and spinach in a garlic cream sauce with seasoning and parmesan cheese **\$22.99**

**Mom's Mac 'n' Cheese** - Cavatappi pasta tossed in a house-made creamy 5 cheese sauce blend, sprinkled with seasoned breadcrumbs **\$22.99**

 **Veggie Penne** - Penne pasta with spinach, green zucchini, yellow squash, green pepper, red pepper, onion, tomato, and broccoli with your choice of one house-made sauce **\$22.99**  
+ Marinara +Olive Oil & Garlic +Alfredo  
+White Wine Butter Sauce  
+GF Option Served Over Rice

 **Buffalo Mac & Cheese** - Cavatappi pasta tossed in a mild Buffalo creamy 5 cheese sauce blend, sprinkled with seasoned breadcrumbs **\$22.99**

 **Gluten Free**

 **Gluten Free Options Available**– Please ask your server

October 25, 2025

## SALADS

ALL DRESSINGS ARE SERVED ON THE SIDE

### »» HOUSE FAVORITE SALADS ««

 **Filet & Bleu Salad** - Cajun blackened strips of filet mignon (no temp requests please) served over mixed greens with tomatoes, bacon, bleu cheese crumbles & served with our house-made honey mustard dressing **\$23.99**  
+ sub Prime Rib **\$2.99**

 **Chopped Chicken Salad** - Crisp romaine, carrots, dried cranberries, bacon, and chicken with bleu cheese crumbles, chopped & served with our house-made balsamic dressing **\$21.99**

 **Chef Salad** - Roast beef, turkey, ham with American, Swiss and cheddar jack cheese over mixed greens topped with broccoli, red onions, cucumbers, celery, grape tomatoes, black olives and carrots served with our house-made Italian dressing **\$21.99**

  **Buffalo Chicken Salad** - Hand breaded fried chicken tenders tossed in Buffalo sauce served over mixed greens topped with broccoli, red onions, cucumbers, celery, grape tomatoes, carrots with our house-made bleu cheese dressing **\$22.99**  
+ Grilled +Fried

### »» SIGNATURE SALADS ««

Add a Protein: + Grilled or Fried Chicken **\$5.99**

+ Filet Mignon **\$8.99** + Shrimp **\$6.99** + Salmon **\$8.99** + Scallops **\$8.99** + BBQ Pulled Pork **\$5.99** +Sausage **\$5.99**

 **Caesar** - Crisp romaine lettuce, seasoned with croutons, parmesan cheese, tossed in our signature house-made Caesar dressing **\$15.99**

 **West Coast Salad** - Mixed greens, broccoli, red onions, cucumbers, celery, grape tomatoes, carrots, candied walnuts, dried cranberries & Feta cheese with our house-made honey mustard dressing **\$15.99**

 **Mixed Greens** - Mixed greens topped with broccoli, red onions, cucumbers, celery, grape tomatoes, & carrots with your choice of our house-made dressing **\$15.99**

 **RD Spinach Salad** - Fresh spinach topped with feta cheese, candied walnuts, carrots, cucumbers and red onions with our house-made balsamic vinaigrette dressing **\$15.99**

### House-Made Dressings

- All dressings are house-made: Italian, Balsamic Vinaigrette, Bleu Cheese, Ranch, Russian, Honey Mustard, Caesar -  
+ 4 oz **\$ .99** + 12 oz **\$6.99** + 32 oz **\$19.99** +

## CRAVINGS

ADD A TOSSED SALAD OR CAESAR SALAD TO ANY ENTRÉE FOR **\$5.99**

 **RD Quesadilla** - Traditional flour tortilla filled with cheddar cheese, served with lettuce, tomato, salsa & sour cream **\$14.99**  
+ Grilled or Fried Chicken **\$1.99** +Filet Mignon **\$3.99**  
+Shrimp **\$2.99** +BBQ Pulled Pork **\$2.99** +Buffalo Style with Blue Cheese for dipping

**NEW** **Boneless Tenders** - 5 Crispy tenders, served with your choice of one house-made sauce, served with French fries bleu cheese & celery sticks **\$19.99**  
+ Garlic Parmesan +BBQ +Hot +Medium +Mild  
+Sweet Chili Thai +Sesame Ginger Teriyaki

**NEW** **RD Nachos** - Tortilla chips piled high with house-made white queso, lettuce, tomatoes, black olives, jalapeños & scallions, served with salsa & sour cream **\$19.99**  
+ Ground Beef **\$1.99** +BBQ Pulled Pork **\$1.99**  
+Chicken **\$1.99**

  **Cajun Chicken Over Rice** - Grilled boneless chicken tenders dusted with cajun blackened seasonings served over rice with grilled mixed vegetable, with a balsamic glaze drizzle **\$19.99**

### ★ MAKE IT AN EARLY BIRD

**For \$5 more! - Make any entrée an early bird.**  
**This includes coffee or hot tea, Caesar or tossed salad,**  
**and chocolate mousse or rice pudding.**  
**(Order must be into the kitchen by 5:00 pm. Not Available for Take-Out)**

October 25, 2025

## CLASSICS

ENTRÉES SERVED WITH A PICKLE AND FRIES  
ADD A TOSSED SALAD OR CAESAR SALAD TO ANY ENTRÉE FOR \$5.99

 **RD Burger** - ½ pound grilled burger topped with bacon & American cheese on a toasted bun served with Russian dressing **\$19.99**

 **Mushroom Swiss Burger** - ½ pound grilled burger topped with fresh sautéed mushrooms & Swiss cheese on a toasted bun served with horseradish sauce **\$19.99**

 **Love at First Bite** - Thinly sliced roast beef topped with bacon & Swiss cheese on a toasted roll, served with Russian dressing **\$19.99**

**NEW**  **Smothered Filet Tips Toastie** - Tender filet tips with sautéed onions and button mushrooms, served open-faced on a toasted bun and finished with a rich garlic butter sauce. (No temperature requests please) **\$25.99**

 **RD Chicken Sandwich** - Boneless chicken breast, bacon & American cheese on a toasted bun with Russian dressing **\$18.99**  
+ Grilled +Fried +Cajun

**NEW**  **BBQ Pulled Pork Sliders** - Pulled pork with our house-made BBQ sauce and cheddar cheese, served on two toasted, slider rolls with coleslaw **\$19.99**

**Hot Open Face Sandwich** - Slow, in-house roasted thin sliced choice of meat on a toasted bun, smothered with our house-made gravy **\$17.99**  
+ Roast Beef with Beef Gravy + Turkey with Turkey Gravy + Extra Gravy **\$9.99**

 **Twin Filet Sandwich** - Two 3 oz filet mignon medallions (cooked medium) on mini rolls, served with horseradish sauce **\$21.99**

**NEW Choices!**

## STACKED & WRAPPED

GF WRAPS AVAILABLE ~ SERVED WITH A PICKLE AND FRIES ~ ADD A TOSSED SALAD OR CAESAR SALAD TO ANY ENTRÉE FOR \$5.99

  **Buffalo Chicken Wrap** - Chicken tenders tossed in Buffalo sauce, stuffed in a flour tortilla with lettuce & tomatoes, served with bleu cheese dressing  
+Make it on a Roll **\$19.99**  
+ Grilled +Fried

 **The Prime Motz Sandwich** - Prime Rib sliced and simmered in our signature au jus smothered in mozzarella cheese, served with extra au jus for dipping **\$27.99**  
+ Make it a Wrap

 **Turkey Cheddar BLT** - Warm roasted turkey breast topped with herbed mayonnaise, melted cheddar cheese, applewood bacon, lettuce & tomato **\$19.99**  
+ Wrap + Roll

**NEW**  **Cheddar Melt** - Your choice of meat, slow cooked on premise, served with shredded cheddar  
+Served on a Roll or a Wrap **\$18.99**  
+ Slow-roasted Beef w/ au jus for dipping +BBQ Pulled Pork +Ham w/ Honey Mustard dipping sauce +Turkey +Add Bacon **\$1.99**

 **Southwest Chicken Wrap** - Flour tortilla stuffed with tender chicken strips, lettuce & tomato, served with coleslaw, spicy ranch dressing **\$18.99**  
+ Grilled +Fried

 **Caesar Wrap** - Flour tortilla stuffed with, crisp romaine lettuce, croutons, parmesan cheese, tossed with our signature house-made Caesar dressing **\$14.99**  
+ Grilled or Fried Chicken **\$5.99** +Filet Mignon **\$8.99**  
+Shrimp **\$6.99** +Salmon **\$8.99** +Scallops **\$8.99**  
+BBQ Pulled Pork **\$5.99** +Bacon **\$1.99**

 **Gluten Free**

 **Gluten Free Options Available Upon Request**



**Save room for dessert!**

**Ask your server about our signature house-made pies and indulgent triple chocolate cake**

These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of food borne illness or death, especially if you have certain medical conditions.

ALL Prices and availability are subject to change, substitutions & additions are an extra charge.  
Allergy items are not guaranteed

Children's Menu: Available upon request for children 9 and under ONLY -

Private Rooms Available for a Fee - Cake Cutting for outside desserts such as decorated cakes for special occasions are permitted with a \$0.99 per person cake cutting fee - Plate Sharing: Add a soup or salad for each guest

Special packaging requests may result in additional charges.

October 25, 2025