Monday-Saturday | 11:30am - 9:00pm | Closed Sunday

Prime Rib - Steaks - Seafood

Raindancer

RESTAURANT

AMSTERDAM, NEW YORK | EST. 1980

Prime Rib All Day - Every Day	**Online Ordering Available** RaindancerRestaurant.com	**518-842-2606** Reservations Always Recommended	Scan for Our Menu

ADDITIONAL MENUS AVAILABLE ONLINE

Party Platter, Dinner Banquet, Luncheon Banquet, Bereavement

★ Make It An Early Bird!

Early Birds 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)

RAINDANCER GIFT CARDS AVAILABLE IN PERSON OR ONLINE

We're open most major holidays

Even if they fall on Sunday

Call or Check Online for latest updates

Holiday Hours May Vary

UNTAPPD
DRINK SOCIALLY

October 2, 2026

OPENING CUT

Gf JUMBO Shrimp Cocktail - 4 extra jumbo shrimp chilled & served with cocktail sauce & lemon $20

Gf 1 Pound Shrimp Cocktail - 1 pound of already peeled, just eat, tender, juicy shrimp cooked to perfection, served with cocktail sauce & lemon $16

RD Stuffed Mushrooms - Cream cheese, fresh vegetables & crab meat, stuffed in large mushroom caps topped with parmesan cheese $18

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

Mozzarella Sticks - Deep fried mozzarella, served with choice of marinara sauce or melba sauce $15

RD Old School Garlic Bread - Thick sliced & toasted with mozzarella and parmesan cheese, served with our signature garlic butter for dipping $14

Spinach & Artichoke Dip - Hot, creamy spinach dip with artichoke hearts & fresh garlic, served with corn tortilla chips, shredded cheddar cheese, tomatoes & scallions $18

Chicken Wings - 10 jumbo wings deep fried golden brown, tossed in your choice of one of our house-made sauces, served with bleu cheese & celery sticks $17

+ Hot +Medium +Mild +Garlic Parmesan +BBQ +Sweet Chili Thai +Sesame Ginger Teriyaki

Calamari - Crunchy, lightly fried, served with our marinara sauce $18

Flowering Colossal Onion - Jumbo sweet onion, dipped in our seasoned bread crumbs, deep fried to perfection & served with horseradish sauce $17

House-Made Soups

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

+ Cup 12 ounce $7
+ Bowl 32 ounce $16

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

+ Cup 12 ounce $6
+ Bowl 32 ounce $14

CLASSIC SIDES

Gf Asparagus - $7
+ sub $4

Gf Broccoli - $7
+ sub $4

Coleslaw
+ 4oz $2 +12oz $7 +32oz $14

Gf Yukon Gold Mashed Potato - +Loaded +Garlic +Bleu Cheese $9
+ sub $4

Gf Vegetable Rice - $7
+ Make it Cajun
+ sub $4

Gf Balsamic Grilled Vegetables - $8
+ sub $5

Crab Stuffing Ball - $3

Onion Rings - 12 rings served with horseradish dipping sauce $10
+ sub $4

Sweet Potato Fries - Served with raspberry melba sauce $8
+ sub $3

Fries - $8
+ Gravy $2
+ Loaded with cheddar cheese and bacon $12
+ sub loaded $4

Mac & Cheese - $10
+ sub $6

CHEF'S FINISHING TOUCHES

Upgrade your sides on any entrée for the substitution price listed

Gf Traditional Oscar - Real crabmeat, asparagus & hollandaise sauce $15

Gf Hollandaise Sauce - $6

Gf Bearnaise Sauce - $7

Gf Gorgonzola Butter Sauce - $6

Gf Baked Horseradish Parmesan - $6

Sautéed Caramelized Onions - $7

Sautéed Mushroom Caps - $8

October 2, 2026

Add a salad to any entrée $5!

Make it an Early Bird add $5

Butcher Shop

SERVED WITH CHOICE OF BAKED, MASHED, RICE OR FRIES.

RD Famous Roast Prime Rib

- Our boneless cut, oven slow roasted prime rib, served with hot au jus & topped with onion straws -

Boneless 12ounce $33	Boneless 16ounce $44	Boneless 24ounce $66	"King Cut" 32ounce Bone-In $56

RD Filet Mignon - Hand-cut, 10 oz USDA Choice beef, the most tender steak, topped with bacon, steak butter & onion straws $49

NEW **Porterhouse** - 24 oz Angus Bone-In Porterhouse, two steaks in one! Combining a tender filet and strip steak topped with steak butter & onion straws $59

New York Strip Steak - Hand-cut, 14 oz USDA, grilled to your liking, topped with steak butter & onion straws $45

Delmonico - Hand-cut, 18 oz USDA Choice Rib Eye steak, grilled to your liking, topped with steak butter & onion straws $47

Grilled Prime Pork Chop - PRIME grade center cut, tender 10 oz pork chop, topped with onion straws & served with applesauce

+ Single $25 + Double $35

Smoked BBQ Baby Back Ribs - House-smoked, tender, meaty, juicy baby back pork ribs, served with coleslaw & topped with onion straws

+ Half Rack $23 + Full Rack $33

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 – Filet may be served butterfly

Don't Forget to Add Surf & Turf!

SURF & TURF ADD ONS

Pairs great with Sautéed Onions or Mushroom Caps!

ADDITIONS TO ENTRÉES ONLY ~ NOT AVAILABLE AS A MEAL

Gf Herb Salmon -
Broiled salmon in herb oil $14

5 Broiled Scallops
- Fresh sea scallops broiled with seasoned breadcrumbs & scampi butter $17

5 Shrimp Scampi -
Broiled with seasoned breadcrumbs & scampi butter $15

2 Stuffed Shrimp -
Large shrimp stuffed with our crabmeat stuffing $15

Gf Alaskan King Crab
- Large, meaty legs and claws. "the real thing," served with drawn butter
$Market Price
+ 3/4 pound
+ 1 ½ pound

5 oz Lobster Tail -
A 5 oz. lobster tail, broiled in butter with seasoned breadcrumbs $16
+ Have it stuffed with crabmeat stuffing for $3

9 oz Lobster Tail -
A 9 oz. lobster tail, broiled in butter with seasoned breadcrumbs $Market Price
+ Have it stuffed with crabmeat stuffing $3

Gf Gluten Free

Gluten Free Options Available– Please ask your server

October 2, 2026

Add a salad to any entrée $5!

Make it an Early Bird add $5

SEAFOOD SPECIALTIES

SERVED WITH COLESLAW AND CHOICE OF BAKED, MASHED, RICE OR FRIES

Seafood en Casserole - Baby shrimp, scallops & a crabmeat blend in a Swiss cheese au gratin sauce topped with a shredded cheese blend $26

Fresh Haddock - Fresh haddock served with choice of tartar or cocktail $24
+ Broiled +Fried
+Signature Stuffed Haddock $27

Butterfly Shrimp - Large Shrimp served with choice of tartar or cocktail $23
+ Broiled + Fried +Cajun

Sea Scallops - Fresh Sea Scallops served with choice of tartar or cocktail $35
+ Broiled +Fried

Baked Stuffed Shrimp - Large shrimp stuffed with our crabmeat stuffing served on a bed of rice $32

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 $3
+Fried Upon Request

Seafood Trio - Fresh haddock, scallops & large shrimp served with choice of tartar or cocktail $30
+ Broiled + Fried

Fresh Salmon
+ Grilled $24 + Cajun Grilled $24 + Broiled Herb Oil $24 + Sweet Potato Encrusted $26

Petite Lobster Tails - TWO 5 oz. lobster tails, broiled in butter with seasoned breadcrumbs, served with drawn butter $40
+ Have them stuffed with crabmeat stuffing $4

9 oz Lobster Tail - 9 oz lobster tail, broiled in butter with seasoned breadcrumbs $Market Price
+ Single +Double
+Have them stuffed $3 each

Alaskan King Crab Legs - Large meaty legs and claws, "the real thing," served with drawn butter $Market Price
+ 3/4 pound + 1 ½ pound

PASTA FAVORITES

Add a Protein: + Grilled or Fried Chicken $6 + Filet Mignon $9 + Shrimp $7 + Salmon $9 + Scallops $9 +Sausage $6 + Bacon $6

Penne Ala Vodka - Sautéed prosciutto ham in a vodka tomato cream sauce with 5 cheese blend tossed in penne pasta $25

Mom's Mac 'n' Cheese - Cavatappi pasta tossed in a house-made creamy 5 cheese sauce blend, sprinkled with seasoned breadcrumbs $25
+ Make it Buffalo Style for $2

RD Classic Seafood Linguine - Scallops, shrimp & Alaskan crab sautéed in a mild garlic butter sauce, served over linguine $38

Chicken Broccoli Alfredo - Grilled chicken in a creamy alfredo sauce tossed in penne pasta with broccoli $29

Seafood Mac And Cheese - Baby shrimp, scallops & a crabmeat blend in a creamy mixed cheese sauce tossed with cavatappi pasta & topped with seasoned breadcrumbs $32

Traditional Chicken Parmesan - Smothered with mozzarella & parmesan cheese over linguine pasta & topped with marinara sauce $28

NEW **Eggplant Parmesan** - Baked layers of hand breaded eggplant and parmesan, finished with marinara sauce & mozzarella, served over linguine pasta $29

October 2, 2026

Add a salad to any entrée $5!

Make it an Early Bird add $5

CLASSICS

SANDWICHES, BURGERS, & WRAPS SERVED WITH A PICKLE AND FRIES ~ GF Wraps Available

RD Burger - House-ground burger topped with bacon & American cheese on a toasted bun served with Russian dressing $20

Mushroom Swiss Burger - House-ground burger topped with fresh sautéed mushrooms & Swiss cheese on a toasted bun served with horseradish sauce $20

Love at First Bite - Thinly sliced roast beef topped with bacon & Swiss cheese on a toasted bun, served with Russian dressing $20

Filet Tip Toastie - Tender filet tips with sautéed onions & button mushrooms, served open-faced on a toasted bun & finished with a rich garlic butter sauce. (No temperature requests please) $27

Boneless Tenders - Crispy tenders, served with your choice of one house-made dipping sauce, bleu cheese & celery sticks $20

+ Garlic Parmesan +BBQ +Hot +Medium +Mild +Sweet Chili Thai +Sesame Ginger Teriyaki

Turkey Cheddar BLT - Warm roasted turkey breast topped with herbed mayonnaise, melted cheddar cheese, applewood bacon, lettuce & tomato $22

+ Wrap + Roll

Southwest Chicken Wrap - Flour tortilla stuffed with tender chicken strips, lettuce & tomato, served with coleslaw, & spicy ranch dressing $20

+ Grilled +Fried

RD Ultimate Nachos - Choice of seasoned chicken or beef over tortilla chips piled high with nacho cheese sauce, lettuce, tomatoes, black olives, jalapeños & scallions, served with salsa & sour cream $23

+ Both Beef & Chicken $3

RD Quesadilla - Traditional flour tortilla filled with cheddar cheese, served with lettuce, tomato, salsa & sour cream $17

+ Filet Mignon $4 + Shrimp $3
+ Seasoned Chicken $2

Twin Filet Sandwich - Two filet mignon medallions (cooked medium) on mini rolls, served with horseradish sauce $25

RD Chicken Sandwich - Boneless chicken breast, bacon & American cheese on a toasted bun with Russian dressing $20

+ Grilled +Fried +Cajun

Hot Roast Beef or Turkey - Slow, in-house roasted thin sliced choice of meat served open faced on a toasted bun, smothered with our house-made gravy $19

+ Roast Beef with Beef Gravy
+ Turkey with Turkey Gravy
+ Extra Gravy $1

Cajun Chicken Over Rice - Grilled boneless chicken tenders dusted with cajun blackened seasonings served over rice with grilled mixed vegetables, with a balsamic glaze drizzle $22

The Prime Motz Sandwich - Prime Rib sliced and simmered in our signature au jus smothered in mozzarella cheese, served on a toasted roll with extra au jus for dipping $29

+ Make it a Wrap

Beef & Cheddar Melt - Flour tortilla stuffed with in-house slow roasted Choice Roast Beef, with shredded cheddar & au jus for dipping $21

+ Wrap + Roll

Caesar Wrap - Flour tortilla stuffed with crisp romaine lettuce, croutons, parmesan cheese, tossed with our signature house-made Caesar dressing $16

+ Grilled or Fried Chicken $6
+Shrimp $7 +Salmon $9 +Scallops $9
+Filet Mignon $9 +Bacon $2

Buffalo Chicken Wrap - Chicken tenders tossed in Buffalo sauce, stuffed in a flour tortilla with lettuce & tomatoes, served with bleu cheese dressing $22

+ Grilled + Fried + Make it on a Roll
+ or Make it a quesadilla

(Quesadillas & Nachos Do Not Include Fries)

Gf Gluten Free

Gluten Free Options Available Upon Request

October 2, 2026

SALADS

ALL DRESSINGS ARE SERVED ON THE SIDE

House-Made Dressings

- All dressings are house-made: Italian, Balsamic Vinaigrette, Strawberry Balsamic Vinaigrette, Bleu Cheese, Ranch, Russian, Honey Mustard, Caesar -

+ 4 oz $1 + 12 oz $7 + 32 oz $20 +

HOUSE FAVORITE SALADS

Black & Bleu Salad - Choice of Cajun blackened filet mignon or slow-roasted prime rib (no temp requests please) served over crisp romaine and iceberg lettuce, with tomatoes, carrots, bacon, bleu cheese crumbles & served with our house-made honey mustard dressing $26

Chef Salad - Roast beef, turkey, & ham with American, Swiss & cheddar jack cheese over crisp romaine & iceberg lettuce, topped with broccoli, red onions, cucumbers, celery, grape tomatoes, black olives & carrots served with our house-made Italian dressing $23

Buffalo Chicken Salad - Choice of fried or grilled chicken tenders tossed in Buffalo sauce served over crisp romaine & iceberg lettuce, topped with broccoli, red onions, cucumbers, celery, grape tomatoes, & carrots with our house-made bleu cheese dressing $24

Chopped Chicken Salad - Crisp romaine, carrots, dried cranberries, bacon, & chicken with bleu cheese crumbles, chopped & served with our house-made balsamic dressing $24

SIGNATURE SALADS

Add a Protein: + Grilled or Fried Chicken $6 + Filet Mignon $9
+ Shrimp $7 + Salmon $9 + Scallops $9 +Sausage $6 + Bacon $6

Caesar - Crisp romaine lettuce, seasoned with croutons & parmesan cheese, tossed in our signature house-made Caesar dressing $17

NEW **RD Nuts & Berries Salad** - Crisp romaine & iceberg lettuce, with carrots, cucumbers, red onions, feta cheese, candied walnuts, dried cranberries, fresh blueberries, chopped strawberries & house-made strawberry balsamic dressing $19

Garden Salad - Crisp romaine and iceberg lettuce, topped with broccoli, red onions, cucumbers, celery, grape tomatoes, & carrots with your choice of our house-made dressing $17

West Coast Salad - Crisp romaine & iceberg lettuce, broccoli, red onions, cucumbers, celery, grape tomatoes, carrots, candied walnuts, dried cranberries & Feta cheese with our house-made honey mustard dressing $17

Save room for dessert!

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

House-Made Pies $8
- Chocolate Mousse, Banana Cream, Chocolate Peanut Butter Mousse, Coconut Cream

Strawberry Shortcake $7
Hot Fudge or Strawberry Sundae $9
Tollhouse Cookie Sundae $12

Triple Chocolate Mousse Cake $9
Cheesecake $9
Cheesecake with Strawberries $10
Tiramisu $10
Chocolate Lava Cake $10
NEW GF Chocolate Flourless Cake $10

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 $1 per person cake cutting fee
Plate Sharing: Add a soup or salad for each guest

Special packaging requests may result in additional charges.

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