



1. Short Rib, Flat Iron
2. Rib Eye and Cowboy Cut
3. Filet, New York Strip, Hanger Steak (Onglet)
4. Brazilian Strip, Fajita, Top Sirloin, Texas Sirloin

**About Our Steaks:**

We hand-select only the finest natural, farm-raised, corn-fed, premium single-breed Angus and Hereford beef. All of our Classic Steaks are hand-carved from the most prized, premiere and costliest cuts. All of our beef is aged to the ultimate peak in flavor and tenderness, and butchered on premises. Each cut is hand-trimmed to the leanest, most exacting standards and each Steak is hand carved daily, often to order. The result is the leanest, richest, most tender and most intensely-flavored Steaks available anywhere, at any price.

**About Our Temperatures (Please read before ordering!):**

Our Steaks are grilled to order over a high-temperature open-flame and served immediately; they are never “rested and re-fired”, or finished in the oven. We do not cook our steaks based on color, which is subjective, but according to internal temperature. Our beef is a natural product and naturally varies in color- from a veal-like pink to a deep crimson, another reason why color is not an indication of doneness.

We strive for the greatest precision and care possible. However, cooking is art as well as science and we do make mistakes. If for any reason, you are not satisfied with your meal, please let us know as soon as possible so that we may make it right.

**However, we do not recommend or guarantee temperatures above medium or “in-between” temperatures. Any limitations on available temperatures for a particular size or cut are based on the physical limitations of that specific cut.**

Please use the charts provided to help you find your ideal Steak:

Rare	Cool, soft center; moderate char
Medium Rare	Warm, semi soft center; full char
Medium	Warm 135 degree, semi firm center; heavy char
Medium-Well	Hot 145 degree, firm center; extra heavy char, Allow 30-35 minutes
Well Done	Hot 155 degree, solid center; excessive char, Allow 35-45 minutes

**All of our Steaks are Well-Charred. Please order Lower Char if that is Your Preference!!! Extra Char may not be available on all size cuts.**

CUT OF BEEF	TENDERNESS From 1-10 1 being the most tender	FLAVOR INTENSITY From 1-10 1 being the most intense	RECOMMENDED TEMPERATURE RANGE, Depending on Size
Rib Eye	2	1	Rare-Medium
Cowboy	3	1	Rare-Mid Rare
Filet	1	4	Rare- Medium
Chateaubriand	1	2	Rare-Medium
New York Strip	3	2	Rare-Medium
Brazilian	4	2	Rare-Medium
Top Sirloin	4	3	All Temperature
Texas Sirloin	4	3	Rare-Mid Rare
Hanger Steak	4	1	Rare-Mid Rare
Entrecote	2	2	All Temperatures

**About Our Prices:**

We here at Ray’s The Steaks work very hard to only charge the lowest possible prices for everything we offer, and no more. We do this so that as broad a range of the public as possible can enjoy the finest of high-quality steaks, seafood and fine wines. Unlike many high-priced steakhouses which strive to create the most exclusive atmosphere possible, our mission is to be as **inclusive** as possible, therefore we intentionally eschew the exclusive and exclusionary trappings typical of other restaurants. We believe in this mission and our prices reflect these goals. We hope that by choosing to dine with us that you share in these principles as well.

**About Our Pace:**

To that end, we provide prompt, efficient service which matches the real world needs of the vast majority of our guests and also so that we may serve all of our guests without unnecessary delay. Please rest assured that we do everything in our power to accommodate all guests’ needs and requests, as long as to do so does not come at the expense of other guests. In consideration of others, we reserve the right to limit to a reasonable period the time spent lingering after the completion of the meal while others are waiting to dine. We understand that this runs contrary to the expectations of many guests who seek, or are accustomed to, the exclusive dining environment, but this is who we are. If this does not meet your needs or seems offensive to you, please consider other dining options before enjoying our hospitality and hard work.

**\*Please note that on parties of 7 or more, and unsigned credit card receipts a 20% gratuity will be added\*  
We are also unable to accept more than 4 credit cards per table.**

## **\*\*STARTERS\*\***

<i>Devilishly Good Eggs - Classic Hand-Chopped Steak Tartare, served Devilled Egg-style.....</i>	<i>9.99</i>
<i>Grilled Applewood-Smoked Bacon- With Honeyed, Spiced Sauerkraut and Dijon Thyme Sauce.....</i>	<i>10.99</i>
<i>Jumbo Sea Scallops – <b>Blackened</b> and Topped with Sautéed Garlic .....</i>	<i>10.99</i>
<i>– <b>Bacon-Wrapped</b> with Apricot Mango Horseradish Chutney.....</i>	<i>10.99</i>
<i>Jumbo Scampi - <b>Grilled</b> with Wine, Garlic and Herbs .....</i>	<i>10.99</i>
<i>- <b>Spicy Diablo Style</b> or <b>Blackened</b> Both Topped with Sautéed Garlic.....</i>	<i>10.99</i>
<i>Mixed Baby Field Greens With Balsamic Vinaigrette.....</i>	<i>5.99</i>
<i>Caesar Salad .....</i>	<i>6.99</i>
<i>Applewood-Smoked Bacon and Bleu Cheese Salad - Iceberg and Tomatoes with Sliced Radish .....</i>	<i>7.99</i>
<i>Sherried Crab Bisque .....</i>	<i>Cup...5.99/Bowl...8.99</i>
<i>Burgundian Onion Soup – Burgundy Style .....</i>	<i>Cup...4.99/Bowl...7.99</i>

## **\*\*SEAFOOD\*\***

<i>The Crab Royale – Fresh Jumbo Lump Crab, Broiled and Finished with a Sherry-Shallot Butter .....</i>	<i>26.99</i>
<i>Jumbo Sea Scallops – <b>Blackened</b> and Topped with Sautéed Garlic .....</i>	<i>19.99</i>
<i>– <b>Bacon-Wrapped</b> with Apricot Mango Horseradish Chutney.....</i>	<i>19.99</i>
<i>Jumbo Scampi - <b>Grilled</b> with Wine, Garlic and Herbs .....</i>	<i>19.99</i>
<i>- <b>Spicy Diablo Style</b> or <b>Blackened</b> Both Topped with Sautéed Garlic.....</i>	<i>19.99</i>
<i>North Atlantic Salmon - <b>Grilled, Spicy Diablo Style, or Blackened</b> .....</i>	<i>17.99</i>

## **\*\* Butcher Cuts and House Specialties\*\*** **(Limited Availability)**

Here at Ray's: The Steaks our goal is to use our butchering expertise to provide the greatest possible value for our guests. We constantly strive to present our guests with the highest quality of premium steaks, with the highest level of butchering expertise, while charging the lowest possible prices.

We are proud to offer the following distinctive, classical or innovative cuts for the Unique Enjoyment of the Steak Connoisseur

<i><b>Hanger Steak (Onglet) - Our Richest, Most Intensely Flavored (But Not Most Tender) Steak .....</b></i>	<i>19.99</i>
<i><b>The Brazilian Strip (Picanha) - Bold, Rich, Juicy, Flavorful, Served with Spicy Piranha Sauce .....</b></i>	<i>22.99</i>
<i><b>“El Diablo” - Top Loin Sirloin Grilled with Our Secret Spicy Diablo Sauce and Topped with Garlic and Grilled Onions .....</b></i>	<i>19.99</i>
<i><b>The Blue Devil -Top Loin Sirloin Grilled with Our Secret Spicy Diablo Sauce and Topped with Aged Bleu Cheese Sauce, Garlic and Grilled Onions.....</b></i>	<i>20.99</i>
<i><b>Steak “Bertolucci” - NY Strip with Roasted Bone Marrow, Served a la “Maria Schneider,” with Roasted Garlic and Persillade .....</b></i>	<i>29.99</i>
<i><b>Texas Top Sirloin - 26 Ounce(!!!) Top Sirloin brushed with a Bourbon-Molasses Glaze and Topped with Grilled onions .....</b></i>	<i>29.99</i>
<i>(neither Dainty nor Lean and may require additional trimming; not available for splitting or sharing)</i>	
<i><b>Filet “Rossini” - Filet Mignon With Seared Foie Gras, Truffled Porcini Mushrooms and Sauce Bordelaise .....</b></i>	<i>35.99</i>
<i><b>The Cowboy Cut—A 28 Ounce (At Least!) Bone-In Rib-Eye</b></i>	
<i>- With Horseradish Cream and Grilled Onions; Rare, Medium Rare or Medium Only .....</i>	<i>35.99</i>
<i>(neither Dainty nor Lean and may require additional trimming; not available for splitting or sharing)</i>	

## **\*\* STEAKHOUSE CLASSICS\*\***

<i><b>Bacon-Wrapped Top Loin Sirloin -Served with a Bourbon-Molasses Glaze and Grilled Onions .....</b></i>	<i>19.99</i>
<i><b>“The Parisian” – Top Loin Sirloin with a Red Wine, Fresh Herbs, Shallot and Garlic Compound Butter .....</b></i>	<i>19.99</i>
<i>- Also Available with Peppercorn Crust <b>Or</b> Add a Sauce or Topping for 1.00</i>	
<i><b>New York Strip - 16 Ounces; <u>Rare, Medium Rare or Medium Only</u> .....</b></i>	<i>28.99</i>
<i><b>New York Strip With Brandy Mushroom Cream .....</b></i>	<i>29.99</i>
<i><b>New York Strip Au Poivre - Seared with A Cracked-Black Peppercorn Crust, with Port Wine-Peppercorn Sauce .....</b></i>	<i>29.99</i>
<i><b>The Black and Blue New Yorker - New York Strip Au Poivre with Aged Bleu Cheese Sauce .....</b></i>	<i>29.99</i>
<i><b>The House Special - New York Strip Au Poivre with Brandy Mushroom Cream, Topped with Bleu Cheese Crumbles .....</b></i>	<i>30.99</i>
<i><b>12 Ounce New York Strip - <u>Any Temperature, Add Any Sauce or Topping for 1.00</u>.....</b></i>	<i>25.99</i>
<i><b>20 Ounce New York Strip - <u>Rare or Medium Rare Only, Add Any Sauce or Topping for 1.00</u>.....</b></i>	<i>34.99</i>
<i><b>Rib-Eye with Horseradish Cream .....</b></i>	<i>28.99</i>
<i><b>Cajun Rib-Eye–Rib-Eye Blackened with Cajun Spices, Topped With Sautéed Garlic .....</b></i>	<i>28.99</i>
<i><b>Classic Bacon-Wrapped Filet Mignon—Served with Béarnaise.....</b></i>	<i>31.99</i>
<i><b>Center Cut Filet Mignon - Served with Your Choice of Sauce: .....</b></i>	<i>31.99</i>
<i>- Aged Bleu Cheese Sauce, Brandy Mushroom Cream, Bearnaise, Blackened or Diablo</i>	
<i>- Or Au Poivre ( Seared With A Cracked-Black Peppercorn Crust and Port Wine-Peppercorn cream)</i>	
<i><b>Portobello Mushroom Caps —Balsamic Glaze or Spicy Diablo, with Broccoli, Grilled Onions and Aged Bleu Cheese.....</b></i>	<i>14.99</i>

*\*Medium-Well and Well Done Steaks May be Served Either Butterflied or Sliced to Maintain Tenderness\**

**Think You Can Top Our Steaks? Go Ahead!!:**

*Aged Bleu Cheese Crumbles, Béarnais, Maitre'd Hotel Butter or Any Signature Sauce...1.00*

*Bone Marrow...5.00 Seared Foie Gras with Truffle Oil...10.00*

*Peppercorn Crust, Blackened, Spicy Diablo Style or Topped with Sautéed Garlic...Free to You!!*

**Sides To Share (Complimentary Homemade Mashed Potatoes and Creamed Spinach Served Family Style):**

*Roasted Wild Mushrooms – Finished with Truffle Oil, Porcini-Fresh Herb Puree and Golden Sherry.....8.00*

*Fresh Broccoli Crowns...5.00 Homemade - Macaroni and Cheese...6.00*

**\*\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness\*\***