



PASTA

Pasta Dishes served with Garlic Bread & choice of Soup, Dinner Salad or Coleslaw

SPAGHETTI OR CAVATAPPI PASTA SERVED WITH MARINARA • 13

Add Meat Sauce, Alfredo Sauce, Meatballs or Sausage • 15

Add Chicken or Shrimp • 17

GARY'S PASTA SPECIAL

Clams, Shrimp, Artichoke Hearts, Sun-dried Tomatoes in Garlic Oil over Cavatappi Pasta • 19

EGGPLANT OR CHICKEN PARMIGIANA

Spaghetti or Cavatappi Pasta with Marinara • 19

AMERICAN CLASSICS

Classics served with choice of Soup, Dinner Salad or Coleslaw

TENDER POT ROAST

Slow Roasted, served with Potatoes, Carrots, & Celery • 17

CLASSIC MEATLOAF

Served with Mashed Potatoes, Gravy & Sweet Corn • 16

ROAST PORK

Served with Bread Dumplings, Sauerkraut & Gravy • 16

FOUR PIECE FRIED CHICKEN

Choice of Potato & Vegetable • 16

ROSEMARY LEMON CHICKEN

Served in White Wine Sauce with choice of Potato & Vegetable • 17

CHICKEN POT PIE

Flaky Pastry covers Potatoes, Vegetables, & Gravy • 17

SANDWICH BOARD

Sandwiches served with Cole Slaw, Pickle & French Fries
Soup • Add 2

OPEN FACED POT ROAST

Topped with Mozzarella Cheese on White Bread with Mashed Potatoes & Gravy • 12

REUBEN

Lean Corned Beef or Roasted Turkey topped with Sauerkraut, Swiss Cheese & Thousand on Rye • 11

PRIME RIB

Topped with Mozzarella Cheese on French Bread with Horseradish Sauce • 13

ITALIAN SAUSAGE

Sausage Patty with Mozzarella Cheese on French Bread • 11

GROUPER FILET

You Choose: Grilled or Breaded, served on a Bun • 10

CHICKEN BREAST

You Choose: Grilled or Breaded, Buffalo or Plain, served on a Bun • 10

CLASSIC CHEESEBURGER

8 oz. Beef Patty served Your Way • 9

PATTY MELT

8 oz. Beef Patty with Grilled Onions & Swiss Cheese on Rye • 10

RAYMES BURGER

8 oz. Beef Patty with Minced Onion & American Cheese on French Bread • 10



RATIMES

STEAK & FISH HOUSE
DINNER MENU

Home of the **KING SIZE** Cocktail

Established in 1974



APPETIZERS

- SMOKED SALMON • 12
- CRAB STUFFED MUSHROOMS • 9
- BAKED CLAMS • 9
- BUFFALO WINGS WITH BLUE CHEESE • 9
- BAKED SEA SCALLOPS • 14
- BUFFALO SHRIMP • 11
- COCONUT SHRIMP • 11
- SHRIMP COCKTAIL • 11
- ESCARGOT • 9

- SEASONED & BATTERED
- MUSHROOMS • 7
- MOZZARELLA • 7
- ONION RINGS • 7
- CALAMARI • 9
- OYSTERS ROCKEFELLER • 12
- LOBSTER TAIL PIECES • *Breaded* • 14

- FRIED SAMPLER PLATTER
- Mushrooms, Onion Rings, & Mozzarella • 9

SOUPS

- RAYMES SIGNATURE SPICY BLACK BEAN Cup 3.50 Bowl 5
- FRENCH ONION Cup 4 Bowl 5
Baked with French Bread, Parmesan & Mozzarella Cheese
- SOUP OF THE DAY Cup 3.50 Bowl 5
- CUP OF SOUP & DINNER SALAD • 7.50
Substitute Small Specialty Salad • Add 4

SPECIALTY SALADS

DRESSINGS: Balsamic Vinaigrette, Creamy Garlic, Blue Cheese, French, Honey Mustard, Ranch & Thousand Island

CLASSIC COBB SALAD

Crisp Romaine Lettuce, Tomatoes, American Cheese, Blue Cheese Crumbles, Chicken, Bacon, Egg, Homemade Croutons, served with your choice of Dressing • 11

CHICKEN OR SHRIMP PARMESAN SALAD

Crisp Romaine Lettuce, Tomatoes, tossed with Creamy Ranch Dressing, served with Toasted Garlic French Bread • 11

CAESAR SALAD

Crisp Romaine Lettuce, Parmesan, Homemade Croutons, tossed with Caesar Dressing • 7
Grilled Chicken • Add 4

BABY SPINACH SALAD

Sliced Mushrooms, Tomatoes, Crisp Bacon, served with Warm Vinaigrette Dressing • 11

WEDGE SALAD

Crispy Iceberg Lettuce, Crumbled Blue Cheese, Tomatoes, Crispy Bacon, served with Blue Cheese Dressing • 8
Filet Medallion • Add 5

Split Plate • Add 5

Please ask server to custom order for all *gluten sensitivities* as well as any other food allergies.
Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

RIBS || STEAKS || CHOPS

Raymes serves Certified Black Angus Beef

Entrees served with Soup, Dinner Salad, or Coleslaw • Potato, Pasta or Vegetable

Substitute Small Specialty Salad • Add 4

Choose Horseradish or Blue Cheese Crusted...Delicious • Add 2

RAYMES FAMOUS BABY BACK RIBS	Half Slab • 16	Full Slab • 22
BUTT STEAK • 6 oz.		17
FILET MEDALLIONS • 3 Pieces		23
FILET MIGNON • 8 oz.		30
NEW YORK STRIP • 12 oz.		28
BONELESS RIB EYE	10 oz. • 24	16 oz. • 30
PORK CHOP	Queen • 8 oz. • 16	King • 16 oz. • 24

**Please allow additional time to cook the King*

SEAFOOD & FRESHWATER FISH

Entrees served with Soup, Dinner Salad, or Coleslaw • Potato, Pasta or Vegetable

Substitute Small Specialty Salad • Add 4

WALLEYE

Sautéed or Broiled to Perfection • 23

BLUE GILL

Bread Crumbs Crusted & Sautéed in Garlic, Spices, & Olive Oil • 22

TILAPIA

Broiled or Parmesan Crusted • 18

ATLANTIC SALMON

Broiled • 23

TWIN LUMP CRAB CAKES

Served with Mild Horseradish Sauce • 16

SHRIMP

Broiled or Breaded • 22

SHRIMP DE JONGHE

Served with Garlic Butter & Bread Crumbs • 22

RED SNAPPER VERACRUZ

Filet Broiled with Tomato, Olives, Onion, Garlic & Capers in a White Wine Sauce • 24

BAKED SCALLOPS

Broiled Naked or with a Parmesan Crust • 24

GROUPER

Sautéed or Broiled with Horseradish or Parmesan Crust • 24

ADD AN EXTRA SIDE || 3

IDAHO OR SWEET BAKED POTATO

LOADED BAKED POTATO

SMASHED POTATO WITH GRAVY

OVEN BROWNS

STEAK FRIES • SWEET POTATO FRIES

PASTA WITH MARINARA

GREEN BEANS • Sautéed with Tomato & Onion

BRUSSELS SPROUTS

SEASONAL VEGETABLES

SAUTÉED MUSHROOMS