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| <ol style="list-style-type: none"> 1. Rib Eye and Cowboy Cut 2. Filet, New York Strip, Hanger Steak (Onglet) 3. Top Sirloin |
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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 costly 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.

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.

About Our Prices:

We here at Ray’s The Classics 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.

***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

Classic's Crab Bisque

Fresh Maryland Crab and a Touch of Sherry

5.99 cup/8.99 bowl

Mixed Greens

In a Balsamic Vinaigrette

5.99

Caesar Salad

5.99

Bleu Cheese and Bacon Salad

Iceberg Lettuce, House-Made Bleu Cheese Dressing,

Apple Wood Smoked Bacon and Shaved Radishes

6.99

Devilishly Good Eggs

(Limited Availability)

Classic Hand-Chopped Steak Tartare served Devilled Egg-style

8.99

Giant Prawns

Grilled with Garlic & Herbs or Spicy "Diablo" style

10.99

Jumbo Diver Scallops

Garlic & Herb Butter, Blackened, or Wrapped in Bacon with Apricot-Mango-Horseradish Chutney

10.99

***Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.*

*** Please be considerate of others when using your cell phone.*

*** Please, Computers are not allowed in the Dining Room or Bistro.*

Thank You for your graciousness.

Ray's Award-Winning Steaks

The "Steve Carty" Cowboy Cut – A Big Steak For A Big Man	35.99
– Giant Bone-In Rib Eye with Grilled Red Onions and Horseradish Cream	
– (Rare, Medium Rare and Medium Only)	
Porterhouse – House butchered and trimmed daily. Served with Grilled Onions	35.99
NY Strip – Premium, All-Natural, Farm-Raised, House-Aged NY Strip	29.99
– With Brandy Mushroom Cream, Béarnaise <u>or</u> Aged Blue Cheese Crumbles	30.99
NY Strip Au Poivre – Seared with a Cracked Black Peppercorn Crust and a Port-Peppercorn Cream	30.99
The House Special – Our Prime NY Strip Seared with a Cracked Black Peppercorn Crust, Brandy Mushroom Cream and Aged Bleu Cheese Crumbles	31.99
Filet Mignon – Premium, All-Natural, Farm-Raised, House-Aged Tenderloin	27.99
– With Brandy Mushroom Cream, Béarnaise <u>or</u> Aged Blue Cheese Crumbles	28.99
– "House Special Style"	29.99
Hanger Steak (Onglet) – Our Richest, Most Intensely Flavored (But Not Most Tender) Steak	19.99

All Steaks Available With Peppercorn Crust, Blackened with Cajun Spices,
Spicy "Diablo" Style with Sautéed Garlic OR Topped with Sautéed Garlic at No Charge

Medium Well Or Well Done Steaks May Be Served Butterflied or Sliced.

Chef's Specialties

The Crab Royale—Our Signature Creation

Jumbo Lump Crabmeat, Seasoned, Broiled and Finished with a Sherry-Shallot Beurre Blanc
25.99

Grilled Salmon

Maine Salmon Grilled, Blackened, OR Spicy Diablo Style all with Grilled Onions and Garlic
17.99

Giant Prawns

Grilled with Garlic & Herbs OR Spicy "Diablo" style
22.99

Jumbo Diver Scallops

Grilled, Blackened, OR Wrapped in Bacon with Apricot-Mango-Horseradish Chutney
20.99

Grilled Portobello Mushroom Caps

Balsamic Glaze or Spicy "Diablo" style, with Roasted Red Pepper/Eggplant Purée,
Broccoli, Grilled Onions and Aged Bleu Cheese
15.99

A la Carte Sides

Baked Potato 3.00

Red Bliss Mashed Potatoes 5.00

Skin-on French Fries 5.00

Sweet Potato Fries 5.00

Four Cheese Macaroni & Cheese 6.00

Creamed Spinach 6.00

Steamed Broccoli Crowns 5.00

Sautéed Mushrooms with Truffled Porcini Purée 8.00

Our sides are prepared fresh to order and may arrive slightly after your entrées.