

Raindancer Steak House

2300 Palm Beach Lakes Blvd 33409-3303 · 15616842810 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 8

Jumbo Shrimp Cocktail	\$16.00
(5) Spicy Cocktail Sauce	
Colossal Crab Meat Cocktail	\$18.00
Mustard Sauce	
Crispy Calamari	\$14.00
Served with Tomato Sauce	
Thick Cut Maple Glazed Bacon	\$12.00
Black Pepper Maple Glaze	
Crispy Brussel Sprouts	\$10.00
Remoulade Sauce	
Nola Shrimp	\$16.00
Creamy Cajun Sauce, Herb Crostini	
Escargot with Puff Pastry	\$14.00
Traditional Garlic Butter Sauce	
Lump Crab Cake	\$16.00
Roasted-Corn-Relish, Remoulade	

SOUP & SALAD 8

Lobster Bisque	\$9.00
French Onion Soup	\$8.00
Chef's Daily Soup	\$6.00
Caesar Salad	\$12.00
Shaved Parmesan, Herb Croutons, Anchovy	
Simple Little Salad	\$8.00
Choice of Dressing	
Iceberg Wedge Salad	\$12.00
Tomato, Bacon, Blue Cheese	

Fresh Mozzarella Tomato Salad	\$11.00
Extra Virgin Olive Oil, Aged Balsamic, Fresh Basil	
Gorgonzola Salad	\$12.00
Mixed Greens, Tomatoes, Olive Oil Vinaigrette	

RAINDANCER STEAKS 6

Prime Rib of Beef, Au Jus	\$47.00
Seasoned and Slow Roasted, Served Boneless. A Limited Amount Prepared Daily	
Delmonico	\$47.00
Flavorful, Heavily Marbled, Thick Cut from the Ribeye	
New York Strip	AVAILABLE OPTIONS
Boneless, Center Cut from the Short Loin	8-ounce: \$34.00
	14-ounce: \$47.00
Cowboy Ribeye	\$57.00
A Huge Bone-In Version Flavorful & Heavily Marbled "21-35 Day" Dry Aged In House	
Filet Mignon	\$49.00
The Most Tender, Center Barrel Cut Tenderloin	
Porterhouse	\$57.00
A Rich Flavor of a Strip with the Tenderness of a Filet "21-35 Day" Dry Aged In House	

ADD ONS 8

Béarnaise Sauce	\$2.00
Hollandaise Sauce	\$2.00
Gorgonzola Crust	\$5.00
Lobster Tail	
Au Poivre	\$5.00
Oscar Style	\$12.00
Baked Stuffed Shrimp	\$15.00
Grilled Shrimp	\$15.00

CHEF'S DAILY FISH FEATURE 5

Atlantic Salmon	\$30.00
Seared with Seasonal Vegetables, Maitre d' Butter	
Baked Stuffed Shrimp	\$36.00
Six Jumbo Shrimp, Crabmeat Stuffing, Hollandaise	

Shrimp Scampi Linguini	\$34.00
Seven Jumbo Shrimp, Tossed with Fresh Linguini	
Twin Maine Lobster Tails	
Two Broiled Tails, Drawn Butter	
Baked Stuffed Shrimp	\$36.00
Six Jumbo Shrimp, Lump Crabmeat, Bearnaise Sauce	

STEAKHOUSE CLASSICS 8

Tournedos & Shrimp	\$38.00
Two 3oz Filet Mignon Medallions, Three Grilled Shrimp, Asparagus, Béarnaise	
Aged New York Strip au Poivre 14oz	\$45.00
Black Peppercorn, Courvoisier Cream	
Pan-Roasted Chicken Breast	\$24.00
Cippolini Onions, Mushrooms, Cherry Tomatoes Brussel Sprouts, Demi Glace	
Petit Filet and Lobster Tail	\$59.00
6 ounce Filet, 5 ounce lobster Tail	
Sliced Filet Mignon	\$38.00
Cippolini Onions, Mushrooms, Cherry Tomatoes, Brussel Sprouts, Demi Glace	
Rack of Lamb	\$42.00
Grilled Lolli-Pop Chops, Olive Oil Garlic- Oregano	
Prime Sirloin Chopped Steak	\$24.00
Extra Lean "House Blend", Mushrooms, Onions, Demi Glaze	
Double Cut Pork Chop	\$29.00
Apple Chutney, Braised Red Cabbage, Sweet Potato Mashed	

BURGERS, SANDWICHES & SMALL PLATES 5

Prime Steak Burger	AVAILABLE OPTIONS
10 oz USDA "House Blend", Lettuce, Tomato, Onion, Brioche Roll, Fries	\$16.00
	Add Cheese, Sautéed Onions, or Mushrooms (each): \$1.00
	Add Thick Cut Bacon: \$2.00
Prime Steak Sandwich 14oz	\$24.00
Sliced NY Strip, Balsamic Onions, Gruyere on Ciabatta Bread, Fries	
Steak Gorgonzola Salad	\$22.00
Sliced NY, Mixed Greens, Gorgonzola, Tomatoes, Onion, Herb-Vinaigrette	
Grilled Chicken Caesar Salad	\$18.00
Shaved Reggiano, Herb Croutons	

Vegetable Plate**\$19.00**

Chef's Daily Assortment of Fresh Vegetables, Choice of Potato

TO SHARE 12

Sautéed Button Mushrooms	\$8.00
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Baked Mac & Cheese	AVAILABLE OPTIONS
	\$8.00
	W/ Lobster: \$15.00
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Asparagus Grilled or Steamed	\$7.00
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Sautéed Onions	\$8.00
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Steamed Broccoli	\$8.00
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Sautéed Garlic Spinach	\$8.00
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Roasted-Garlic Mashed Potatoes	\$8.00
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Parmesan & Sea Salt Fries	\$8.00
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Creamed Spinach	\$8.00
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Cauliflower Au Gratin	\$8.00
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Onion Rings	\$8.00
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Creamed Corn	\$8.00

STARTERS 7

Jumbo Shrimp Cocktail	\$15.00
Spicy Cocktail Sauce	
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Crispy Calamari	\$13.00
Served with Tomato Sauce	
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Crispy Brussel Sprouts	\$10.00
Remoulade Sauce	
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Thick Cut Maple Glazed Bacon	\$10.00
Black Pepper, Maple Glaze	
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Crab Cake	\$15.00
Roasted Corn-Relish, Remoulade	
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Escargot with Puff Pastry	\$13.00
Traditional Garlic butter Sauce	
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Jumbo Lump Crab Cocktail	\$15.00
Mustard Sauce	

BOWL OF SOUPS 3

Lobster Bisque	\$9.00
French Onion Soup	\$8.00
Soup of the Day	\$6.00

STEAKS 5

Delmonico 14oz	\$42.00
Flavorful, Heavily Marbled, Thick Cut from the Ribeye	
New York Strip 14oz	\$42.00
Boneless, Center Cut from the Short Loin	
Cowboy Ribeye 24oz	\$52.00
A Huge Bone-In Version Flavorful & Heavily Marbled	
Filet Mignon 9oz	\$47.00
The Most Tender, Center Barrel Cut Tenderloin	
Porterhouse 27oz	\$52.00
A Rich Flavor of a Strip with the Tenderness of a Filet	

BURGERS & SANDWICHES 9

Prime Steak Burger	AVAILABLE OPTIONS
9oz "House Blend" Lettuce, Tomato, Onion, Brioche Roll, Fries	\$13.00
	Add Cheese, Sautéed Onions or Mushrooms (Each): \$1.00
	Add Thick Cut Bacon: \$2.00
Cheeseburger with Fried Egg & Crisp Onions	\$16.00
9oz "House Blend" Lettuce, Tomato, Brioche Roll, Fries	
Patty Melt	\$14.00
9oz "House blend", Caramelized Onions, Cheddar on Rye, Fries	
French Dip	\$13.00
Thinly Shaved Beef, Au Jus, Fries	
BLT	\$12.00
Lettuce, Tomato, Thick Cut Maple Bacon, Mayonnaise on Ciabatta, Fries	
Sliced Sirloin Sandwich	\$16.00
Balsamic Onions, Mushrooms, Gruyere Cheese On Ciabatta Bread, Fries	
Grilled Chicken Sandwich	\$12.00
Lettuce, Tomato, Baby Swiss, Remoulade, Brioche Roll, Fries	
Grilled Cheese	\$10.00
Cheddar, Gruyere, Swiss, Golden Crusty Challah Bread, Fries	

Crispy Fish Sandwich

\$12.00

Lettuce, Tomato, House Made Tartar Sauce, Cheddar, Brioche Roll, Fries

ENTRÉE SALADS 6

Caesar

Romaine, Rustic Croutons and Shaved Parmesan

AVAILABLE OPTIONS

With Chicken: \$13.00

Salmon: \$15.00

Sliced Sirloin Steak: \$16.00

Raindancer House Salad

\$6.00

Choice of Dressing

Gorgonzola Salad

Mixed Greens, Tomatoes, Red Onions, Olive-Oil Vinaigrette

AVAILABLE OPTIONS

With Chicken: \$14.00

Salmon: \$15.00

Sliced Sirloin Steak: \$16.00

Iceberg Wedge

Maple Bacon, Tomatoes, Maytag Blue Cheese

AVAILABLE OPTIONS

With Chicken: \$14.00

Salmon: \$15.00

Sliced Sirloin Steak: \$16.00

Raindancer "Cobb" Salad

Mixed Greens, Egg, Corn, Bacon, Tomatoes, Olives, Crumbled Gorgonzola Cheese

AVAILABLE OPTIONS

With Chicken: \$14.00

Salmon: \$15.00

Sliced Sirloin Steak: \$16.00

Fresh Mozzarella Tomato Basil Salad

\$10.00

EVOO, Balsamic Glaze

STEAK HOUSE CLASSICS 5

Maine Lobster Mac "N" Cheese

\$14.00

Cavatappi Pasta, 4 Cheese Sauce

Fish "N" Chips

\$12.00

Tempura Battered, Fries, House Made Tartar Sauce

Tournedos

\$19.00

Grilled Filet Mignon, Garlic Mashed Potatoes, Asparagus, Béarnaise

New York Strip Steak 8oz

\$29.00

Garlic Mashed Potatoes or Fries

Filet Mignon 6oz

\$36.00

Garlic Mashed Potatoes or Fries

DESSERTS 5

Chocolate Lava Cake

\$6.00

Crème Brulee	\$6.00
Bread Pudding	\$6.00
Key Lime Pie	\$6.00
Belgian Chocolate Mousse	\$6.00

REFRESHMENTS 2

Iced Tea, Coffee, Soda	\$3.00
Fresh Lemonade, Original, Raspberry or Strawberry	\$3.00

BAR BITES 10

Blackened Fish Tacos	\$5.00
Pico De Gallo, Dynamite Sauce	
Cheeseburger	\$5.00
Cheddar Cheese, Thousand-Island, Cajun Onions	
Margherita Flatbread	\$5.00
Mozzarella, Tomato, Fresh Basil	
Idaho Potato Skins	\$5.00
Bacon, Cheddar Cheese, Scallions	
Iceberg Wedge	\$5.00
Blue Cheese, Bacon, Tomato	
BBQ Flatbread	\$6.00
Cajun Salmon, Gorgonzola, Arugula, Dynamite Sauce	
Mushroom Flatbread	\$6.00
Onions, Mozzarella, Reggiano	
Spicy Lobster	\$7.00
Crispy Lobster Morsels, Chili-Cream Sauce	
Crispy Calamari	\$7.00
Tomato Sauce	
Escargot with Puff Pastry	\$7.00
Traditional Garlic Butter	

FIRST COURSE OPTIONS 2

House Salad

Caesar Salad

SECOND COURSE OPTIONS 10

Sauteed Fish of the Day

Chef's Choice of Sides

Grilled Pork Chop

Apple Chutney, Braised Red Cabbage, Sweet Potato Mashed

Atlantic Salmon

Pan-Seared, Garlic Mashed Potatoes, Corn Relish, Caper-Dill Beurre Blanc Sauce

Lump Crab Cakes

Seared, Roasted Florida-Corn, Remoulade Sauce, Rice Pilaf

New York Steak Dianne

Sautéed New York Medallions, Mushrooms, Brandy-Demi Glace, Roasted-Garlic Mashed Potato

New York Strip Steak 8oz

(add \$10) Baked Potato or Baked Sweet Potato

Prime Sirloin Chopped Steak

Extra Lean Ground "House Blend" Mushrooms-Onions, Garlic-Mashed Potatoes

Baked Stuffed Shrimp

(add \$4) Four Jumbo Shrimp, Crabmeat Stuffing, Hollandaise, Basmati Rice Pilaf

Chicken Breast Marsala

Sautéed, Marsala Wine-Mushroom Sauce, Linguini

Prime Rib Au Jus

(add \$9) Baked Potato OR Baked Sweet Potato, Horseradish Sauce

THIRD COURSE OPTIONS 2

New York Style Cheesecake

Vanilla Ice Cream

STARTER 4

Lobster Bisque

House Salad

Caesar Salad

Soup of the Day

MAIN PLATE 4

Atlantic Salmon

Seared, Roasted Florida Corn Relish, Garlic-Mashed Potatoes, Caper Dill Sauce

Prime Sirlion Chopped Steak

Sautéed, Onions- Mushrooms, Demi Glaze, Garlic-Mashed Potatoes

Steak Caesar Salad

Crowned with Sliced Sirloin

Sauteed Chicken Breast

Olive Oil, Lemon, Capers, Cherry Tomatoes, Linguini

DESSERT 4

Red Velvet Dark Chocolate Lava Cake

Raspberry Sauce, Whipped Cream

Warm Panatone Bread Pudding

Grand Marnier, Caramel Sauce, Whipped Cream

Crème Brulee

Fresh Vanilla Bean Custard, Caramelized Sugar

Key Lime Pie

Classic Recipe in a Graham Cracker Crust

SOUPS & SALADS 8

Lobster Bisque

\$9.00

French Onion Soup

\$8.00

Soup of the Day

\$6.00

Caesar Salad

\$9.00

Shaved Parmesan, Herb Croutons, Anchovy

Raindancer House Salad

\$6.00

Choice of Dressing

Iceberg Wedge Salad

\$9.00

Tomato, Maple Bacon, Maytag Blue Cheese

Gorgonzola Salad

\$9.00

Mixed Greens, Tomatoes, Red Onions, Olive Oil Vinaigrette

Fresh Mozzarella Tomato Salad

\$10.00

Extra Virgin Olive Oil, Aged Balsamic, Fresh Basil

HAND-CRAFTED COCKTAILS 8

Raindancer Mule

Vodka, Lime, Ginger Beer, Lime Juice

Stoli Doli

Stoli Crushed Pineapple, Club Soda, Pineapple Juice

Aperol Spritz

Aperol, Prosecco and Orange Juice

Black Raspberry Mojito

Black Raspberry Infused Rum, Lime, Mint and Club Soda

Cinnamon Manhattan

Cinnamon Infused Whiskey, Cherry Juice and Vermouth

The SideCar

Brandy, Local Honey, Orange Liqueur, Lime Juice

Stoli Greyhound

Stoli Crushed Ruby Red Grapefruit, Club Soda and Grapefruit

Perfect Collins

Gin, Lemon Juice, Club Soda

CHAMPAGNES & SPARKLING WHITES ⁶

Wycliff, California Brut	\$33.00
La Marca, Prosecco, Italy	\$33.00
Moet & Chandon, Imperial Brut	\$75.00
Taittinger, Brut	\$90.00
Veuve Clicquot, Brut	\$95.00
Prosecco Zonin, Split	\$12.00

CHARDONNAY ³

Canyon Road, California	AVAILABLE OPTIONS
	\$9.00
	\$32.00
William Hill, Central Coast	AVAILABLE OPTIONS
	\$10.00
	\$36.00
Chalk Hill, California	AVAILABLE OPTIONS
	\$12.00
	\$49.00

SAUVIGNON BLANC ³

Canyon Road, California

AVAILABLE OPTIONS

\$9.00

\$32.00

Hess, California

AVAILABLE OPTIONS

\$10.00

\$36.00

Unparalleled, New Zealand

AVAILABLE OPTIONS

\$12.00

\$38.00

PINOT GRIGIO 3

Santa Marina, Italy

AVAILABLE OPTIONS

\$10.00

\$34.00

Maso Canali, Italy

AVAILABLE OPTIONS

\$10.00

\$36.00

Santa Margherita, Italy

\$48.00

ROSE 1

Chateau de Berne, Impatience Cotes de Provence, France

\$42.00

INTERESTING WHITES 4

Canyon Road, W. Zinfandel

AVAILABLE OPTIONS

\$9.00

\$32.00

Canyon Road, Moscato

AVAILABLE OPTIONS

\$9.00

\$32.00

Ferrari Carrano Fume Blanc

\$36.00

Chateau Saint Michelle, Riesling

AVAILABLE OPTIONS

\$11.00

\$38.00

CABERNET SAUVIGNON 18

Canyon Road, California

AVAILABLE OPTIONS

\$9.00

\$32.00

B.R. Cohn, Napa Valley

\$38.00

Dry Creek, Napa Valley	\$38.00
Uppercut, Napa Valley	\$38.00
Louis Martini, Sonoma	AVAILABLE OPTIONS
	\$11.00
	\$38.00
Sterling, Napa Valley	AVAILABLE OPTIONS
	\$12.00
	\$42.00
Yardstick, Napa Valley	\$44.00
Atalon, Napa Valley	\$45.00
Starmont, "Merryvale" Vineyards, Napa Valley	\$50.00
Chappellet, Mt. Cuvee, Napa Valley	\$50.00
Flora Springs, Napa Valley	\$65.00
Frank Family, Napa Valley	\$80.00
ZD, Napa Valley	\$80.00
Joseph Phelps, Napa Valley	\$99.00
Groth, Napa Valley	\$99.00
Silver Oak, California	\$99.00
Chimney Rock, Stags Leap Napa Valley	\$145.00
Caymus, Napa Valley	\$145.00

PINOT NOIR 5

Canyon Road, California	AVAILABLE OPTIONS
	\$9.00
	\$32.00
Elouan, Oregon	\$38.00
Greg Norman, Pinot Noir	AVAILABLE OPTIONS
	\$11.00
	\$40.00
Meiomi, Three Coastal Counties Pinot	\$40.00
La Crema, Monterey	\$48.00

MERLOT 4

Canyon Road, California**AVAILABLE OPTIONS**

\$9.00

\$32.00

Burgess Cellars, Napa Valley**\$38.00****Sterling, Napa Valley****AVAILABLE OPTIONS**

\$12.00

\$42.00

Markham, Napa Valley**\$48.00****INTERESTING REDS 5****Banfi, Chianti Classico, Italy****AVAILABLE OPTIONS**

\$11.00

\$38.00

Terrazas Reserva, Malbec Argentina**AVAILABLE OPTIONS**

\$11.00

\$39.00

Catena, Malbec, Mendoza Argentina**\$44.00****Sartorti Amarone, Italy****\$85.00****Banfi Brunello di Montalcino, Italy****\$90.00****BEERS 14****Stella Artois Pilsner****\$7.00****Amstel Lite****\$7.00****Heineken****\$7.00****IPA, Lagunita****\$7.00****Blue Moon****\$7.00****Guinness****\$7.00****Corona****\$7.00****Yengiling****\$6.00****Coors Light****\$6.00****Miller Lite****\$6.00****O'douls****\$6.00****Sam Adams****\$6.00**

Budweiser **\$6.00**

Budweiser Lite **\$6.00**

SALAD 4

Wedge

Gorgonzola

House Salad

Caesar Salad

MAIN 1

New York Strip Dry Aged 24oz

Bone-In Version Flavorful Kansas City Stake. With Two Lobster Tails

ANY DESSERT 1

Any Dessert

Including our 1 Pound Triple Chocolate 5 Layer Cake

APPETIZER TO SHARE 1

Shrimp Cocktail

House-Made Spicy Cocktail Sauce

DESSERT TO SHARE 1

1 Pound Triple Chocolate Five Layer Cake

Chocolate and Raspberry Sauce, House Made Whip Cream