

APPETIZERS

Chicken Quesadillas*

Tortillas grilled & filled with marinated chicken, melted cheese, spinach, peppers and onions. Guacamole, salsa and sour cream 10.95

Chicken Wings*

Hot, Medium, Mild or Plain Jumbo wings served with Ranch dressing 10.95

Chicken Fingers*

A Rae's Favorite! Hot, Medium, Mild or Plain. Served with Ranch dressing 10.95

Shrimp Cocktail*

Freshly peeled jumbo shrimp chilled and served with Rae's homemade cocktail sauce 11.95

Shrimp Scampi*

Tender succulent large shrimp, sautéed in butter, white wine, and garlic 11.95

Onion Rings

Crunchy, beer battered and deep-fried 5.95

Baked Potato Skins

Potato skins baked to a crisp, smothered with cheddar cheese and bacon, then topped with green onions and sour cream 6.95

French Fries

A basket of seasoned beer battered fries 3.95
Add fries to any appetizer for only 1.95

Crab Cakes*

Served with Cajun mayonnaise sauce and topped with Old Bay seasoning 10.95

Crab Stuffed Mushrooms*

Fresh mushroom caps stuffed with seasoned crab meat and topped with hollandaise sauce gratinée 10.95

**Let Rae's Host Your Next Special Event.
Our Private Dining Banquet Area Can
Accommodate up to 50 Guests.
For An Affair To Remember...
Remember Rae's! 702-897-2000**

RAE'S ANGUS BURGER*

Our famous juicy half pound Angus burger with lettuce, tomato & pickles. Add cheese, bacon, mushrooms, blue cheese crumbles, jalapenos, or grilled onions....50 cents per item. Served on a sesame seed bun with choice of French fries, Potato Salad or Coleslaw 11.95

PRIME RIB*

We proudly serve select cuts of USDA Choice Corn-Fed Angus beef. The peak of perfection... tender and juicy...the best of taste!

Rae's Cut 22.95 King Cut 25.95

Prime Rib includes:

Soup or garden salad and choice of rice pilaf, garlic mashed, or baked potato. Also includes Chef's vegetable medley and oven fresh bread.

STEAKS*

Filet Mignon*

Tender texture and succulent taste make this steak the best ever! USDA Choice, carefully hand-trimmed, then broiled to perfection 24.95

Ribeye Steak*

The most flavorful and juicy USDA Choice beef imaginable with generous marbling throughout and broiled to order 22.95

New York Steak & Shrimp*

USDA Choice New York Steak paired with our large fried Shrimp 17.95

Steak Sides

Béarnaise Sauce	1.95
Peppercorn Sauce	2.95
Sautéed Mushrooms	3.95
Sautéed Onions	1.50
Mushrooms and Onions	3.95
Sautéed Shrimp*	4.95

Steaks include:

Soup or garden salad and choice of rice pilaf, garlic mashed, or baked potato. Also includes Chef's vegetable medley and oven fresh bread.

CHEF'S SEAFOOD FAVORITES

Twain Lobster Tails*

Two tender, delectable Cold Water Lobster Tails that will melt in your mouth 27.95

Filet & Lobster Combo*

Cold Water Lobster Tail paired with a hand trimmed Filet Mignon broiled to perfection 28.95

Chef's Favorites include:

Soup or garden salad and choice of rice pilaf, garlic mashed, or baked potato. Also includes Chef's vegetable medley and oven fresh bread.

POULTRY*

Chicken Marsala*

Tender boneless, skinless breast of chicken sautéed with Marsala wine, shallots and mushrooms 15.95

Chicken Parmesan*

Lightly breaded tender chicken breast baked with Provolone cheese, served with marinara sauce over choice of pasta 13.95

One Half Fried Chicken*

Juicy, tender, and deep fried to a golden brown. Served with garlic mashed potatoes, corn on the cob, and homemade Coleslaw 13.95

Chicken Picatta*

Boneless, skinless chicken breast sautéed in olive oil, white wine and capers 15.95

Teriyaki Chicken*

Tender breast of chicken broiled, smothered in teriyaki sauce and garnished with a fresh pineapple ring 15.95

Except as noted, Poultry Entrees include:

Soup or garden salad and choice of rice pilaf, garlic mashed, or baked potato. Also includes Chef's vegetable medley and oven fresh bread

SEAFOOD*

Salmon Fillet*

Tasty Atlantic Salmon. This 10 oz. fillet is available broiled, blackened or poached in white wine and herbs 17.95

Shrimp Scampi*

Tender, succulent, large shrimp, sautéed in butter, white wine, garlic and fresh parsley. Served over Angel Hair pasta 18.95

Tilapia*

Light & Flaky tender white fish charbroiled to perfection in a lemon butter & wine sauce 13.95

Seafood entrees include:

Soup or garden salad and choice of rice pilaf, garlic mashed, or baked potato. Also includes Chef's vegetable medley and oven fresh bread.

PASTA*

Spaghetti*

Freshly cooked Pasta served with our homemade Marinara sauce. Topped with fresh Parmesan cheese and parsley 10.95

with homemade meatballs* 12.95
with Italian sausage * 13.95

Meat Lasagna*

A classic Rae's favorite with layers of Pasta, Meat Sauce, Mozzarella, Ricotta, Parmesan and Romano cheese 12.95

Cheese Ravioli*

Filled with a blend of melted Mozzarella and Parmesan cheese then topped with Rae's homemade Marinara sauce 12.95

Pasta entrees include garden salad or cup of chicken noodle soup and choice of Pasta or rice, and Rae's fresh garlic bread

SOUPS AND SALADS

Rae's Caesar Salad*

Crisp Romaine lettuce leaves tossed in our homemade Caesar dressing with Parmesan cheese and croutons 11.95
Add Shrimp 4.00

Chicken Caesar Salad*

Rae's Caesar salad topped with a broiled breast of chicken 12.95

Chef's Salad*

A mountain of fresh mixed greens topped with julienne ham, turkey, swiss & cheddar cheese, ripe tomato and wedges of hard boiled egg. Served with your choice of dressing 12.95

Cobb Salad*

Seasoned chicken breast, bacon, bleu cheese, hard boiled egg & tomato on a bed of mixed greens with your choice of dressing 12.95

Grilled Chicken Chopped Salad*

A tasty blend of chopped Romaine, breast of chicken, diced tomato, bleu cheese, peppers, boiled egg, red onions, topped with shredded beets & served with Vinaigrette dressing 12.95

Stuffed Tomato*

Stuffed with fancy white Albacore tuna salad on a bed of mixed greens with a Raspberry Vinaigrette dressing and cottage cheese 12.95

French Onion Soup Gratinee*

Homemade French Onion Soup, topped with croutons, a la gratinee of Parmesan and smoked Provolone 6.95

Chicken Noodle Soup*

Hot and hearty, with chunks of tender chicken, make this homemade soup a favorite 5.95

Choice of Dressings

Homemade: Ranch, Blue Cheese and Caesar. Also available, Thousand Island, Honey Mustard, Fat Free Italian and Raspberry Vinaigrette

* Health Advisory: Consuming raw or undercooked eggs, meats, poultry or seafood will increase your risk of food borne illness. Thorough cooking of eggs to over hard and meats to medium or higher reduces that risk.



Take Out Menu

2531 Wigwam at Pecos ~ Henderson, Nevada

702-897-2000

Fax: 702-897-2676

Management Reserves all Rights • Prices Subject to Change

BREAKFAST

Served with hash browns and toast

Country Fried Steak and Eggs*

Tender Beef, batter dipped & deep fried 10.95

Corned Beef Hash and Eggs*

Home-Style Corned Beef Hash 10.95

Rae's Famous Combo*

2 Eggs, Bacon or Sausage, Pancakes 10.95

Spanish Omelet*

A Conquistador of Tomatoes, Onions, Mushrooms, and Bell Peppers, Simmered in a Spanish Sauce, and folded into this Three Egg Delight 10.95

Western Omelet*

Tomatoes, Onions, Mushrooms and Spinach with Bacon, Sausage, Ham and Cheese, folded into a Texas Sized Three Egg Omelet 10.95

Ham and Cheese Omelet*

Sugar Baked Glazed Ham with Melted Cheddar Cheese folded into a Three Egg Omelet...Melts in Your Mouth 10.95

Egg White Omelet* Light & Heart Healthy, Peppers, Onions, Diced Tomatoes, Mushrooms, & Chopped Spinach with Fresh Fruit or Cottage Cheese & Whole Wheat Toast 10.95

Huevos Rancheros*

An Open-Faced Tortilla Topped with Refried Beans, Two Eggs, Homemade Spanish Sauce, Melted Cheese and served with Guacamole and Sour Cream 9.95

RAE'S FAMOUS FISH & CHIPS*

Atlantic Cod beer battered with flavorful premium beer & deep fried to a golden brown.

Served with French fries, Coleslaw, tartar sauce, lemon wedges & malt vinegar

~ 13.95 ~

EARLY BIRD DINNERS 4-6pm

Except as noted, Early Bird Dinners include soup or salad, choice of potato, and Chef's Vegetable Medley

Prime Rib* USDA Choice, tender and juicy, slow-roasted in its own natural juice 18.95

Chicken Parmesan* Lightly breaded chicken breast baked with Provolone and served with marinara sauce over choice of pasta 13.95

Chicken Marsala* Boneless breast sautéed in Marsala wine, Shallots & Mushrooms 13.95

Meatloaf* 8 oz. homemade meatloaf, served with mushroom gravy, corn niblets and garlic mashed potatoes. Includes soup or salad 13.95

Tilapia* Tender fillet of Tilapia lightly sautéed in lemon and butter sauce 12.95

CHEF'S CHOICE 11am-9pm

BBQ Chicken & Baby Back Ribs*

1/4 Chicken slow-cooked to perfection and 1/3 Rack of Baby Back Ribs. Served with homemade Coleslaw & French fries 15.95

One Half Fried Chicken*

Served with garlic mashed potatoes, corn on the cob and homemade Coleslaw 13.95

Rack of Baby Back Ribs* Tender and meaty. Slow-cooked then grilled to seal in the flavor.

Served with homemade Cole slaw & fries 18.95

Rae's Shrimp Platter*

A generous portion of large fried Shrimp served platter style with Coleslaw & French fries 13.95

New York Steak & Shrimp*

Tender USDA Choice New York Steak paired with our Jumbo Fried Shrimp 16.95

ALL AMERICAN SANDWICHES

Served with choice of:
French fries, Coleslaw or Potato salad

Philly Cheese Steak*

Thinly sliced tender rib eye layered on a hoagie roll with grilled onions, mushrooms, and melted provolone cheese 11.95

Prime Rib Dip*

Prime Rib of Beef thinly sliced and steeped in its own natural juice, layered on a large steak bun 10.95

New York Steak Sandwich*

USD 8 ounce New York Steak prepared to order, served on a French roll and topped with grilled onions and mushrooms 12.95

Prime Rib Sandwich*

Corn-fed Angus Beef slow roasted in its own natural juice, served on sourdough bread or French roll with au jus 11.95

Monterey Chicken*

Juicy Chicken breast broiled and topped with Jack cheese, guacamole and green chiles 11.95

Clubhouse*

Triple-decker on toast with ham, turkey breast, bacon, lettuce, tomato and mayonnaise. 11.95

B.L.T.*

Bacon, lettuce and tomato with mayonnaise served on choice of toast 10.95

DESSERT

Chocolate Storm—Specialty of the House

This freshly baked brownie a la mode is drenched with rich, hot chocolate sauce, then topped with whipped cream and almonds 6.95

New York Style Cheesecake

Thick & rich New York style creamy cheesecake. Served plain or with choice of strawberry, blueberry or chocolate sauce toppings 6.95

Chocolate Cake Delight

A generous portion...rich and flavorful. It's dark, decadent, and so delicious 6.95

Apple Pie

The All-American favorite 6.95 a la mode 7.95

Vanilla Ice Cream or Sherbet 3.95