



What makes us different?

Ray's is committed to bringing the finest raw ingredients to your table. All of our vegetables, fruits, and greens are certified organic. We use organic ingredients wherever, whenever possible.

All of our animal proteins are classified organic, certified wild caught or certified free range. No growth hormones, antibiotics or artificial preservatives, ever. We do not like sugar! (except desserts!) We do not add sugar to any dishes. If we need to balance out acids in a dish such as that from tomatoes we use wine! When making our desserts from scratch we use organic cane juice or other high quality raw unprocessed sugar. No high fructose sugar, ever.

We are confident that we are the only restaurant in the county that does not have a microwave oven or deep fryers. Everything is made fresh to order. Your food is not reheated or "warmed up". We leave the fried foods to others. No hydrogenated oils, ever. We have no aluminum cookware in the building. We feel that aluminum is not a safe, healthy medium for cooking. There is strong research showing a link between aluminum and Alzheimer's disease. We are always looking out for the well being of our guests.

Salads

SPECIALITY SALAD.....	\$7/\$12
<i>Spring salad mix, tart & sweet apples, feta cheese, dried berries 100% organic</i>	
GARDEN SALAD.....	\$6/\$8.95
<i>Spring salad mix, carrots, cucumber, tomato, red onion cheddar cheese, homemade croutons. 100% organic</i>	
RAY'S SLIDER SALAD.....	\$8/\$13
<i>Spring salad mix, red onion carrot, three cheese blend topped with 1 or 2 100% angus beef mini burgers</i>	
SIMPLE SPINACH SALAD.....	\$7/\$12
<i>Spinach, red onion, apple wood smoked bacon and diced egg</i>	

*Salads may be topped with salmon, shrimp, flat iron steak ribbons or free range chicken.....\$4.00

*Salad dressings: Creamy garlic (house) Ranch, Bleu Cheese, Italian, Blood Orange Vinaigrette, Raspberry Vinaigrette, Balsamic Vinaigrette, Thousand Island

Soups

WHITE BEAN CHICKEN CHILI.....	\$3.95/\$6.95
<i>Our free range chicken with organic white beans and spices a house favorite</i>	
VEGETABLE SOUP.....	\$3.95/\$6.95
<i>Fresh organic veggies (vegan) tomato based</i>	
SOUP OF THE DAY.....	\$3.95/\$6.95

Appetizers

TERIYAKI SHRIMP.....	\$9.95
<i>5 pieces of shrimp grilled in our in house teriyaki glaze on a bed of fresh mixed greens</i>	
SALMON QUESADILLA.....	\$9.95
<i>Salmon on gluten free spinach lavash with a wasabi mayo, mozzarella provolone cheese mix on a bed of homemade slaw and salsa</i>	
SMOKED TROUT.....	\$9.95
<i>Our smoked trout on sliced cheesy ciabatta bread with mixed greens shredded carrots and mixed berries</i>	
PRINCE EDWARD ISLAND MUSSELS.....	\$8.95
<i>6 mussels braised in white wine creamy garlic sauce</i>	
CHEESE AND FRUIT PLATE.....	\$8.95
<i>Sweet and tart apples, mild Cheddar cheese, dried berries and crackers</i>	
CHIPS AND SALSA.....	\$3.95
<i>Organic corn chips and our in house made salsa</i>	
SPINACH ARTICHOKE DIP.....	\$8.95
<i>Cheese, artichokes and fresh spinach with organic corn chips</i>	
CHORIZO AND CHUTNEY.....	\$8.95
<i>Crumbled Chorizo sausage and olive chutney on sliced baguette on a bed of field greens topped with our cheese blend and roasted</i>	

A la Carte

(ALL ORGANIC)\$3.95

Broccoli • Roasted Veggies • Green Beans
Asparagus (in Season) • Fingerling Potatoes
Risotto • Wild Rice Blend • Roasted Red Skin Potatoes

Pizza

A TASTE OF ITALY.....	\$11.95
<i>Fresh organic roma tomatoes, fresh organic herbs, provolone cheese</i>	
THE BLT.....	\$12.95
<i>Garlic sauce, crumbled apple wood smoked bacon, roma tomato, cheese blend and shredded salad greens</i>	
SALMON PIZZA.....	\$12.95
<i>Garlic oil, grilled salmon, sundried tomatoes, capers, cheese blend</i>	
TONY'S CUBAN.....	\$12.95
<i>Slow roasted pork, Cuban meatloaf, ham, spicy pickles, spicy mustard and provolone and swiss cheese</i>	
MARGEAUX'S HUMMUS PIZZA.....	\$11.95
<i>Our in house made tomato basil hummus, diced roasted veggies, feta cheese crumbles</i>	
CREATE YOUR OWN PIZZA.....	\$12.95
<i>Choice of any four toppings (see below)</i>	

Bacon • Chicken • Ham • Mushroom • Roast Pork • Green Olives
Sweet Pepper Trio • Sautéed Onion • Anchovy • Roma Tomato
Red Onion • Pepperoni • Dried Berries • Black Olives • Swiss
Cheddar • Sun Dried Tomato • Muenster • Provolone • Chorizo
Roasted Veggies • Tart Apple • Spicy Pickle • Sautéed Mushroom

*ALL PIZZAS ARE 10 INCH IN DIAMETER

*ALL PIZZAS ARE AVAILABLE GLUTEN FREE WHICH ARE 9 INCHES IN DIAMETER

Sandwiches

PORTABELLA.....	\$8.95
<i>Grilled portabella mushroom & grilled veggies, topped with our in house made hummus, mixed greens, tomato and red onion</i>	
GRILLED CHICKEN BREAST.....	\$8.95
<i>Grilled marinated chicken, mixed greens, tomato, onion</i>	
RAY'S SLIDERS.....	\$9.95
<i>3 certified angus mini burgers with mixed greens, tomato, red onion, whole wheat buns cooked to your temp</i>	
FRENCH DIP.....	\$9.95
<i>Ribbons of marinated flat iron steak, caramelized onions swiss cheese on a French roll served with au jus</i>	
TONY'S CUBAN.....	\$9.95
<i>Slow roasted pork, ham, Cuban Meatloaf, spicy pickles, spicy mustard, provolone and swiss cheese on ciabatta bread</i>	
TWISTED RUEBEN.....	\$9.95
<i>Grilled pastrami, home made coleslaw, swiss cheese, thousand island dressing on marbled rye</i>	
ROASTED TURKEY.....	\$8.95
<i>Our slow roasted sliced turkey with a cranberry brie spread on sourdough</i>	
THE BARNYARD.....	\$10.95
<i>Ham, turkey, pastrami with tossed greens in creamy garlic dressing with swiss and provolone on sour dough</i>	
MEATBALL SLIDER SANDWICH.....	\$9.95
<i>3 of Ray's meatball sliders in homemade marinara sauce with provolone on a French roll</i>	
ASIAN SALMON CLUB.....	\$10.95
<i>Soy sauce marinated salmon with apple wood smoked bacon topped with sundried tomato, wasabi mayo and fresh greens on toasted sourdough</i>	
GRILLED CHEESE.....	\$6.95
<i>Your choice of cheese or cheeses on toasted sourdough</i>	
MASTERPIECE: YOU BUILD.....	\$10.95
<i>Your choice of three meats, choose your cheese with mixed greens and creamy garlic dressing</i>	

*Gluten free bread available with any sandwich except Tony's Cuban

Meats: Pastrami, Apple Wood Smoked Bacon, Smoked Turkey, Ham, Slow Roasted Pulled Pork, Pepperoni, Chorizo Sausage

Cheeses: Aged Cheddar, Swiss, Provolone, Mozzarella, Feta, Muenster

Small Plate Entrees

CROWNED PORTABELLA.....	\$12.95
<i>Full portabella cap stuffed with grilled veggies and cheese resting on a bed of mixed greens and crowned with grilled blackened salmon</i>	
OPEN-FACED TUSCAN.....	\$12.95
<i>Grilled ciabatta bread topped with grilled chicken, sliced portabella mushroom, flat iron steak ribbons in a red wine reduction sauce, red onions and sundried tomatoes</i>	
STUFFED PORK LOIN.....	\$13.95
<i>In a blueberry demi-glaze served with fingerling potatoes and steamed broccoli. Stuffing changes weekly, ask your server.</i>	
SEAFOOD TRIO.....	\$18.95
<i>Mussels, scallops, shrimp in a sundried tomato white wine sauce all on cheesy sliced ciabatta bread substitute fettuccini for bread \$1.00</i>	
RAY'S RIB EYE STEAK.....	\$21.95
<i>8 ounce Certified aged black angus rib eye cooked to order with roasted red pepper risotto and vegetable</i>	
PASTA BOLOGNESE.....	\$11.95
<i>Made from scratch black angus meat sauce served over whole grain or brown rice pasta.</i>	
FISH TACOS.....	\$12.95
<i>Fresh in season wild caught fish grilled in a wine reduction /cream sauce served in crunchy taco shells on a bed of field greens</i>	
WILD CAUGHT FISH OF THE DAY.....	\$17.95
<i>Poached, grilled or blackened catch of the day on a bed of greens with roasted veggies or choice of vegetable.</i>	

Vegetable choices:
broccoli, asparagus (when in season), roasted veggie combo, green beans

Starches:
fingerling potatoes, roasted redskin, polenta, risotto, wild rice blend

Desserts

VANILLA ICE CREAM.....	\$3.95
PEACHES AND CREAM.....	\$6.95
<i>Organic peach wedges marinated in sweet dessert wine topped mascarpone cream sprinkled with crumb topping</i>	
SALTED CARAMEL MOUSSE.....	\$5.95
CHOCOLATE BREAD PUDDING.....	\$5.95
<i>Gluten free baguette slices soaked in warm chocolate with cream</i>	

MENU ITEMS ARE COOKED TO ORDER. BE ADVISED THAT CONSUMING UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.

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937-890-0300

Wine

Our philosophy is that you should enjoy your dining experience with a little wine or beer without over paying for the experience. We have over 1,200 wines to choose from. If you elect to buy a bottle to enjoy with your meal we charge only the shelf price plus a \$5.00 cork fee. Just about every other restaurant charges two and one half times retail price for a bottle. If the shelf price for a bottle is over \$50.00 you don't even have to pay the \$5.00 fee! We will re-cork your bottle for carry out if you have any remaining.



WE FEATURE R COLLECTION BY RAYMOND WINERIES FOR OUR SINGLE POURS.....	\$7.95
<i>Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc, Field Blend</i>	
MARK WEST PINOT NOIR.....	\$7.95
RASCAL PINOT NOIR.....	7.95
SIMI SAUVIGNON BLANC.....	7.95
KENDAL JACKSON CHARDONNAY.....	8.95
VILLA M BIANCO OR ROSSO.....	8.95
DECOY WINES ALL VARIETIES.....	12.95
DRL RIESLING.....	7.95
CATULLIO PINOT GRIGIO.....	7.95
CLINE ZINFANDEL.....	\$7.95
BERINGER (ALL VARIETIES).....	\$6.95
WEEKLY FEATURED WINES.....	\$7.95-\$9.95

Beer

For the beer lover you are going to be in heaven. We have a good selection of local beer on tap. Then we have the beer cave. We have over 900 beers to choose from. Craft, domestic and imports from everywhere! If you don't find what you are looking for, just pull one from any six pack or four pack. We just ask that you don't break 12 packs or full cases.



-Thank you-

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