



Appetizers

TERIYAKI SHRIMP.....	\$9.95
<i>Five pieces of sauteed shrimp, our house-made teriyaki glaze & fresh greens</i>	
SALMON QUESADILLA.....	\$9.95
<i>Salmon pieces on gluten-free spinach lavash with a wasabi mayo cheese blend on a bed of house-made coleslaw and salsa</i>	
SMOKED TROUT.....	\$9.95
<i>Smoked trout on baguette slices with greens, carrot, dried berries, creamy garlic</i>	
CHEESE AND FRUIT PLATE.....	\$9.95
<i>Fresh apple slices, mild cheddar cheese, dried cranberries/blueberries, crackers</i>	
FOLDED SHRIMP QUESADILLA.....	\$9.95
<i>Grilled shrimp, 3-cheese blend, diced onion & tomato in a folded soft tortilla, served with mixed greens, salsa, sour cream and a wedge of lime</i>	
MARYLAND BLUE CRAB DIP.....	\$9.95
<i>House-made blue crab dip topped with shredded cheddar and served with toasted baguette slices</i>	
HUMMUS, VEGGIES AND CHIPS.....	\$9.95
<i>House-made hummus served with fresh veggies and crunchy tortilla chips</i>	
MEAT & CHEESE PLATE.....	\$12.95
<i>Slices of smoked turkey, ham & prosciutto, cheddar cheese, olives & crackers</i>	
SPINACH ARTICHOKE DIP.....	\$8.95
<i>House-made dip with cream, cheese, shredded spinach, artichoke hearts served with tortilla chips</i>	
CHIPS AND SALSA.....	\$4.95
<i>House-made salsa (not too spicy) served with tortilla chips</i>	

Soups

WHITE BEAN CHICKEN CHILI.....	\$3.95/\$6.95
<i>Free-range chicken, broth, organic white beans, spices. A house favorite!</i>	
VEGETABLE (VEGAN).....	\$3.95/\$6.95
<i>Lots of fresh organic veggies in a tomato & broth base</i>	
SOUP OF THE DAY.....	\$3.95/\$6.95

Salads

SPECIALITY SALAD.....	\$7/\$12.95
<i>Spring mix, diced apple, feta crumbles, dried berries</i>	
GARDEN SALAD.....	\$6/\$9.95
<i>Spring mix, carrot, cucumber, tomato, red onion, cheddar, house-made croutons</i>	
RAY'S SLIDER SALAD.....	\$8/\$13.95
<i>Spring mix, red onion, carrot, cheese blend and topped with 1 or 2 100% Angus beef mini cheeseburgers</i>	
SIMPLE SPINACH SALAD.....	\$7/\$12.95
<i>Baby spinach, red onion, applewood smoked bacon and diced egg</i>	
<i>Add salmon, julienned chicken, steak ribbons or shrimp for an additional \$6</i>	
<i>*Salad dressings: Creamy Garlic, Ranch, Bleu Cheese, Italian, French, Blood Orange Vinaigrette, Raspberry Vinaigrette, Balsamic Vinaigrette, Thousand Island</i>	

Pizza

A TASTE OF ITALY.....	\$12.95
<i>Garlic oil, fresh Roma tomato, fresh organic herbs & greens, provolone cheese</i>	
THE BLT.....	\$12.95
<i>Garlic sauce, Applewood-smoked bacon, diced tomato, shredded greens</i>	
SALMON PIZZA.....	\$12.95
<i>Garlic oil, salmon pieces, sun-dried tomato, capers, cheese blend</i>	
TONY'S CUBAN PIZZA.....	\$12.95
<i>Spicy mustard, shredded pork, meatloaf, ham, spicy pickles, cheese blend</i>	
DIG THE FIG.....	\$12.95
<i>Fig jam sauce, prosciutto, goat cheese crumbles, shredded baby spinach</i>	
CREATE YOUR OWN PIZZA.....	\$14.95
<i>Choice of 4 toppings (see below)</i>	
<i>Pepperoni, Chorizo Sausage, Diced Ham, Julienned Chicken, Apple Wood Smoked Bacon, Shredded Pork, Diced Apple, Minced Veggie Blend, Mushroom, Diced Onion, Green Olives, Black Olives, Dried Berries, Anchovies, Sautéed Mushroom, Sautéed Onion, Sweet Pepper Trio, Roma Tomato, Sun-Dried Tomato, Spicy Pickle, Muenster, Swiss, Provolone, Cheddar</i>	
<i>Sauces: Marinara, Garlic Oil, Garlic Sauce, Fig Jam, Hummus, Spicy Mustard</i>	

*ALL PIZZAS ARE A 10" TRADITIONAL THIN CRUST OR 9" GLUTEN-FREE CRUST

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

Sandwiches

PORTABELLA.....	\$9.95
<i>Grilled portabella mushroom cap stuffed with grilled veggies, hummus, greens, tomato & onion on a brioche</i>	
BBQ PULLED PORK.....	\$9.95
<i>Shredded pork in our house-made BBQ sauce, topped with coleslaw, greens & Roma tomato served on a pretzel bun</i>	
RAY'S SLIDERS.....	\$10.95
<i>Three 100% Angus mini-burgers served on slider buns topped with greens, sliced Roma tomato & red onion</i>	
SARGE BURGER.....	\$10.95
<i>6oz 100% Angus beef patty stuffed with cheddar, bacon crumbles and red onion</i>	
FRENCH DIP.....	\$9.95
<i>Sliced, prime roast beef, caramelized onions, swiss cheese on a French baguette served with au jus</i>	
TONY'S CUBAN.....	\$11.95
<i>Slow-roasted pork, ham, Cuban meatloaf, spicy pickles, spicy mustard, provolone & swiss on ciabatta</i>	
TWISTED RUEBEN.....	\$9.95
<i>Grilled pastrami, house-made coleslaw, swiss cheese, 1000 Island dressing on Jewish rye</i>	
ROASTED TURKEY.....	\$9.95
<i>Turkey breast, shredded greens and cranberry-goat cheese on sourdough</i>	
THE BARNYARD.....	\$11.95
<i>Ham, turkey, pastrami, swiss & provolone with tossed greens in creamy garlic dressing on sourdough</i>	
ASIAN SALMON CLUB.....	\$11.95
<i>Marinated salmon topped with applewood smoked bacon, sun-dried tomato, wasabi mayo and greens on sourdough</i>	
GRILLED CHEESE.....	\$7.95
<i>Your choice of cheese(s) on toasted sourdough</i>	
MEATBALL SLIDERS.....	\$10.95
<i>Three 100% Angus meatballs in our house-made marinara with provolone, sundried tomatoes, diced red onion & greens</i>	

Delands and Udi's Gluten-Free breads are available upon request.

www.RaysWineSpiritsGrill.com

937-890-0300

Entrees

CROWNED PORTABELLA.....	\$15.95
<i>Whole mushroom cap stuffed with veggies & cheese, resting on a bed of greens and roasted veggies, topped with blackened salmon filet</i>	
OPEN-FACED TUSCAN.....	\$14.95
<i>Julienned chicken, flat iron steak ribbons, sliced portabella mushrooms, minced veggies and sun-dried tomatoes braised in a red wine reduction and served on grilled cheesy ciabatta bread and greens</i>	
SEAFOOD TRIO.....	\$21.95
<i>Cod, sea scallops, shrimp and sun-dried tomatoes braised in a cream/white wine reduction. served on your choice of fettuccine noodles or cheesy ciabatta bread</i>	
RAY'S RIB EYE STEAK.....	\$26.95
<i>10oz certified Black Angus rib eye cut cooked to order and served with your choice of two sides</i>	
FILET MIGNON.....	\$28.95
<i>8oz certified Black Angus filet cut cooked to order and served with your choice of two sides</i>	
PASTA BOLOGNESE.....	\$12.95
<i>Our house-made Black Angus meat sauce served over pasta and topped with a cheese blend. served with a slice of cheesy ciabatta</i>	
BOLOGNESE TONY'S STYLE.....	\$14.95
<i>Our Bolognese sauce plus crumbled chorizo sausage & diced pepperoni!</i>	
FISH TACOS.....	\$14.95
<i>Wild-caught fish seared in a wine reduction topped with diced red onion and Roma tomato, served with salsa in soft flour tortillas with a wedge of lime</i>	
WILD CAUGHT FISH OF THE DAY.....	\$19.95
<i>The Catch of the Day cooked your way (pan-seared/poached/blackened/grilled) and served with two sides</i>	

Side Item Choices

Broccoli ~ Roasted Veggie Blend ~ Green Beans ~ Asparagus (when in season)
Cole Slaw ~ Roasted Redskin Potato Wedges ~ Risotto ~ Sweet Potato Chips

A LA CARTE.....\$3.95

Wine & Beer

Our philosophy is that you should enjoy your dining experience with a little wine or beer without over paying for that experience. We have over 1200 wines from which to choose. If you elect to buy a bottle to enjoy with your meal, we charge only the shelf price plus a \$5 on-premise fee. Just about every other restaurant charges two and one half times the retail price for a bottle. If the shelf price for a bottle is over \$50 we'll even waive the fee!

We also feature the R Collection by Raymond Winery for our house pours by the glass for just \$7.95 Several other brands round out our house-pour offerings of Sweet Moscato (red, white or pink), White Zinfandel, Riesling, Pinot Grigio, White Blend, Chardonnay, Sauvignon Blanc, Pinot Noir, Zinfandel, Merlot, Red Blend and Cabernet Sauvignon

For the beer lover, you are going to be in heaven. We have a good selection of draft beer on tap. A pick-four draft sampler flight is available all day everyday for \$8 And then we have the beer cave with hundreds of craft, import, local and domestic beers available for selection. Just pull a single beer from the 4packs or 6 packs and take it to your table! We just ask that you don't break open 12packs or full cases.

What makes us different?

Ray's Wine Spirits Grill is committed to bringing the finest raw ingredients to your table. All of our vegetables, fruits and greens are certified organic. All of our animal proteins are classified organic, certified wild caught or certified free range; no growth hormones, antibiotics or artificial preservatives, ever! We use organic herbs and ingredients wherever, whenever possible.

We are confident that we are the only restaurant in the county that does not have a microwave oven or deep fryers. We have no aluminum cookware here. We feel that aluminum is not a healthy medium for cooking. There is strong research showing a link between aluminum and Alzheimer's disease. Sugar is not added to any of our dishes except desserts. If we need to balance the 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!

Classified as "New American Cuisine" we are actually wholesome, made-from-scratch cooking. Everything is prepared fresh to order and most items are made in our kitchen; including all of our salad dressings, glazes, sauces, soups and dips. We are always looking out for the well-being of our guests.

You're always welcome here at Ray's Wine Spirits Grill. Come in and chat with us. Shop. Enjoy some fabulous food & beverages. Meet friends. This will become your favorite place!

Kitchen Hours

Monday thru Thursday 11am - 9pm, Friday & Saturday 11am - 10pm
summer hours extend to 10pm during the week and 11pm on the weekend!

Visit our website for more information and upcoming events:
www.RaysWineSpiritsGrill.com
Follow us on Facebook (Ray's Wine Spirits Grill) or Twitter @RaysWSG
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