

APPETIZERS

BEST WINGS IN THE TWIN CITIES

RAY J'S CHICKEN WINGS	Full 11
We use whole fresh jumbo wings available in two sizes	Half 6
BUFFALO WINGS	
Hot-n-spicy with celery sticks and bleu cheese dip	
ASIAN SESAME WINGS	
Soy-Chili sauced with chopped green onion	
DRUNKEN WINGS	
A sweet spicy blend of our homemade sauces	
HOMESTYLE WINGS	
Crispy and seasoned salt crusted with Ray J's garlic dip	

BEER BATTERED ONION RINGS	7
Jumbo crispy rings served with homemade ketchup	
CHICKEN STRIPS	9
Choice of bbq, ranch, honey-mustard, buffalo or garlic sauce	
MEXICAN CHICKEN OR SPICY BEEF NACHOS	9
Tri-colored tortilla chips, cheese, onion, tomato, lettuce, jalapenos, sour cream and salsa	
SESAME BEEF TIPS	9
Soy-sesame marinade, chili sauce, pickled ginger, and green onion with crisp onion strings	

FIESTA FRIES	9
Seasoned criss-cut fries smothered in cheese sauce topped with spicy beef, onion, tomato, jalapenos, sour cream and salsa	
SZECHWAN GREEN BEANS	8
Green beans tossed with our spicy Szechwan sauce	
SPICY AHI TUNA	10
Seared with chili-paprika spice and served with three dipping sauces; soy-chili, citrus and chili aioli served with Asian slaw	
WARM ARTICHOKE DIP	8
Artichoke hearts in parmesan cheese sauce served with warm bread	
QUESADILLAS	8
Crisp flour tortillas stuffed with choice of Mexican chicken or spicy beef served with cheddar cheese, tomatoes, lettuce, onion, sour cream and salsa	
WOOD-FIRED GARLIC CHEESE BREAD	7
Focaccia bread with garlic butter, melted mozzarella cheese and marinara dipping sauce	
CHINESE PAN FRIED DUMPLINGS	7
Pork and vegetable pot stickers, chili aioli and Asian slaw	
JUMBO SHRIMP COCKTAIL	10
Chilled jumbo shrimp served with spicy cocktail sauce	
APPETIZER SAMPLER PLATTER	17.5
Buffalo wings, chicken strips, warm artichoke dip, beer battered onion rings and cheddar fries	

SALADS AND SOUPS

SOUP OF THE DAY	Cup 3
	Bowl 5
CHILI (SEASONAL)	Cup 3
	Bowl 5
RAY J'S HOUSE SALAD	7/4
Romaine and iceberg mix, cucumber, tomato, onion, tossed with our house garlic dressing	
HOUSE SALAD W/CHICKEN	10
CAESAR	7/4.5
Romaine, parmesan and garlic croutons tossed in our homemade dressing	
GRILLED CHICKEN CAESAR	10
GREEK SALAD	8/5
Spring greens, cucumber, tomato, feta cheese, red onion, pepperoncini, tossed in oregano dressing served with pita bread	
GREEK CHICKEN	11

SPICY AHI TUNA OR ASIAN-SESAME CHICKEN	12
Spring greens, sweet red peppers, celery, green onion, fried wontons and sweet-n-sour dressing	
COBB	10
Romaine and iceberg mix, rotisserie chicken, applewood bacon, tomato, chopped egg, red onion, bleu cheese crumbles, guacamole and ranch dressing	
BLEU CHEESE-PEAR	8/5
Spring greens, crumbled bleu cheese, diced pear and candied pecans dressed with balsamic vinaigrette	
BLEU CHEESE-PEAR CHICKEN	11
CHOPPED SALAD	10
Romaine and iceberg mix, salami, turkey, ham, mozzarella, parmesan, tomato, fresh basil and green onions with your choice of dressing	

WOOD OVEN PIZZA

All pizzas are created on our hand-rolled, Thin Napoli-style crust. Add a cup of soup or Ray J's house salad for \$2.00 more

RAY J'S DELUXE	10
Spicy beef, marinara, mozzarella, cheddar, onion, tomato, jalapeno and cilantro	
THREE CHEESE	8.5
Thin Napoli-style crust with marinara, mozzarella, parmesan and cheddar	
PEPPERONI	9.5
Classic marinara and whole milk mozzarella	
ITALIAN SAUSAGE	9.5
Classic marinara and whole milk mozzarella	
SAUSAGE AND PEPPERONI	10
Classic marinara and whole milk mozzarella	

WILD MUSHROOM & HERB	9.5
Portabella, crimini and shitake mushrooms with garlic cream, fresh basil and herbs	
MARGHERITA	9.5
Fresh mozzarella, roma tomatoes, basil pesto and extra virgin olive oil	
HAWAIIAN	9.5
Marinara, Canadian bacon, pineapple and mozzarella	
BBQ CHICKEN	9.5
Rotisserie chicken, bbq sauce, red onion, mozzarella and cilantro	

BLACK ANGUS BURGERS

Hand-formed 1/2 lb. fresh ground chuck served with dill pickle and choice of Ray J's house chips, potato salad or fries. Add a cup of soup or Ray J's house salad for \$2.00 more

CLASSIC HAMBURGER	7
CHEESEBURGER	7.5
American, cheddar, Swiss, pepperjack, provolone or bleu cheese	
BACON CHEESEBURGER	9
Applewood smoked bacon and choice of cheese	
WILD MUSHROOM AND SWISS	9
Sauteed portabella, crimini and shitake mushrooms	
WESTERN BACON-BLEU CHEESEBURGER	9
Bleu cheese, jumbo crisp onion ring and bbq sauce	

PATTY MELT	8.5
Cheddar cheese, sautéed onions on grilled rye with roasted onion-mayo	
GARLIC BURGER	9
Pepperjack cheese, fried onions and garlic sauce	
FRISCO BURGER	9
Lettuce, tomato, mayo, bacon, Swiss cheese on grilled Vienna	
SAUERKRAUT BURGER	9
Fresh sauerkraut, sour cream, diced onion on a rye bun	

SANDWICHES

Served with dill pickle and choice of Ray J's house chips, potato salad or fries unless otherwise specified.
Add a cup of soup or Ray J's house salad for \$2.00 more

RAY J'S FAMOUS HOT SANDWICHES 8

Served on Vienna bread with garlic mashed potatoes and gravy

Your choice:

OVEN ROASTED TURKEY smothered in turkey gravy

ROAST BEEF smothered in mushroom and beef gravy

NEW YORK REUBEN 8

House slow roasted corned beef piled high with fresh sauerkraut, Swiss cheese, New York style sauce and served on grilled marble rye

CHICKEN CLUB 9

Chicken breast, applewood smoked bacon, lettuce, tomato and pesto-mayo on a toasted Kaiser roll

MEDITERRANEAN CHICKEN PITA 9

Grilled chicken breast on pita bread with lettuce, tomato and Ray J's garlic sauce

CHICKEN RANCH WRAP 9

Grilled chicken breast, applewood smoked bacon, lettuce, tomato and red onion with ranch dressing wrapped in a tortilla

HOT ITALIAN PANINI 9

Proscuitto, capicola, ham, Italian sweet peppers, provolone cheese and red onion served on foccacia bread with roasted onion mayo

BUFFALO CHICKEN 9

Chicken breast grilled with buffalo sauce served with melted pepperjack cheese on a Kaiser roll

KING WALLEYE SANDWICH 14

Beer battered, golden fried with lettuce, tomato on a toasted hoagie with tartar sauce

HAND CARVED GYROS 8

Seasoned beef and lamb served on warm pita with lettuce and tomato served with cucumber sauce

SOUTH PHILLY CHEESESTEAK OR CHICKEN PHILLY 9

Sautéed onion, Italian sweet peppers and melted provolone cheese on a fresh hoagie

CLUB HOUSE 9

Turkey, ham, bacon, Swiss and American cheese, lettuce, tomato, and mayonnaise piled high on Vienna bread

PASTA

Served with house bread and your choice of soup or Ray J's house salad.
Substitute dinner salad for \$1.

CRAB RAVIOLI WITH LOBSTER SAUCE 17

Homemade pasta sheets stuffed with crabmeat, three cheeses, fresh herbs and garlic with lobster cream sauce drizzled with parsley oil and tomato coulis

FETTUCCINE ALFREDO 10

Fresh pasta tossed in the classic garlic parmesan cream sauce

FETTUCCINE ALFREDO WITH ROTISSERIE CHICKEN 12

FETTUCCINE ALFREDO WITH JUMBO SHRIMP 16

PENNE WITH ITALIAN SAUSAGE 13

Spicy Italian sausage, roma tomatoes, oregano, fresh basil, red pepper and parmesan in garlic cream

WOOD-FIRED LASAGNE 12

Fresh pasta sheets, Italian sausage, marinara, ricotta, parmesan and mozzarella fired in our wood oven

RAY'S MAC & CHEESE 11

Penne pasta with cheddar, Swiss and garlic cream sauce topped with herbed bread crumbs and roasted tomato

ANGEL HAIR PASTA WITH TOMATO AND BASIL 11

Fresh roma and roasted tomatoes, basil pesto, butter and garlic sautéed with white wine and topped with parmesan cheese

WITH SAUTEED JUMBO LEMON SHRIMP 16

RAY J'S SPECIALTIES

Served with your choice of soup or Ray J's house salad.
Substitute dinner salad for \$1.

MAMA'S HOMEMADE POT PIE 12

Breast of chicken blended with garden fresh vegetables in a country gravy, oven baked in a flaky crust

FILET MIGNON 20

8 ounce beef tenderloin, fire-grilled with choice of garlic or lobster butter on top of a cabernet reduction served with fresh sautéed asparagus and mashed potatoes

CHICKEN MARSALA 15

Chicken breast lightly dusted with flour and sautéed with wild mushrooms in a Marsala wine butter sauce served with garlic mashed potatoes

TOP BUTT SIRLOIN 20

10-ounce center cut, fire grilled with choice of garlic or lobster butter served with fresh sautéed asparagus and garlic mashed potatoes

GRILLED CAJUN PORK CHOPS 15

A pair of house-seasoned pork chops, fire-grilled, served with seasonal vegetables and garlic mashed potatoes

BLEU CHEESE CRUSTED FLAT IRON STEAK AND BUFFALO JUMBO SHRIMP 19

Fire seared with blackening spice served with garlic mashed potatoes and seasonal vegetables

ROASTED PRIME RIB OF BEEF 16 oz. 23

Friday and Saturday Night 10 oz. 16

Slow roasted with twelve pepper seasoning served with garlic mashed potatoes, au jus and horseradish cream

CHICKEN AND RIBS

Served with your choice of soup or Ray J's house salad

SPIT ROASTED CHICKEN 13

Half rotisserie chicken, jus, Ray J's garlic sauce, mashed potatoes, and seasonal vegetables

BBQ SPARERIBS Full 20 Half 16

St. Louis style pork ribs slow cooked then finished on the grill with house bbq sauce, coleslaw and fries

BBQ CHICKEN 13

Half rotisserie chicken brushed with house bbq sauce and chargrilled served with coleslaw and fries

CHICKEN & RIBS 17

Half rack of ribs and quarter chicken with coleslaw and fries

FRESH FISH AND SEAFOOD

Served with your choice of soup or Ray J's house salad

CANADIAN WALLEYE 18

Your choice of pan fried panko-crust with parmesan and lobster butter or broiled with garlic butter and fresh lemon served with garlic mashed potatoes and seasonal vegetables

BREADED SHRIMP 17

Panko-crust, golden fried jumbo shrimp served with garlic mashed potatoes and seasonal vegetables

APPLEWOOD SMOKED SALMON 17

Wood-oven finished with garlic butter served with garlic mashed potatoes and seasonal vegetables

CHEF'S FRESH FISH SELECTION MKT

DESSERTS

Please ask the server for today's chef prepared selections.

No substitutions please.