



8502 FM 359 / Fulshear, Texas 77441 / 281.533.0099
 www.RaysGrill.com

APPETIZERS

Anti-pasta, variety of marinated vegetables, quail, sausage & cheeses, with fresh breads.	\$9
Grilled, marinated quail with apple salad and molasses vinaigrette.	\$7
Seared jumbo lump crab cake with lemon butter sauce and watercress.	\$8
Smoked duck and jalapeno jack cheese quesadillas with roasted salsa.	\$7
Imported cheese plate with berries & warm bread.	\$9
Beer battered shrimp with spicy remoufide.	\$8

SALADS

Crisp Boston bibb hearts with light dressing.	\$6
Hearts of romaine with parmesan crisp, herb crouton & caesar dressing.	\$8
Fresh young greens with warm bacon dressing.	\$7
Hand picked baby spinach with grilled portabella mushrooms and simple dressing.	\$8
Ruby grapefruit and endive salad with pickled onion, spicy cashews and beer reduction.	\$8

CONTINUED ON BACK

BAR HOURS:
 Tues-Thurs: 5pm-11pm
 Fri & Sat: Lunch 11am-Midnight
 Sunday: 11am-3pm
 Happy Hour: Tue-Sat 5pm-7pm

RESTAURANT HOURS:
 Tues-Thurs: 5pm-9:30pm
 Fri & Sat: Lunch 11am-3pm
 Dinner 5pm-10pm
 Sunday Brunch: 10:30am-2pm

We Support Local Farmers & Growers



SOUP

Ask For Our Daily Special

Corn chowder with fried crab fritter.	\$6
Five onion soup with grilled cheese.	\$5

SPECIALTIES

Iron skillet seared wild boar with sharp cheddar grits & dried cherry sauce.	\$24
Candied garlic stuffed lamb chops with sweet potato fries & fresh mint pesto.	\$28
Lasagne with tofu ricotta, mushroom, spinach served with fresh tomato sauce.	\$13
Pan seared beef tenderloin with stewed mushroom & garlic mash potatoes.	\$30
Marinated venison chops with roquefort cheese & warm cranberry chutney served on spoonbread.	\$29
Maple glazed tempeh with steak fries, asparagus and cabernet reduction.	\$15
Oven roasted free range chicken with sun dried fruit compote and mac & cheese casserole.	\$18
Marinated, corn meal crusted wild mushroom with napa slaw-citrus salad and mild dried chili sauce.	\$14
Grilled ribeye steak served on steak fries and whiskey sauce.	\$21
Chicken fried steak with country style gravy and mashed potato.	\$15
Moussaka, eggplant, potato, tofu ricotta casserole.	\$12

BURGERS

All of our hamburgers are made with organic meat. Served with tumble weed potato-onion ball, house chips or fresh seasonal fruit.

Ray's hamburger with caramelized onion & gorgonzola cheese.	\$8
Venison burger with swiss cheese & mushroom.	\$9
Aged cheddar hamburger	\$7
Grilled vegetable burger with fresh mozzarella.	\$7
Seafood burger with jalapeno cheese.	\$8

ADDITIONAL SIDES

Roasted garlic mashed potato	Vegetable of the day
Southern style spoon bread	Mac & cheese casserole

DESSERT

Classic crème brulee with fresh berries.	\$5
Fresh berry cobbler with sweet vanilla cream.	\$4
White chocolate bread pudding with whiskey sauce.	\$5

Our Menu Designed and Built Based
on Organic Inspired Ingredients & Local Farmers

EGAN