

# 827 Ray's

## KITCHEN + CELLAR

### APPETIZERS & SNACKS

<b>Baked Goat Cheese</b>	<b>-10-</b>
<i>Roasted Red Pepper and Tomato Coulis with French Bread</i>	
<b>Oak Fired Artichoke and Octopus</b>	<b>-12-</b>
<i>Artichoke Hearts, Port Braised Octopus, Mimolette Cream and Persillade Panko Crust</i>	
<b>Lobster and Fries</b>	<b>-18-</b>
<i>Poached Lobster Meat, Pomme Frites, Sauce Béarnaise and Scallions</i>	
<b>Beef Carpaccio**</b>	<b>-10-</b>
<i>Fleur de Sel, Truffle Aioli, Upland Cress, Fried Capers and Crostinis</i>	
<b>Meat and Cheese Board</b>	<b>-14-</b>
<i>An Assortment of Cheeses, Cured Meats, Marinated Olives, Dijon Mustard, Aioli and Crostinis</i>	
<b>Chilled Gazpacho</b>	<b>-8-</b>
<i>Chilled Tomato and Vegetable Soup with Crabmeat</i>	
<b>Local Green Salad</b>	<b>-6-</b>
<i>Carrots, Cucumbers, Grape Tomatoes, Blue Cheese and Choice of Green Goddess Dressing or Herb Sherry Vinaigrette</i>	

### LATE MORNING ENTREES

(All Entrees Served with Fruit, Local Green Salad or Fries)

<b>Roasted Tomato and Spinach Quiche</b>	<b>-15-</b>
<i>Roasted Tomato, Spinach and Goat Cheese in Butter Crust</i>	
<b>Ham, Egg and Cheese Croissant**</b>	<b>-14-</b>
<i>Fried Eggs, Jambon de Bayonne, Sliced Ham, Smoked Gouda, Sliced Tomato and Garlic Aioli on Fresh Croissant</i>	
<b>Grand Marnier Cranberry French Toast</b>	<b>-15-</b>
<i>Cranberry Brioche French Toast with Grand Marnier Tangerine Sauce</i>	
<b>Breakfast Bowl</b>	<b>-14-</b>
<i>Two Eggs prepared anyway with Potato, Ham and Sopressata Hash, Smoked Gouda Fondue and Fresh Scallions</i>	
<b>Petite Steak Grille and Eggs**</b>	<b>-23-</b>
<i>Grilled 7oz Beef Shoulder Tender, Two Eggs Any Style with Madeira Demi-Glace or Sauce Soubise</i>	
<b>Choice of Eggs Benedict**</b>	<b>-16-</b>
<i>House Smoked Salmon and Roasted Red Onion Crème Fraiche or Ham, Poached Eggs, Hollandaise and Grilled Baguette</i>	
<b>Buttermilk Pancakes</b>	<b>-14-</b>
<i>Three Hot Pancakes with Fresh Berries and Maple Syrup</i>	

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### FROM THE OYSTER BAR\*\*

<b>East Coast Oysters</b>	<b>3.5 each</b>
<b>Gulf Coast Oysters</b>	<b>2.0 each</b>
<b>Citrus Poached Jumbo Shrimp</b>	<b>2.5 each</b>
<b>King Crab Leg Split</b>	<b>30.0 each</b>
<i>(Served Chilled or Oak Fired)</i>	

### DAY TIME THIRST QUENCHERS

<b>Mimosa (Champagne and OJ)</b>	<b>1.0 each</b>
<b>Kir Royale (Cassis and Champagne)</b>	<b>3.0 each</b>
<b>Cucumber Bloody Mary</b>	<b>5.0 each</b>
<b>Salty Dog (Grapefruit, Vodka and Salt)</b>	<b>5.0 each</b>
<b>Screwdriver (Vodka and OJ)</b>	<b>5.0 each</b>

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### LUNCH TIME INSPIRATIONS

<b>Romaine and Kale Chicken Salad</b>	<b>-16-</b>
<i>Grilled All Natural Chicken Breast, Torn Kale, Chopped Romaine, Toasted Almonds, Sliced Grapes, Shaved Apples, Blue Cheese and Red Wine Dijon Vinaigrette</i>	
<b>Grilled Salmon and Spinach Salad**</b>	<b>-17-</b>
<i>Grilled Salmon, Young Spinach, Grape Tomatoes, Goat Cheese, Red Onions, Nicoise Olives, Crispy Onions and Lemon Dill Vinaigrette</i>	
<b>Shrimp and Tots</b>	<b>-18-</b>
<i>Grilled Shrimp, Cauliflower-Potato Tater Tots, Sautéed Spinach and Sauce Choron</i>	
<b>Pan Fried Crab Cakes</b>	<b>-19-</b>
<i>Two Pan Fried Crab Cakes, Roasted Baby Carrots, Minted Pea Puree and Saffron Remoulade</i>	
<b>Gulf Shrimp and Gnocchi</b>	<b>-12-</b>
<i>Parisian Style Gnocchi, Sautéed Gulf Shrimp, Bacon Cream and Celery Salad</i>	
<b>Chicken Pot Pie</b>	<b>-16-</b>
<i>Roasted Chicken, Seasonal Vegetables, Rich Chicken Gravy and Buttery Crust</i>	
<b>Braised Veal Pappardelle Pasta</b>	<b>-18-</b>
<i>Braised Veal, Roasted Mushrooms, Goat Cheese and Fines Herbes with Natural Jus</i>	

### SIDES **-5-**

<b>Asparagus</b>
<b>Green Beans</b>
<b>Broccolini</b>
<b>Roasted Zucchini</b>
<b>Roasted Mushrooms</b>
<b>Garlic Mashed Potatoes</b>
<b>French Fries</b>
<b>Bacon wilted Spinach</b>



\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions