

827 Ray's

KITCHEN + CELLAR

APPETIZERS & SNACKS

Meat and Cheese Board	-14-
<i>An Assortment of Cheeses, Cured Meats, Marinated Olives, Dijon Mustard, Aioli and Crostinis</i>	
Baked Goat Cheese	-11-
<i>Roasted Red Pepper and Tomato Coulis with French Bread</i>	
Oak Fired Quail	-12-
<i>Wild Mushroom Polenta, Goat Cheese and Apple Cider Gastrique</i>	
Lobster and Fries	-18-
<i>Poached Lobster Meat, Pomme Frites, Sauce Béarnaise and Scallions</i>	
Beef Carpaccio**	-10-
<i>Fleur de Sel, Truffle Aioli, Upland Cress, Fried Capers and Crostinis</i>	
Smoked Beef Risotto Balls	-10-
<i>House Smoked Beef Tenderloin Risotto Balls with Roasted Piquillo Pepper-Almond Sauce</i>	

Pan Fried Shishito Peppers and Roasted Cauliflower	-10-
<i>Aged Mimolette and Sundried Tomato Aioli</i>	
Oak Fired Scallops**	-15-
<i>Pork Belly lentils, Compound Butter and Bacon-Fresno Chile Chutney</i>	
Sliced Beet and Spinach Salad	-7-
<i>Roasted Beets, Fresh Spinach, Goat Cheese, Texas Pecans and Citrus Vinaigrette</i>	
Butternut Squash and Kale Salad	-8-
<i>Roasted Butternut Squash, Fresh Arugula, Kale, Cranberries, Feta Cheese and Toasted Pecans with Honey Lemon Dijon Dressing</i>	
Local Green Salad	-6-
<i>Carrots, Cucumbers, Grape Tomatoes, Blue Cheese and Choice of Green Goddess Dressing or Herb Sherry Vinaigrette</i>	
Lobster Bisque	-9-
<i>Dry Sherry, Crème Fraiche, Lobster and Snipped Chives</i>	

GRILLED STEAKS**

(Choice of Two Sides with Madeira Jus or Sauce Béarnaise)

Grilled Filet Mignon 7oz	-34-
Boneless Ribeye 16oz	-38-
Akaushi NY Strip 12oz	-39-
Beef Shoulder Tender 7oz	-24-
King Crab Oscar 4oz	-15-

FROM THE OYSTER BAR**

East Coast Oysters	3.5 each
Gulf Coast Oysters	2.0 each
Citrus Poached Jumbo Shrimp	2.5 each
King Crab Leg Split 8oz	30.0 each
<i>(Served Chilled or Oak Fired)</i>	

ENTREES

Oak Fired Swordfish	-25-
<i>Roasted Corn Cakes, Grilled Endive with a Za'atar Salsa Verde</i>	
Almond Crusted Seared Salmon**	-26-
<i>Roasted Root Vegetables, Sauteed Kale and a Lemon Caper Emulsion</i>	
White Wine Braised Pork Oso Bucco	-23-
<i>Roasted Garlic Mashed Potatoes, Broccolini and Natural Jus</i>	
Pan Roasted Lemon Chicken	-22-
<i>Roasted Garlic Mashed Potatoes, Grilled Asparagus, Roasted Tomatoes, Olives, Capers, Basil, Artichoke Hearts and Sherry Jus</i>	
Crispy Skin Red Fish	-26-
<i>Zucchini Twirls, Butternut Squash Puree and Citrus Port Emulsion</i>	
Tomato Braised Fava and Flageolet Beans	-19-
<i>Butternut Squash Ribbons</i>	
Pan Seared Veal Chop	-39-
<i>Brussel Sprout Leaves, Dried Apricots, Cherries, Brie Fondue and Cranberry Reduction</i>	
Pan Seared Duck Breast	-27-
<i>Pan Seared Muscovy Duck, Butter Poached Potatoes, Beet Puree, Braised Peas with Bacon, Shallots and a Lemon Saffron Gastrique</i>	

SIDES -5-

- Asparagus
- Green Beans
- Roasted Brussel Sprouts
- Roasted Mushrooms
- Garlic Mashed Potatoes
- Bacon wilted Spinach
- French Fries

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