

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>	
Chicken Fried Quail	-13-
<i>House Made Kettle Chips, Jalapeno Cream Gravy 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>	
Panko Fried Oysters (6)	-10-
<i>Pickled Fennel, Jalapeno-Strawberry Relish and Saffron Remoulade</i>	

Pan Fried Shishito Peppers and Roasted Cauliflower	-10-
<i>Aged Mimolette and Sundried Tomato Aioli</i>	
Seared Scallops**	-15-
<i>Sliced Roasted Beets, Oranges, and Avocado-Lime Mousse</i>	
Watermelon-Feta Salad	-7-
<i>Fresh Watermelon, Feta Cheese, Sliced Serranos, Arugula and Champagne Vinaigrette</i>	
Heirloom Tomato and Hearts of Palm	-8-
<i>Heirloom Tomatoes, Hearts of Palm, Cucumber, Torn Basil and Lemon Vinaigrette</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	-16-

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	32.0 each
<i>(Served Chilled or Oak Fired)</i>	

ENTREES

Persillade Crusted Halibut	-32-
<i>Roasted Spaghetti Squash, Citrus Pickled Rainbow Carrots, Upland Cress and Sundried Tomato Vinaigrette</i>	
White Burgundy Poached Salmon**	-26-
<i>Grilled Asparagus, Thyme Poached Fingerling Potatoes, and Sauce Béarnaise</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>	
Black Bean Cakes	-20-
<i>Zucchini Ribbons, Charred Heirloom Tomatoes, Chinese Long Beans, Cayenne-Lime Yogurt Sauce and Balsamic Vinegar</i>	
Grilled Veal Chop	-39-
<i>Grilled Asparagus, Cauliflower Puree and Wild Mushroom Foie Gras Demi</i>	
Pan Seared Grouper	-28-
<i>Brie Polenta, Grilled Zucchini, Sautéed Snow Peas, Crispy Jambon De Bayonne, and Piquillo Pepper Vinaigrette</i>	

SIDES -5-

- Grilled Asparagus
- Sautéed Green Beans
- Lemon Fried 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