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RASPBERRY'S

APPETIZERS

Fried Portobello & Porcini Ravioli 18

Basil Ala Vodka Sauce

Classic Jumbo Shrimp Cocktail 17

Baby Greens, Bloody Mary Cocktail Sauce, Lemon

Caprese 12

Heirloom Organic Cherokee Tomatoes,
BelGioioso Fresh Mozzarella, Extra Virgin Basil Olive Oil,
Blood Orange Balsamic Glaze, San Daniele Prosciutto

Fried Cold Water Lobster MP

Lightly Fried, Banana Peppers,
Sriracha Mayonnaise

Blackened Wild Shrimp & Fried Green Tomatoes 16

White & Yellow Corn Puree, Queso Fresco

Thai Inspired Wild Shrimp 16

Pickled Ginger, Oyster Thai Sauce, Edamame, Sriracha Mayonnaise

SALADS

Roasted Yellow & Red Beets 15

Salt Roasted Beets, Goat Cheese, Praline Pecans, Baby Greens, White Balsamic Vinaigrette

Iceberg Wedge 14

Heirloom Tomatoes, Bacon Lardons, Bleu Cheese, Shaved Fried Onions, Bleu Cheese Dressing

Golden Caesar Salad Hearts 12

Baby Green & Romaine, Parmigiano Reggiano Crisp, House Made Caesar Dressing, Roasted Pine Nuts, Herb Croutons

Raspberry's Spinach Salad^{GF} 12

Almonds, Apples, Feta, Bacon Vinaigrette

Raspberry's House Salad^{GF} 12

Praline Pecans, Dried Cherries, Tomatoes, Baby Greens, Passion Fruit Vinaigrette

ADD TO ANY SALAD

(Blackened, Grilled or Seared)

Chicken Breast^{GF} 6

Faroe Island Salmon*^{GF} 12

Prime Beef Patty*^{GF} 6

Shrimp^{GF} 8

ALA CARTE PROTEIN

(Blackened, Grilled or Seared)

Chicken Breast^{GF} 7

Faroe Island Salmon*^{GF} 15

Prime Beef Patty*^{GF} 7

Shrimp^{GF} 9

RASPBERRY'S RESTAURANT

*Contains raw or undercooked food products.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness, especially if you have certain medical conditions.

MP+ = Market Price GF = Gluten Free

(Most all other plates can be made Gluten Free)

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ENTREES

Alaskan Sable Fish & Shrimp 48

Anson Mills Stone Ground White Grits, Baby Roasted Maple Carrots, Lobster Bisque

Faroe Island Salmon 38

Israeli Couscous, Grilled Asparagus, Maple Blood Orange Balsamic Glaze, Grilled Lemon

Black Angus Filet Mignon 50

Yukon Gold Mashed Potatoes, Asparagus, Roasted Mushrooms, Cabernet Demi Glaze, & Béarnaise

Jumbo Shrimp & Sea Scallops Orleans 39

Spinach, Bucatini, Tasso Sherry Lemon Cream Sauce, Shallots, Sundried Tomatoes

Mouillard Duck Breast 45

Butternut Squash Ravioli, Napa Cabbage, Shredded Carrots, Port Wine Demi

1855 Black Angus Rib Eye 48

Creamed Spinach, Bourbon Smoked Paprika Fried Yukon Gold Potatoes, Garlic Herb Butter

Joyce Farms Organic Chicken Scaloppini 33

Herb Farro, Grilled Zucchini, Fried Leeks, Mushroom Lemon White Wine Cream Sauce

CHEF CREATIONS

Ask your server about the Daily & Weekly Specials

***Flatbread of
the Week***

***Salad of
the Week***

***Burger of
the Week****

"It is my intention to provide you with food prepared in a manner that is completely acceptable to you, our friends. I will be happy to accommodate any special needs you may have in regards to lowering your cholesterol, sodium, caloric content, or simply providing a sauce on the side"
I am happy to have you with us,

***Rick Alabaugh
Executive Chef***

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