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RASPBERRY'S

Appetizers

Fried Coldwater Lobster \$37

Lightly Fried, Banana Pepper, Sriracha Mayonnaise

Thai Inspired Jumbo Shrimp \$20

Pickled Ginger, Oyster Thai Sauce, Edamame, Sriracha Mayonnaise

Goat Cheese Stuffed Mushroom \$13

Portobello Mushrooms, Roasted Garlic, Goat Cheese, Spinach, Asparagus, Roasted Red Pepper, Mozzarella

Ahi Tuna Tartare \$24

Raw Ahi Tuna, Eel Sauce, Sesame oil, Microgreens, Balsamic Blood Orange Glaze, Wonton Chips

Himalayan Salt Block Jumbo Shrimp Cocktail \$20

House made Bloody Mary Cocktail Sauce, Lemon

Maine Lobster Bisque \$10

Crostini, Lemon Cream

Soup Du Jour \$7

Salads

Roasted Yellow & Red Beet Salad \$16

House Blend Artesian Lettuce, Red & Golden Beets, Marcona Almonds, Mandarin Oranges, Parmesan Crisp & Goat Cheese

Burrata Cherry Heirloom Salad \$18

Baby Greens, Burrata Buffalo Milk Cheese, Heirloom Tomato, Avocado, Basil, Shallots, Balsamic glaze

Golden Caesar Salad \$16

Romaine Heart, Parmigiano Crisp, Roasted Pine Nuts, Herb Croutons, House-Made Caesar

Raspberry Salad \$16

Romaine & Iceberg Lettuce, Heirloom Tomatoes, Praline Pecan, Lardon Bacon, Croutons, Passion Fruit Vinaigrette

Chef Rick's Dessert Specials \$12

Strawberry Shortcake, Vanilla Bean Ice Cream

White Chocolate Raspberry Cheesecake, Raspberry Coulis

Hazelnut Mousse Cake, Crème Anglaise, Fresh Berries

Fried Churros, Chocolate Sauce, Caramel

Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of food-borne illness, especially if you have certain medical conditions. *Contains raw or undercooked food products | GF Gluten Free. 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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Entrees

1855 Black Angus Filet Mignon \$59

Dauphinoise, Mushrooms, Asparagus, Veal Demi, Bearnaise

Pistachio Dusted Chilean Seabass \$49

Napa Cabbage, Saffron, Peas & Carrots, Cous Cous, Orange Soy Sauce

Fennel Pollen Crusted Faroe Island Salmon \$42

Asiago Gnocchi, Haricot Verts, Honey Balsamic Glaze

Roasted Joyce Farm Chicken Breast \$34

Sun Dried Tomato, Mushroom, Scallion, Haricot, Vert, Artichoke Hearts Ravioli, Parmesan Velouté Cream

Jumbo Shrimp & Grits \$29

White Grits, Scallion, Andouille Sausage, Mushrooms, Heirloom Tomatoes, Zucchini

Pasta Orleans \$45

Jumbo Shrimp, Scallops, Crabmeat, Mushrooms, Shallots, Tasso Ham, Sun Dried Tomato, Spinach, all in a Creamy Parmesan Sauce over Bucatini Pasta. A club favorite!

1855 Black Angus Ribeye \$59

14oz Boneless Ribeye, Cheddar Bacon Mashed Potatoes, Roasted Mushrooms, Garlic Butter

Specials for April 19th-20th & 26th-27th

Maine Lobster, Shrimp & Crab Fettucine Alfredo \$45

Reggiano Parmesan, Basil, Alfredo/Marinara Blend, Garlic Bread

Black Garlic & Herb Roasted Colorado Rack of Lamb \$65

Black Garlic Butter, Sun Dried Tomato Risotto, Asparagus, Cherry Demi

Jumbo Blue Crab Crusted Black Grouper \$55

Smoked Gouda Mashed Potato, Haricot Verts, Meyer Lemon Beurre Blanc

Upcoming Club Events

Prime Rib Night in Griffin's Wednesday, April 17th

Wine Social on the Griffin's Patio Thursday, April 18th

Summer Kickoff Pool Party Sunday, May 25th

Live Music Poolside May 25th, June 2nd, 15th, 23rd

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Drink #1 \$15

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