

THE RAYMOND 1886

LUNCH MENU

Served Tuesday – Friday 11:30am – 2:30pm

SALADS...

GRILLED SHRIMP 16 PANZANELLA

A rustic-style salad with toasted seasoned bread, arugula, olives, capers, tomatoes, red onions, parsley and mozzarella tossed in a house-made vinaigrette.

SPINACH AND STRAWBERRY 15

Organic spinach, fresh strawberries, Spanish manchego, red onions and pistachio tossed in a balsamic dressing.

Selection of chicken or shrimp

THE RAYMOND COBB 15

Grilled chicken, smoked bacon, avocado, tomatoes, blue cheese and chopped egg tossed with your choice of house vinaigrette or blue cheese dressing.

BLACKENED SALMON SALAD 16

Lightly blackened salmon served over organic baby spinach, mixed greens, marinated beets, vine ripened tomatoes, red onions, haricot vert and hazelnuts tossed in a lemon-poppy seed vinaigrette.

GRILLED ITALIAN CAESAR 14

Organic romaine, sundried tomatoes, artichokes, and herb croutons tossed in a creamy Caesar dressing

Grilled chicken or salmon 16

**Blackened salmon available upon request*

VERACRUZ STEAK SALAD 16

Romaine and mixed greens with black beans, corn, roasted peppers, red onions, tomatoes, avocado, cilantro, cotija cheese and crispy tortilla strips tossed in a chipotle vinaigrette.

BLUEBERRY AND GRILLED SWEET CORN SALAD 15

Crispy fried chicken, organic arugula, vine ripened tomatoes, red onions and fresh mozzarella tossed in our Raymond house dressing.

GRILLED ALBACORE NIÇOISE 16

Haricot vert, hardboiled egg, fingerling potatoes, capers, piquillo peppers and vine ripened tomatoes tossed in a lemon-herb dressing.

SANDWICHES AND OTHER THINGS...

Sandwiches served with choice of French Fries, Potato Chips, Sweet Potato Fries or Side Salad

QUICHE OF THE DAY 15

Chef's daily selection with a light green salad and fresh fruit.

MARINATED TOMATOES AND WILTED SPINACH OMELET 14

Sautéed mushrooms, tomatoes and goat cheese, drizzled with pesto. Served with Raymond potatoes, fruit and toast.

OVEN ROASTED TURKEY SANDWICH 14

Oven roasted turkey, lettuce, tomato, alfalfa sprouts and Dijon-herb aioli on German pumpernickel.

With avocado and bacon 16

GRILLED CHICKEN SANDWICH 15

Marinated chicken with avocado, applewood smoked bacon, white cheddar, vine ripened tomato, arugula and pesto aioli served on a fresh brioche roll.

THE SPICY BLT 15

Jalapeño cured bacon, bibb lettuce, marinated tomato, alfalfa sprouts and avocado-cilantro mayo on toasted multigrain bread.

TOGARASHI CRUSTED AHI SANDWICH 15

Fresh Hawaiian Ahi with spicy Togarashi crust, soy marinated cucumbers, alfalfa sprouts, lettuce, vine ripened tomato and wasabi aioli served on a fresh brioche roll.

"THE BURGERS" 17

Served on a fresh brioche roll

"THE AMERICAN"

Bibb lettuce, fresh tomato, pickles, white cheddar and Eva's secret sauce.

"THE BOURBON BACON"

Baconnaise, spicy fried onions, melted cheddar and bourbon-bacon jam,

"COLORADO LAMB"

Freshly ground lamb, feta cheese, mint pesto, arugula and garlic aioli.

"THE VEGETARIAN"

Homemade veggie patty, grilled pineapple, tomato-chipotle jam and watercress.

MEDITERRANEAN STYLE GRILLED STEAK WRAP 16

Marinated steak, bibb lettuce, cucumber, tomatoes, olives, artichokes, roasted peppers, red onions, feta cheese and Greek tzatziki dressing served in a spinach tortilla.

CALABRIAN CHILI FRIED CHICKEN SANDWICH 16

Italian Calabria chili mayo, crispy pepperoni, melted cheddar, lettuce and red onions on a homemade Portuguese sweet roll.

THE OL' TIME RAYMOND CLASSIC CHICKEN CURRY 19

Breast of chicken, diced and cooked in a curried cream sauce, accompanied by condiments of peanuts, raisins, coconut and mango chutney.

Shrimp 20

GRILLED STEAK & FRIES 24

Marinated Hanger Steak, wilted spinach, tomato, melted blue cheese and a rich demi-glace

Please inquire with your server about children's and vegan or vegetarian selections

Executive Chef Tim Gultinan July 2017