

# R

# RASPBERRY'S

## APPETIZERS

### Mexican Dip<sup>GF</sup> 10

Spicy Ground Beef, Refried Beans,  
Queso Fresco, Oaxaca Cheese,  
Tortilla Chips, Pico de Gallo

### Baked Montrachet Elephant Garlic

### Caramelized Onion<sup>GF</sup> 10

Goat Cheese, Extra Virgin Olive Oil,  
Red Peppers, Baguette,  
Sweet White Balsamic Vinegar

### Fried Lobster MP

Lightly Fried, Banana Peppers,  
Sriracha Mayonnaise

### Thai Inspired Shrimp 12

Wakame, Pickled Ginger,  
Oyster Sweet Chili Sauce

### Herb Roasted Tomato Burrata<sup>GF</sup> 11

Microgreens, Baby Frisse, Fried Fennel

### Shanghai Style Braised

### Boneless Pork Shank<sup>GF</sup> 11

Water Chestnuts, Snow Peas

### Tuna Saku & Smoked Eel on Himalayan Salt Block\*<sup>GF</sup> 16

Avocado, Mangos, Red Onions, Ponzu  
Eel Sauce, Microgreens

### Blackened Shrimp &

### Fried Green Tomatoes 12

Zellwood Corn Puree, Queso Fresco

## SALADS

### Roasted Yellow & Red Beets<sup>GF</sup> 11

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

### Heart of Bibb<sup>GF</sup> 10

Tomatoes, Cucumbers, Egg, Red Onions, Point Reyes Blue Cheese, Blood Orange Vinaigrette

### Classic Caesar Salad\* 8

### Or Grilled Caesar\*

Romaine Hearts, Reggiano & Asiago Cheeses, Herb Croutons, Caesar Dressing

### Raspberry's Spinach Salad<sup>GF</sup> 10

Almonds, Apples, Feta, Bacon Vinaigrette

### Raspberry's House Salad<sup>GF</sup> 10

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

### ADD TO ANY SALAD

(Blackened, Grilled or Seared)

Chicken Breast<sup>GF</sup> 6oz 6

Faroe Island Salmon\*<sup>GF</sup> 6oz 9

Skirt Steak\*<sup>GF</sup> 8oz 7

Shrimp<sup>GF</sup> 5piece 5

### A LA CARTE PROTEIN

(Blackened, Grilled or Seared)

Chicken Breast<sup>GF</sup> 6oz 7

Faroe Island Salmon\*<sup>GF</sup> 6oz 14

Skirt Steak\*<sup>GF</sup> 8oz 10

Shrimp<sup>GF</sup> 5piece 8

### 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

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### Florida Black Grouper <sup>GF</sup> 36

Pan-seared with Fire Onions, Grilled Asparagus, Garlic Mashed Potatoes, Lemon Beurre Blanc

### Provimi Veal Marsala 34

*Rossi* Fettuccini Carbonara, Haricot Verts, Mushroom Demi Glace

### Prime Rib Eye\* <sup>GF</sup> 41

Pommes Frites, Mushrooms, Creamed Spinach, Garlic Herb Butter

### Grilled Faroe Island Salmon\* <sup>GF</sup> 33

Honey Balsamic Glaze, *Rossi* Artichoke & Roasted Garlic Angel Hair Pasta, Asparagus

### Petite Filet Mignon Diane\* <sup>GF</sup> 35

Potato Dauphinoise, Broccolini, Brandy Cream Sauce. **8oz 38**

### Dover Sole Véronique 38

Green Grapes, Sundried Tomato Farro, Zucchini, Lemon Vermouth Cream Sauce

### Black Angus Beef Short Ribs\* 25

Roasted Yukon Gold Potatoes, Carrots, Celery, Peperoncini, Mirepoix Demi Glace

### Maryland Jumbo Lump Crab Cakes 33

Roasted Marbled Potatoes, Roasted Red Pepper Coulis, Remoulade Sauce

### Pasta Orleans 29

\*Sub Gluten Free Pasta

Shrimp & Jumbo Lump Crabmeat, Mushrooms, Shallots, Sundried Tomatoes, Roasted Garlic, Reggiano Alfredo Sauce, *Rossi* Tomato Basil Garlic Fettuccini

### Aged New York Strip\* <sup>GF</sup> 41

In House 21-Day Dry Aged, Lyonnaise Potatoes, Broccoli, Peppercorn Demi Glace

### Manchester Farm Quail 30

Roasted Quail, Sage Rice Stuffing, Sweet Baby Carrots, Port Cranberry Sauce

## SANDWICHES OF THE MOMENT

### Traditional Reuben 12

Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing. Served on Marble Rye Bread

### USDA Prime Chuck House Burger\* 12

Prime Chuck Patty, Cheddar Cheese, Fried Onion Rings, Lettuce, Tomato, Chipotle Mayonnaise. Served on a Potato Roll

### Sea Side Mahi Mahi BLT 17

Grilled or Fried Mahi Mahi, Applewood Smoked Bacon, Fried Green Tomatoes, Lettuce, Garlic Herb Mayonnaise.  
Served on a Brioche Bun

## CHEF CREATIONS

### Wagyu Burger\* 19

Clear Creek Farm Wagyu Beef

\*Ask your server about the 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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