

THE
RAYMOND
1886

STARTERS

Bread & Butter artisan baguette, house made sweet and savory butters	\$8	Casa Córdoba Albondigas Spanish meatballs made with moroccan spiced beef and chorizo in tomato sauce, topped with el valle cheese	\$18
Rainbow Crudo sashimi grade market fish marinated in citrus herb dressing, orange supreme, cucumber, fresno peppers, black sesame, pickled red onions	\$24	Burrata & Heirloom Tomatoes handmade burratra, heirloom & cherry tomatoes, balsamic glaze, pesto, sea salt (gf)	\$18
Tuna on Crispy Rice crispy sushi rice cakes topped with avocado and perfectly seasoned sashimi grade tuna jalapeño and sriracha	\$21	Charcuterie Board imported cheese and meat, marcona almonds, fig jam, cornichons	\$24
Fried Calamari tempura flour, cilantro jalapeño aioli, pepperoncini (gf)	\$19		

SALADS

add shrimp \$ 11 / chicken \$ 9 / salmon \$ 18

Caesar Salad lettuce blend (little gem, rainbow swiss chard, red oak leaf, lollo rosso), heirloom tomatoes, spring onions, toasted garlic croutons, parmigiano, house caesar dressing	\$19	Summer Kale Salad chopped kale, red leaf lettuce, beets, strawberries, cranberries, sliced roasted almonds, goat cheese, honey citrus dressing	\$19
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SEAFOOD & POULTRY

Mediterranean Branzino pan seared branzino with bilbao chorizo roasted cherry tomatoes over turnip puree	\$46
Horseradish Crusted Salmon wild atlantic salmon with fire roasted broccolini and cherry tomato confit	\$38
Clams and Mussels steamed manila clams and p.e.i. mussels in a mascarpone burre blanc with parsley shallots fresno peppers and toasted sourdough bread	\$42
Peruvian Brick Chicken Free-range roasted skin-on chicken breast with drumette, served with garlic mashed potato, yucca sancochada, piquillo sour sauce	\$36

PASTA

All pastas are fresh, handmade and locally sourced
add shrimp \$ 11 / chicken \$ 9

Truffle Mushroom Tagliatelle egg tagliatelle, fresh black truffles, garlic miso cream, roasted mushroom medley, parmigiano reggiano	\$39
Trofie al Pesto trofie pasta in a basil pesto sauce with roasted tomatoes, toasted pine nuts topped with fresh stracciatella cheese	\$34
Spaghetti Pomodoro spaghetti with fresh pomodoro sauce, garlic, basil, pecorino romano (vegan available)	\$28

BUTCHER'S BLOCK

1886 Steak Frites marinated hangar steak, bourbon poivre, herb frites	\$49
Prime Ribeye 12 oz Great Omaha Prime Ribeye (choice of peppercorn or chimichurri sauce)	\$75
Wagyu Filet Mignon 6 oz Australian A9 Wagyu (choice of peppercorn or chimichurri sauce)	\$65
Bison Cheeseburger grass-fed Wyoming bison, white cheddar, fig jam, dijon mustard, grilled onion, sliced tomato, fresh arugula on brioche bun. Served with french fries	\$28

SIDES

Mac n' Cheese radiatori, parmesan, mozzarella, fontina, gruyere, mornay sauce, furikake bread crumbs	\$16
Summer Vegetable Medley seasonal vegetables, piquillo sauce	\$12
Broccolini char-grilled broccolini, garlic, extra virgin olive oil, lemon (gf)	\$14
Dynamite Tots crispy tater tots, ebi mayo sauce, eel sauce, sesame seeds	\$12
Potato Puree yukon gold potatoes, butter, cream, chive garnish (gf)	\$12
French Fries served with ketchup	\$10

- 20% gratuity added to parties of 6 or more -