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RASPBERRY'S

Appetizers

Fried Coldwater Lobster MP

Lightly Fried, Banana Pepper, Sriracha Mayonnaise

Thai Inspired Jumbo Shrimp \$20

Pickled Ginger, Oyster Thai Sauce, Edamame, Sriracha Mayo

Maine Lobster Bisque \$10

Crostini, Lemon Cream, Chive Oil

Soup Du Jour \$7

Salads

Golden Caesar Salad \$16

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

Raspberry Salad \$16

Romaine & Iceberg Lettuce, Heirloom Tomatoes, Sharp Cheddar Cheese, Praline Pecan, Lardon Bacon

Entrees

1855 Angus Filet Mignon Oscar \$69

Jumbo Lump Crab Cake, Asparagus, Duchess Potatoes, Bearnaise Sauce

Pan Seared Chilean Seabass & Scallops \$64

Milanese Risotto, Grilled Zucchini, Tropical Mango Salsa, Coconut Beurre Blanc, Roasted Red Pepper Coulis

Pistachio Crusted Faroe Island Salmon \$45

Garlic Haricot Verts, Lobster Ravioli, Sherry Lemon Cream Sauce

Joyce Farm Chicken Breast with Prosciutto & Fontina Cheese \$34

Portobello & Porcini Mushroom Ravioli, Haricot Verts, Sage-Lemon Cream Sauce

Specials for November 9-11th and 16-18th

Seared Diver Sea Scallops \$59

Lobster Ravioli, grilled Asparagus, Artichoke Lemon Cream

Blackened 1855 Black Angus Ribeye \$59

Grilled Zucchini, Tomato, Roasted Garlic Mashed Potatoes, Chive Butter

Pork Tenderloin Parmesan Marinara \$32

Fettuccini Alfredo, Haricot Verts

****Ask your server about Glenn's Signature Cocktail of the Month****

Ask your server about this weekend's freshly made dessert selections

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