

BRUNCH AT RAFFA'S

SATURDAY & SUNDAY

11 AM - 2:30 PM

STARTERS

- SMOKED SALMON PLATE 14**
Smoked salmon green onion, chive and roasted garlic whipped cream cheese, red onions, sieved egg and cornichon salad, served with crostini
- BOILED SHRIMP 12**
Cocktail sauce
- CAESAR SALAD 7**
Crispy caper blossoms, house croutons, parmesan cheese
- WATERFRONT SALAD 6**
Spring mix, cucumber, egg, tomato, carrot, onions, brown sugar sherry vinaigrette
- SALT AND PEPPER CALAMARI 12**
Jalapeno ranch
- CRAB CAKE 16**
Beurre blanc, capers and tomato
- MIXED CHARCUTERIE 14**
Coppa, prosciutto, stilton blue, Brie, pickled vegetables, cornichon and macerated berries

MAINS

- CRAB CAKE BENEDICT 17**
Crispy fried crab cake topped with poached eggs, sauteed spinach, potato hash, and Hollandaise sauce
- TRADITIONAL FRENCH TOAST 14**
Vanilla custard French baguette topped with bourbon braised green apples, walnuts and whipped cream
- MIGAS 15**
Scrambled eggs, corn tortilla chips, jalapeño, tomato, queso blanco, potatoes, chorizo, pulled chicken and flour tortilla
- ASIAN SALMON 16**
Mandarin oranges, spinach, ginger glaze and candied almonds
- PORK BELLY AND GRITS 16**
6oz. slow braised pork belly served with creamy cheese grits, scrambled eggs
- CHICKEN FRIED STEAK 18**
Tasso gravy, onion strings and mashed potato
- 8 OZ. TENDERLOIN OF BEEF 36**
Mashed potato, mushroom and green peppercorn demi
- STEAKHOUSE BLEND BURGER 15**
Kaiser roll, smoked cheddar, house pickled red onions, shredded lettuce, pickles, grilled tomato, smoked miso aioli and fries

SIDES

- Potato Hash 5*
- Jalapeno Sausage 6*
- Gouda Mac & Cheese 6*
- Bacon Strips.... 4*

DESSERTS

- Raffa's Chocolate Cake 11*
- Vanilla Cheesecake 9*
- Traditional Crème Brulee 9*
- Bread Pudding 10*

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

20% gratuity charge added to parties 8 or more

INTERMISSION AT RAFFA'S

SATURDAY & SUNDAY

2:30 PM - 3:30 PM

Small Plates

- Salt & Pepper Calamari jalapeno ranch 13
- Fried Oysters Dijon honey mustard 15
- Grilled Brie rosemary spiked melba sauce, caramelized onion, garlic crostini 15
- Crab Cake beurre blanc, capers, tomatoes.... 16
- Southern Style Shrimp and Grits tri-peppers, Tasso ham garlic sauce 15

Soups & Salads

- Hearty White Bean Soup with Tasso ham cup 5 / bowl 8
- Chicken and Andouille Gumbo with steamed rice cup 5 / bowl 10
- Wedge Salad blue cheese, bacon, tomatoes, blue cheese dressing 7
- Caesar Salad caper blossoms, shaved parmesan, house croutons 6
- Waterfront Salad* tomato, egg, carrots, cucumber, red onion, brown sugar sherry vinaigrette 6
- Burrata Summer Salad arugula, fresh berries, fresh mint, extra virgin olive oil, balsamic reduction 18

Mains

- Petite Asian Glazed Salmon* (5oz)
spinach, mandarin oranges, orange ginger sauce, candied almonds 16
- House Made Chicken Fried Steak
mashed potato, Tasso gravy, golden onion rings 22
- Steakhouse Blend Burger*
potato roll, smoked cheddar, house pickled red onions, shredded lettuce,
house pickles, grilled tomato, smoked miso aioli, French fries 16
- Chicken Alfredo
penne, parmesan cream 17
- Filet Mignon (8 oz)
served with vegetable du jour and choice of sauce:
R1 House Steak Sauce ~ Mushroom & Green Peppercorn Demi ... 33

Table Sides

- | | | |
|--------------------|---------------------|----------------|
| Mashed Potatoes 6 | | French Fries 7 |
| Smoked Gouda Mac 8 | Sautéed Mushrooms 8 | Creamy Grits 7 |

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*
20% gratuity charge added to parties 8 or more