



THE
RESTAURANT
AT THE RALEIGH

We are pleased to offer modern American selections to be individually enjoyed or shared with friends. With our emphasis on responsibly sourced ingredients, all items will be served to you as they are prepared.

FRUIT OF THE SEA

****KING CRAB LEGS 22**
lemon aioli, lime

SEAFOOD SALAD 21
buttermilk aioli, old bay, grilled bread

****TUNA POKE 15**
ponzu, avocado, hazelnut

****OYSTERS 18/36**
mignonette, cocktail sauce

****LOBSTER AND CRAB CEVICHE 19**
orange, serrano, pickled coconut

SHRIMP COCKTAIL 20
lemon aioli, cocktail sauce

SNACKS TO START

CHILLED WHITE GAZPACHO 8
white grapes, garlic, almond

TAHINA HUMMUS 10
grilled lavash, vegetable crudites

CHIPS & GUAC 10

WAGYU SLIDERS 14
foie gras mousse, pickled shallots

SHORT RIB EMPANADA 14
pickled green apple, roasted tomato aioli

SHISHITO PEPPERS 9
bonito flakes, yakitori sauce, toasted sesame

MARINATED SWEET PEPPERS 9
olives & marcona almonds

CRISPY BRUSSELS SPROUTS 12
bacon, almonds, white balsamic glaze

TRUFFLE FRIES 12
fine herbs, parmesan

CONFIT CHICKEN WINGS 10
spicy honey mustard, scallion

SALADS

PANZANELLA 14
heirloom tomato, white soy, stracciatella cheese

GREEK 14
grilled romaine, cucumber, mediterranean olives, feta cheese

**add grilled chicken 5, shrimp 12, tuna 11, salmon 11*

ACCOMPANIMENTS

FINGERLING POTATO 'TOSTONES' 13
smoked paprika aioli, manchego cheese

ELOTE 6
roasted corn, tomato aioli, queso fresco, tajin

ROASTED HEIRLOOM CARROTS 12
pomegranate, dates

ROASTED MUSHROOMS 12
yuzu soy, fine herbs, truffle butter

GRILLED ARTICHOKE HEARTS 10
salsa verde, pancetta, lemon

PICKLED BEETS 12
whipped goat cheese, pear, pistachio

PASTA

MUSHROOM TAGLIATELLE 20
yuzu soy, fine herbs, truffle butter

SEAFOOD ORICHIETTIE 24
rock shrimp, mussels, tomato sofrito, lemon bread crumbs

FISH

WHOLE BRANZINO A LA PLANCHA 31
blistered shishito & sweet pepper vinaigrette, almonds

GRILLED YELLOWTAIL SNAPPER 29
braised kale, pickled grapes, brown butter, pine nuts

ROASTED KING SALMON 22
crispy brussels sprouts, lemon aioli

JUMBO LUMP CRAB CAKE 14
pomegranate, green apple, herb aioli

OCTOPUS MEDITERRANEAN 16
'greek salad', lemon-oregano vinaigrette, feta cheese

MEAT

10oz CHURRASCO, MEYERS RANCH, CO 29
oyster mushroom salad, chimichurri

16 oz PRIME RIBEYE, CREEKSTONE FARMS, KS. 58
oyster mushroom salad, chimichurri

AUSSIE LAMB RACK 35
tahina, artichokes, mint tzatziki

WAGYU BURGER 'ROYALE' 24
foie gras mousse, port braised onions, truffle jus

CHICKEN 'TAGINE' 24
green olives, prunes, cipollini onions, roasted lemon

BRAISED SHORT RIBS 26
cipollini onion, fingerling potatoes

A SUGGESTED 18% GRATUITY IS INCLUDED ON ALL CHECKS

*CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF A FOODBORNE ILLNESS

**CONSUMER INFORMATION: THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS.



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WINES BY THE GLASS

101 ROSÉ PROSECCO, FANTINEL, <i>it</i>	12 48	102 PROSECCO, MASCIO DEI CAVALIERI, <i>it</i>	15 60
104 TAITTINGER BRUT, <i>reims, fr nv</i>	18 90	201 PINOT GRIGIO, PIGHIN, <i>friuli grave, it '14</i>	11 47
242 SAUV BLANC, WHITE HAVEN, <i>marlborough, nz '13</i>	11 47	206 CHARDONNAY, LOUIS JADOT, <i>burgandy, fr '14</i>	12 48
220 CHARDONNAY, ANTICA, <i>napa, ca '13</i>	16 64	241 RIESLING, EROICA, <i>wa '14</i>	13 52
301 ROSÉ, HALTER RANCH, <i>paso robles, ca '14</i>	12 48	302 ROSÉ, SCALABRONE, <i>tuscany, it '14</i>	13 52
303 ROSÉ, MINUTY M, <i>côtes de provence, fr '14</i>	13 52	401 PINOT NOIR, JOEL GOTT, <i>willamette valley, or '13</i>	16 64
405 CAB SAUV, K. GOLDSCHMIDT, <i>alexander valley, ca '13</i>	18 72	430 CAB BLEND, IF YOU SEE KAY, <i>lazio, it '13</i>	18 80
418 NEBBIOLO, GIOVANNI ROSSO, <i>piedmont, it '13</i>	17 80	417 TEMPRANILLO, CELESTE, <i>ribera del duero, es '12</i>	13 52
406 MALBEC, LUIGI BOSCA, <i>mendoza, ar '12</i>	18 72		

CHAMPAGNE & SPARKLING

105 TAITTINGER PRESTIGE ROSÉ, <i>reims, fr nv</i>	120	106 PERRIER-JOUËT, <i>belle epoque champagne, fr '04</i>	260
110 PERRIER-JOUËT, <i>belle epoque rosé champagne, fr '04</i>	500	108 LOUIS ROEDERER, <i>cristal champagne, fr '06</i>	420
147 MOËT & CHANDON, <i>imperial brut, champagne, fr nv</i>	100	226 VEUVE CLIQUOT, <i>yellow label, champagne, fr nv</i>	125
227 VEUVE CLIQUOT, <i>rose, champagne, fr nv</i>	185		

WHITE

217 RIESLING, TRISAETUM, <i>coastal range estate, or '12</i>	90	211 RIESLING, HIRSCH, <i>heiligenstein, at '03</i>	200
253 PINOT GRIS, SEVEN OF HEARTS, <i>dundee, or '11</i>	65	250 SAUV BLANC, CLOUDY BAY, <i>marlborough, nz '15</i>	65
212 CHARD, EVENING LAND, <i>seven springs vineyard, or '10</i>	180	14 CHARD, T.&P. MATROT, <i>meursault, fr '10</i>	105
222 CHARD, CAKEBREAD, <i>napa valley, ca '13</i>	110	225 CHABLIS, MONTÉE DE TONNERRE, <i>burgandy, fr '09</i>	477
224 CHARD, DOMAINE FONTAINE- GAGNARD CRIOTS-BATARD, <i>montrachet grand cru, fr '08</i>	525		

ROSÉ

305 MINUTY PRESTIGE, <i>côtes de provence, fr '13</i>	75	306 DOMAINES OTT, <i>provence, fr '13</i>	95
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RED

426 PINOT NOIR, MERRYVALE, <i>carneros, ca '12</i>	100	499 CAB SAUV, STE. MICHELLE, <i>columbia valley, ca '13</i>	64
422 CAB SAUV, MOUNT VEEDER, <i>napa valley, ca '12</i>	105	446 CAB SAUV, ANTICA, <i>napa valley, ca '12</i>	130
448 CAB ESTATE, STAG'S LEAP FAY 50, <i>napa valley, ca '11</i>	175	449 CAB ESTATE, ANTICA, <i>napa valley, ca '08</i>	220
441 CAB SAUV, MONDAVI RESERVE, <i>napa valley, ca '09</i>	260	415 CAB SAUV ESTATE, PLUMPJACK, <i>napa valley, ca '12</i>	305
414 CAB SAUV, OPUS ONE, <i>napa valley, ca '11</i>	480	427 CAB BLEND, PITAGORO, <i>sonoma county, ca '12</i>	95
444 CAB BLEND, CHÂTEAU BEAU-SEJOUR, <i>bordeaux, fr '06</i>	225	409 CAB BLEND, NEWTON, <i>the puzzle, napa, '09</i>	225
416 CORVINA BLEND, ALLEGRINI, <i>amarone valpolicella classico, it '11</i>	184	445 BORDEAUX BLEND, ALMAVIVA, <i>punte alto, cl '98</i>	325
439 GAMAY NOIR, BRICK HOUSE, <i>willamette valley, or '13</i>	91	419 SYRAH, PLUMPJACK, <i>napa valley, ca '12</i>	195
443 SYRAH, M.CHAPOUTIER, <i>rhone valley, fr '07</i>	305	423 SANGIOVESE BLEND, ANTINORI, <i>tignanello, it '10</i>	210

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ALL VINTAGES ARE SUBJECT TO CHANGE
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