

Dinner Menu at Raintree in St. Augustine, Florida



Soup of the Day

Cup 4 Bowl 6 Substitute Cup of Soup for Salad 2

Starters

SOUP

Lobster & Sweet Pepper Bisque Cup 5 Bowl 7

Substitute Cup of Lobster Bisque for Salad 4

BRUSCHETTA CAPRESSE

Roasted Tomatoes, Basil, Garlic, Olive Oil, and Mozzarella Cheese 10

BANG BANG SHRIMP CASTILLO

Deep Fried and Tossed with a Buffalo Style Sweet Pepper Sauce 12

AHI TUNA CARPACCIO

Served with an Asian Salad, Yuzu Soy and Wasabi Aioli 13

MARYLAND STYLE LUMP CRAB CAKE

With Mixed Organic Greens & Cucumber Dill Sauce 12

ESCARGOT

Broiled with a Champagne Garlic Butter Sauce, with a Mini French Baguette 13

RAINTREE CHARCUTERIE BOARD

1-2 Servings 15 / 3-4 Servings 25

STEAMED MUSSELS

Lemon, Garlic and White Wine Butter Sauce 12

BACON & BLUE CHEESE FRENCH FRIES

Tossed in Garlic Butter Served with a Bar B Q Dipping Sauce 10

Grilled Pita Bread Pizzas

MEDITERRANEAN PIZZA

Olives, Feta Cheese & Banana Peppers 12

MINORCAN PIZZA

Roasted Chicken, Datil Sauce, Bacon & Cheddar Jack Cheese 12

MARGHERITA PIZZA

Roasted Tomato, Fresh Mozzarella & Pesto 12

Fresh Catch of the Day

Ask Your Server for Today's Fish Selections & Market Price

Grilled and Topped with a Lobster Champagne Butter Sauce

Panko Parmesan Crusted with a Mornay Sauce

Sautéed in a Lemon Garlic Butter

Blackened with Feta Cheese and Balsamic Glaze

Chef's Specials

8OZ PORK RIBEYE

Grilled with Garlic Butter and Served with Bacon & Blue Cheese French Fries 25

VEAL SAN MARCO

Veal, Shrimp and Mushrooms finished with a Lobster Infused Sherry Butter Sauce 27

JUMBO SHRIMP & LOBSTER PASTA

Tossed in a creamy Champagne Butter Sauce over Pasta 29

CHICKEN ZINGARA

Pan-fried and finished with Pesto, Port Wine and Melted Provolone 20

LOBSTER TAIL 7OZ

Cold Water Tail, Lightly Seasoned, Broiled and served with Drawn Butter 31

CRISP-ROAST HALF DUCKLING

Served on a Raspberry demi Glaze 28

NEW ZEALAND RACK OF LAMB

Served on a Port Wine Demi Glaze with Mint Jelly 29

RAINTREE SEAFOOD THERMIDOR

Lobster, Crab, Shrimp and Fish in Alfredo sauce topped with breadcrumbs 25

Steaks

BEEF WELLINGTON

Filet & Truffle Pate Baked in Puff Pastry Served MR-Med 29

FILET MIGNON BEARNAISE

Six Ounce 26 Nine Ounce 32

BRANDY PEPPERSTEAK

Six Ounce 27 Nine Ounce 33

BLEU CHEESE CRUSTED FILET

Six Ounce 27 Nine Ounce 33

FILET TIPS & SHRIMP DE LEON

Sautéed with tomatoes, mushrooms and Marsala sauce 30

PRIME RIB

Slow Baked served with Au Jus & Horseradish Sauce **10oz 24** **16oz 30**

Friday and Saturday Only Limited Availability

ADD TO YOUR ENTRÉE

7oz Lobster Tail 18

Grilled Shrimp 6

Sautéed Mushroom 2

Seasonal Dinner Specials & Pastas

Available all evening Sunday thru Thursday \$3 Additional after 6pm on Friday & Saturday Only

BAKED TILAPIA

Lightly Breaded & Finished with a Parmesan Mornay Sauce 17

HOMEMADE MEATLOAF

Topped with a Rich Brown Gravy, Served with Potatoes and Vegetables 14

PORK SCHNITZEL

Breaded, Pan-fried and served with a Lemon Butter Sauce 16

GRILLED SHRIMP & HOUSE MADE SAUSAGE

With a Red Pepper Aioli, Served with Pasta Marinara 17

STEAMED MUSSELS

White Wine Garlic Butter over a bed of Cappellini 15

EGGPLANT PARMIGIANA

Topped with Marinara, Ricotta and Provolone, Served with Pasta 14

LASAGNA PUTTANESCA

Layered with Three Cheeses and served on an Olive, Caper, Marinara Sauce 14

With Italian Sausage & House Made Meatballs 18

FETTUCINE ALFREDO

Roasted Tomato, Artichoke Hearts, in a Romano & Parmesan Cream Sauce 12

With Sautéed Chicken Breast 16

With Sautéed Shrimp 17

CAPPELLINI POMODORO

Thin Spaghetti, Plum and Grape Tomato Sauce with Garlic-Basil Olive Oil 10

With Sautéed Shrimp 17

With Sautéed Chicken Breast 15

With Italian Sausage & House Made Meatballs 16

**ALL ENTREES SERVED WITH MIXED GREENS AND YOUR CHOICE OF PEPPER
PARMESAN OR RASPBERRY VINAIGRETTE**

Sub Raintree House Salad with Gorgonzola Cheese & Balsamic Vinaigrette 2 Sub
Traditional Caesar Salad Extra 2

Salads & Sandwiches

Sandwiches served with House Fries & Sandwich Sauce

KOBE BEEF BURGER 8OZ

Kobe Burger with Datil Sauce & Blue Cheese 13

Mushroom – Bacon – Swiss Burger 13

BLACK BEAN BURGER

Topped with Provolone Cheese and Frizzled Onion 11

FISH SANDWICH

Served Blackened or Grilled

Tilapia 13 Chef's Select Catch market price

RAINTREE STEAK SALAD

Blackened Steak on Mixed Organic Greens, Marinated Mushrooms, Tomato, Gorgonzola
Cheese, Frizzled Onions & Balsamic Vinaigrette 18

ASIAN SALAD

Mixed Greens with Mandarin Oranges, Toasted Almonds, Cucumbers, Crunchy Noodles &
Sesame Ginger Dressing 12

SPINACH SALAD

Fresh Spinach, Walnuts, Apples, Golden Raisins, Egg, Bacon tossed in a Raspberry
Vinaigrette 12

CAESAR SALAD

Chopped Romaine tossed in Traditional Caesar dressing topped with Anchovies 10

SALMON – AHI TUNA – CHICKEN

Add to your Salad 6

Sides

Basket French Fries 3

Sautéed Mushrooms 2

Ciabatta Garlic Bread 2.5

Side Cappellini Marinara 3

Children's Menu

Kids 12 and Under 5.99 – 7.99