

MENU

Entrees

Menu and prices subject to change without notice.

Grilled Alaskan King Salmon

creamed washington russets, brussels sprouts,
minneola tangelo reduction \$32.00

Smoked Chatham Strait Sablefish

smoked sablefish brandade cake, sautéed spinach,
horseradish sabayon \$26.00

Alaskan Red King Crab Legs

creamed washington russets, local green beans,
tarragon butter \$38.00

Chatham Strait Sablefish in Sake Kasu

choy sum, jasmine rice, radish sprouts,
honey soy, scallion oil \$26.00

Dungeness Crab Cakes

satsuma, roasted red and gold baby beets,
mache, meyer lemon cream \$26.00

Ray's Classic Sampler

alaskan king salmon, chatham strait sablefish
in sake kasu, and alaskan king crab cake \$35.00

Black Pepper Dungeness Crab

steamed jasmine rice, braised greens, roasted garlic and scallions
\$40.00

Ray's Northwest Cioppino

penn cove mussels, manila clams, salmon,
alaskan king crab, saffron-tomato broth \$26.00

Seared Alaskan Weathervane Sea Scallops

oxbow farm swiss chard, artichokes, fennel,
pecorino toscano and black olive butter \$26.00

Grilled White Gulf Prawns

steamed jasmine rice, cucumber-red onion salad,
sesame-sake sauce \$24.00

Grilled Thundering Hooves Ribeye Steak

grilled potatoes and portobello, arugula, shaved parmesan,
lemon and extra virgin olive oil \$36.00

Skagit River Ranch Certified Organic Pork Loin

bluebird grain farms farro, anselmo farms purple carrots, balsamic-
mint reduction \$28.00

Vegetarian entree available upon request

Peter Birk, Executive Chef

Updated 3.4.08