

Easter Brunch at Ray's at Killer Creek

Sunday, April 12 - 9:00AM - 6:00PM

Pimento Cheese Fritter Spoons
homemade jalapeno jam

Crispy Chicken and Buttermilk Waffles,
spicy maple syrup

Ray's Famous Seafood Gumbo

Lobster Bisque

Housemade Smoked Salmon
traditional garnishes gf

Sliced Smoked Salmon
whipped cream cheese on toasted bagels, pickled onion

Fresh Baked Breads
whipped butter & jams

Thick Cut Smoked Bacon and Breakfast Sausage **gf**

Traditional Eggs Benedict with Hollandaise

Belgian Waffle
strawberry compote and fresh whipped cream

Brioche French Toast
maple syrup

Fresh made to order omelets featuring spinach, mushrooms, pico, meats and cheeses **gf**

Seasonal fruit display **gf**

Artisanal cheese board **gf**
crackers and lavash

Composed salads like tomato mozzarella **gf**, baby shrimp **gf**, ambrosia **gf** and Ray's Nutty salad **gf**

Pickled Peel and Eat Shrimp and Jonah crab Claws
atomic cocktail gf

Ray's Signature Cast Iron Mac and Cheese with Smoked Gruyere

Butternut Squash Ravioli
chicken sausage & broccoli raab

Adults: \$60. Children: \$29.95. Reservations Required.

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Tomato-Saffron Bouillabaisse
shrimp, lobster, mussels and clams

New York Strip
chimichurri

Whole roasted Colorado Lamb Rack
minty jelly gf

Big Green Egg Smoked Brisket
homemade bbq sauce gf

Slow Roasted Prime Rib
au jus & horseradish cream gf

Crispy Cauliflower and Brussels Sprouts
sea-salt

Butterfly Shrimp
spicy remoulade

Whipped Yukon Gold Potatoes *gf*

Crispy Chicken Tenders
honey mustard

Blackened Grouper
tomato-roasted corn relish gf

Fresh Baked Cookies and Brownies

Oreo cheesecake squares

Banana Pudding

Creamy Chocolate Mousse with Chocolate Crumb

Chiffon-Style Key Lime Pie Cups
fresh whip cream

Chocolate Lava Fountain
strawberries, pound cakes, rice crispy treats, marshmallows and pretzels

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