



FRIDAY | DECEMBER 5, 2025

SNACKS, STARTS & SHARES

SHARKOUTERIE BOX | \$17

A mix of smoked and cured meats, artisan cheese, seasonal fruit, pickles, whole grain mustard sauce, crackers

HUMMUS & CHOPPED GREEK SALAD BOX | \$12

roasted garlic hummus, chopped Greek salad with feta, grilled pita bread

CRAB RANGOON DIP | \$9

with kamikama, sweet chili sauce & fried wonton chips

STEAKHOUSE SHRIMP COCKTAIL | \$9

jumbo shrimp (5), housemade cocktail sauce, lemon wedge

SOUP & SALADS

POSOLE | \$7

shredded cabbage, cilantro & onions, fresh lime

WILD SALMON WINTER CITRUS CAESAR SALAD | \$17

6oz wild salmon filet, shredded kale, purple cabbage & chopped romaine, orange segments, dried cranberries, parmesan, caesar dressing, toasted pecans

GRILLED CHICKEN WINTER CITRUS CAESAR SALAD | \$14

6oz roasted halal chicken, shredded kale, purple cabbage & chopped romaine, orange segments, dried cranberries, parmesan, caesar dressing, toasted pecans

PEAR & BLEU CHEESE SALAD | \$9

pears, creamy bleu cheese, candied walnuts, local honey, kombucha & chia seed vinaigrette

CAESAR WINTER SIDE SALAD | \$5

shredded kale & chopped romaine, orange segments, dried cranberries, parmesan, caesar dressing, toasted pecans

SIMPLE HOUSE SALAD | \$5

tomato, cucumber, carrot, local honey, kombucha & chia seed vinaigrette

ENTREES

HATCH GREEN CHILI STUFFED PORK LOIN | \$17
southwest rice pilaf, roasted zucchini, cilantro lime cream sauce

ACHIOTE BUTTER TURKEY BREAST | \$17
southwest rice pilaf, roasted zucchini, cilantro lime cream sauce

SIDE ONLY | \$5

SWEETS & WEEKEND TAKE HOMES

HONEY BUTTER CORNBREAD COOKIES | \$4

BLACK FOREST TRIFLE CUPS WITH TOASTED ALMONDS | \$5

LEMON RASPBERRY CAKE WITH WHITE CHOCOLATE FROSTING | \$5

RAVENS CROFT LEGENDARY BROWNIES | \$5 / \$8 with ice cream
available at intermission only

JAZZBIRD
NIGHTS