RAVENSCROFT

FRIDAY | FEBRUARY 13 & 14, 2026

STARTERS & SHAREABLES

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 or crisp vegetables

PRETZEL BITES | $7
with cheddar cheese sauce

STEAKHOUSE SHRIMP COCKTAIL | $9
jumbo shrimp (5), housemade cocktail sauce, lemon wedge

SOUP & SALADS

LOBSTER BISQUE | $6

WILD SALMON & LENTIL SALAD | $17
6oz wild salmon filet, lentils, cucumber, tomato, red onion, sweet peppers, fresh herbs, lemon & dijon vinaigrette

ROASTED ORGANIC CHICKEN & BLT SALAD | $14
6oz roasted organic chicken, housemade bacon, tomato, red onion, chopped romaine, rosemary ranch dressing

APPLE & BLEU CHEESE SALAD | $9
apple, creamy bleu cheese, walnuts, arugula, local honey & balsamic vinaigrette

LENTIL SIDE SALAD | $5
lentils, cucumber, tomato, red onion, sweet peppers, fresh herbs, lemon & dijon vinaigrette

BLT SIDE SALAD | $5
housemade bacon, tomato, red onion, chopped romaine, rosemary ranch dressing

ENTREES

HAND CARVED NEW YORK STRIP | $28
yukon gold mashed potatoes, sauteed green beans with smoked tomatoes

WILD SALMON WITH LEMON CAPER SAUCE | $27
yukon gold mashed potatoes, sauteed green beans with smoked tomatoes

SIDE ONLY | $5

All entrees served with cast iron skillet focaccia and in celebration of Valentine's Day Weekend we will be breaking out our new china and silverware.

SWEETS & WEEKEND TAKE HOMES

HONEY BUTTER CORNBREAD COOKIES | $4

RED VELVET CAKE WITH WHITE CHOCOLATE ERMINE FROSTING | $7

RAVENSCROFT LEGENDARY BROWNIES | $5 / $8 with ice cream
available at intermission only

JAZZBIRD NIGHTS