RAVENSCROFT

FRIDAY | FEBRUARY 20, 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

LOADED BAKED POTATO SOUP | $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

SMOKED MEATLOAF WITH ONION GRAVY | $17
yukon gold mashed potatoes, sauteed green beans

MARRY ME STUFFED CHICKEN | $17
yukon gold mashed potatoes, sauteed green beans

SIDE ONLY | $5

SWEETS & WEEKEND TAKE HOMES

HONEY BUTTER CORNBREAD COOKIES | $4

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

JAZZBIRD NIGHTS