



RAVENS CROFT

FRIDAY | FEBRUARY 27, 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

TOMATO BASIL 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

GREEN CHILI PORK POUTINE | \$15
green chili pork, queso fresco, french fries, seeing red salsa

MARRY ME STUFFED CHICKEN | \$18
red potatoes, parmesan roasted broccoli

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