



FRIDAY | MARCH 6, 2026

STARTERS & SHAREABLES

SHARKOUTERIE BOX | \$17

smoked and cured meats, domestic & imported cheese, fruit, pickled & brined things and a bit of sweet stuff with homemade lentil crackers

GF

LOADED ROASTED RED PEPPER HUMMUS | \$11

roasted red pepper hummus topped with a chopped salad of kalamata olives, pine nuts, cucumber, fresh herbs, tomato, roasted chick peas and served with pita chips.

V

PRETZEL BITES | \$8

with choice of classic cheddar cheese sauce or white truffle mushroom sauce

VG

STEAKHOUSE SHRIMP COCKTAIL | \$9

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

GF

SOUP & SALADS

ASIAN MEATBALL SOUP | \$6

ginger & garlic pork meatballs, scallions, chinese broccoli, carrot, chili crisp topping

GF

WILD SALMON & LENTIL SALAD | \$17

6oz wild salmon filet, lentils, cucumber, tomato, pickled red onion, sweet peppers, arugula, fresh herbs, lemon & dijon vinaigrette.

GF

ROASTED ORGANIC CHICKEN BLT SALAD | \$14

6oz roasted organic chicken, housemade bacon, tomato, pickled red onion, romaine, fresh herbs, rosemary ranch dressing.

GF

APPLE & BLEU CHEESE SALAD | \$9

apple, creamy bleu cheese, walnuts, dried cranberries, arugula, local honey & balsamic vinaigrette.

GF

BLT SIDE SALAD | \$5

housemade bacon, tomato, red onion, chopped romaine, rosemary ranch dressing.

GF

GF GLUTEN FREE

DF DAIRY FREE

V VEGAN

VG VEGETARIAN

ENTREES

WILD SALMON SUSHI BAKE | \$17

wild salmon, surimi, sweet chili sauce, cream cheese & sesame oil on sticky rice with sriracha sauce and wasabi mayo served crunchy cilantro lime cucumber salad

GF

ACHIOTE BUTTER TURKEY & GREEN CHILI CORN PUDDING | \$17

served with crunchy cilantro lime cucumber salad

SWEETS & WEEKEND TAKE HOMES

HONEY BUTTER CORNBREAD COOKIES | \$4

MY GRANDMOTHER'S LEMON MERINGUE PIE | \$4

RAVENSCROFT LEGENDARY BROWNIES | \$5 / \$8 with ice cream

available at intermission only

ICE CREAM | \$3

vanilla bean or pecan praline

GF

JAZZBIRD
NIGHTS