



FRIDAY | MARCH 13, 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

STEAKHOUSE SHRIMP COCKTAIL | \$9

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

GF

PÃO DE QUEIJO (BRAZILIAN CHEESE BREAD) | \$7

GF

SOUP & SALADS

FEIJOADA STEW | Cup \$7 / Bowl \$12

the national dish of Brazil with black beans and smoked sausages.

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

HEARTS OF PALM SALAD | \$8

hearts of palm, cherry tomato, red onion, avocado, shaved fennel, fresh parsley & mint with lime and honey vinaigrette

GF

APPLE & BLEU CHEESE SALAD | \$9

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

GF

GF GLUTEN FREE

DF DAIRY FREE

V VEGAN

VG VEGETARIAN

ENTREES

MEDALHÃO DE FRANGO (CHICKEN WRAPPED WITH BACON) | \$17
parmesan polenta, collard greens, cheese bread

GF

BRAZILIAN TRI TIP - CARVED TO ORDER | \$24
parmesan polenta, collard greens, chimichurri sauce, cheese bread

SWEETS & WEEKEND TAKE HOMES

HONEY BUTTER CORNBREAD COOKIES | \$4

TRADITIONAL BRAZILIAN FLAN | \$4

GF

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

ICE CREAM | \$3
vanilla bean or pecan praline

GF

JAZZBIRD
NIGHTS