



FRIDAY | MARCH 20, 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

LOADED ROASTED RED PEPPER HUMMUS | \$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

ROASTED CAULIFLOWER BISQUE | \$6

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

MEDITERRANEAN CRUSTED SLOW ROASTED SALMON | \$19

wild salmon topped with pistachios, sun dried tomatoes, feta, capers, feta, fresh dill finished with balsamic vinegar and local raw honey, served with rosemary & thyme carrots and smashed sour cream & chive potatoes.

GF

SALISBURY STEAK WITH MUSHROOM GRAVY | \$17

served with rosemary & thyme carrots and smashed sour cream & chive potatoes.

SWEETS & WEEKEND TAKE HOMES

HONEY BUTTER CORNBREAD COOKIES | \$4

MY GRANDMOTHER'S LEMON MERINGUE PIE | \$4

RAVENS CROFT LEGENDARY BROWNIES | \$5 / \$8 with ice cream

available at intermission only

ICE CREAM | \$3

vanilla bean or pecan praline

GF

JAZZBIRD
NIGHTS