



FRIDAY | APRIL 24, 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

DIRTY MARTINI DEVILED EGGS | \$9

castelvetrano olives & brine, vermouth, bleu cheese

GF

STEAKHOUSE SHRIMP COCKTAIL | \$9

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

GF

PRETZEL BITES | \$7

cheddar cheese sauce

SOUP & SALADS

ITALIAN LENTIL SOUP | \$6

GF

SMOKED WILD SALMON NICOISE SALAD | \$18

wild salmon, haricot verts, hard boiled egg, red potato, tomato, greens, olives & lemon vinaigrette.

GF

CAJUN CHICKEN CAESAR WITH GARLIC BREAD CRUMBS | \$14

organic chicken, romaine, parmesan, garlic bread crumbs, cajun caesar dressing

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

CHICKEN PARMESAN | \$18
spaghetti marinara, sauteed greens & garlic

SMOTHERED ITALIAN SAUSAGE | \$17
spaghetti, sauteed greens & garlic

SWEETS & WEEKEND TAKE HOMES

SALTED CARAMEL CHOCOLATE CHIP COOKIES | \$4

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

ICE CREAM | \$3
vanilla bean or pecan praline
GF

JAZZBIRD
NIGHTS