



FRIDAY | MAY 1, 2026

STARTERS & SHAREABLES

SHARKOUTERIE BOX | \$17

smoked and cured meats, domestic & imported cheese, fruit, pickled & brined things and a bit of sweet.

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

MEXICAN STREET CORN DEVILED EGGS | \$9

roasted corn, cilantro, avocado mayo, cotija cheese, lime, chili powder

GF

STEAKHOUSE SHRIMP COCKTAIL | \$9

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

GF

SOUP & SALADS

SOPA DE AJO (SPANISH GARLIC BREAD SOUP) | \$6

with white beans, Spanish olive oil & smoked paprika

GF

SMOKED WILD SALMON NICOISE SALAD | \$18

wild salmon, fresh green beans, hard boiled egg, red potato, tomato, greens, olives & lemon vinaigrette.

GF

APPLE & BLEU CHEESE SALAD | \$10

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

GF

CAPRESE IN A CUP SALAD | \$9

fresh mozzarella, basil, grape tomatoes, Queen Creek AZ Citrus Olive Oil, balsamic syrup, arugula

GF

GF GLUTEN FREE

DF DAIRY FREE

V VEGAN

VG VEGETARIAN

ENTREES

CHICKEN SCHWARMA | \$18

mediterranean celery salad with kalamata olive, dried apricot & lemon herb dressing,
basmati rice, soft pita & yogurt dill sauce

BEEF GYRO | \$18

mediterranean celery salad with kalamata olive, dried apricot & lemon herb dressing,
basmati rice, soft pita & yogurt dill sauce

SWEETS & WEEKEND TAKE HOMES

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

available at intermission only

ICE CREAM | \$3

vanilla bean or strawberry

GF

GF

JAZZBIRD
NIGHTS