



FRIDAY | MAY 15, 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

### CURRIED LENTIL SOUP | \$6

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

### SMOKED MEATLOAF WITH ONION GRAVY | \$19

classic meatloaf - smoked and served with buttery mashed potatoes & garlic green beans

### MARRY ME CHICKEN | \$18

pan seared chicken in a parmesan, sun dried tomato cream sauce with fresh basil & spinach served with buttery mashed potatoes & garlic green beans

## SWEETS & WEEKEND TAKE HOMES

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

available at intermission only

### ICE CREAM | \$3

vanilla bean or strawberry

GF

JAZZBIRD  
NIGHTS