



FRIDAY | MAY 29, 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

JALAPENO POPPER DEVILED EGGS (6) | \$9

bacon, cream cheese, cheddar cheese, jalapeno

GF

CLASSIC DEVILED EGGS | \$7

GF

STEAKHOUSE SHRIMP COCKTAIL | \$9

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

SOUP & SALADS

SWEET RED BEANS | \$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 | \$10

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

GF

GF GLUTEN FREE

DF DAIRY FREE

V VEGAN

VG VEGETARIAN

ENTREES

TEMPURA SHRIMP TACOS (2) | \$17 meal / \$6 each

tempura battered shrimp in a grilled corn tortilla with wasabi aioli, avocado salsa and sriracha with coconut rice, sweet red beans and crunchy Asian slaw with sesame dressing

GF

GRILLED HAWAIIAN CHICKEN | \$17

organic chicken thighs marinated with tamari, oregano and red onion then grilled, served with coconut rice, sweet red beans and crunchy Asian slaw with sesame dressing

GF

SWEETS & WEEKEND TAKE HOMES

HONEY BUTTER CORNBREAD COOKIES | \$4

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

available at intermission only

ICE CREAM | \$3

vanilla bean or strawberry

GF

JAZZBIRD
NIGHTS