



FRIDAY | JUNE 19, 2026

## STARTERS & SHAREABLES

### SHARKOUTERIE BOX | \$17

chef's choice 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

### TOMATO BASIL | \$6

GF V

### 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

## ENTREES

**CHICKEN PICCATA** | \$19  
mashed potatoes, garlic green beans

**ITALIAN PORK ROAST** | \$18  
sun dried tomatoes, prosciutto served with mashed potatoes & garlic green beans  
GF

## SWEETS & WEEKEND TAKE HOMES

**CHIA TIRAMISU PUDDING** | \$5  
GF V

**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