RAVENSCROFT

FRIDAY | SEPTEMBER 18, 2026

STARTERS & SHAREABLES

SHARKOUTERIE SHARE BOX
Stanley's Smoked Polish Sausage (local), Applewood Smoked Ham, Buffalo Chicken Dip, Dill Havarti, Aged English Cheddar, Fresh Fruit, Pickles, Chocolate, Crackers

LOADED ROASTED RED PEPPER HUMMUS
roasted red pepper hummus topped with a chopped mediterranean salad, roasted chick peas & Queen Creek Olive Oil. Served with local organic tortilla chips

V GF CONTAINS NUTS

JALAPENO POPPER DEVILED EGGS (6)
bacon, cream cheese, cheddar cheese, jalapeno

GF

CLASSIC DEVILED EGGS (6)

GF

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

ARGENTINIAN BEEF EMPANADAS
carne picada, olives, sweet onions, hard boiled eggs served with chimichurri sauce

SOUP & SALADS

COLUMBIAN COCONUT SEAFOOD STEW
whitefish, shrimp, mussels, sofrito, coconut milk, turmeric & lime

GF CONTAINS SHELLFISH

ULTIMATE EVERYTHING SCOOPLABLE SALAD
micro-chopped celery, green cabbage, cauliflower, chickpeas, dates, pecans, honeycrisp apple, fresh herbs, lemon & olive oil vinaigrette

GF CONTAINS NUTS

ULTIMATE EVERYTHING SCOOPLABLE SALAD WITH SALMON
micro-chopped celery, green cabbage, cauliflower, chickpeas, dates, pecans, honeycrisp apple, fresh herbs, lemon & olive oil vinaigrette

GF CONTAINS NUTS

CAJUN CHICKEN CAESAR WITH GARLIC BREAD CRUMBS
organic chicken, romaine, parmesan, garlic bread crumbs, cajun caesar dressing

GF GLUTEN FREE DF DAIRY FREE V VEGAN VG VEGETARIAN

ENTREES

SOUR CREAM & CHICKEN ENCHILADAS
roasted zucchini with pepitas, asiago & green chili rice

PIBIL STYLE PORK RIBS
fall off the bone pork ribs with sour orange and achiote glaze
served with roasted zucchini with pepitas, asiago & green chili rice
GF

SWEETS & WEEKEND TAKE HOMES

CAJETA FILLED CHURROS

ORCHARD & HIVE DARK CHOCOLATE THINS
dried fruit, roasted nuts, local AZ raw honey on dark chocolate disc
GF CONTAINS NUTS

RAVENSCROFT LEGENDARY BROWNIES
available at intermission only

ICE CREAM
vanilla bean or strawberry
GF

JAZZBIRD NIGHTS