RAVENSCROFT

FRIDAY | NOVEMBER 20, 2026

STARTERS & SHAREABLES

SHARKOUTERIE SHARE BOX
Stanley's smoked polish sausage (local), applewood smoked ham, spinach artichoke dip, havarti, aged English cheddar, fresh fruit, pickles, chocolate, tortilla chips GF or pita chips

LOADED ROASTED RED PEPPER HUMMUS
Roasted Red Pepper Hummus topped with a chopped Mediterranean salad, roasted chickpeas & Queen Creek Olive Oil. Served with local, organic tortilla chips or organic pita chips
V GF

CLASSIC DEVILED EGGS (6)
GF

STEAKHOUSE SHRIMP COCKTAIL
Jumbo shrimp (5), housemade cocktail sauce, lemon wedge
GF

ARIZONA COWBOY CANDY PIMENTO DIP
Sharp cheddar & smoked cream cheese combined with candied jalapeños and pimentos then finished with toasted pepitas. Served with tortilla chips.

SOUP & SALADS

TOMATO BASIL SOUP
Served with Brazilian cheese bread | Cup or Bowl
V GF

BLEU APPLE SALAD
Organic arugula, bleu cheese, organic apple, walnuts, dried cranberries, maple cider vinaigrette
GF CONTAINS NUTS

CAJUN WILD SALMON CAESAR WITH GARLIC BREAD CRUMBS
Cajun spiced wild salmon, organic romaine, parmesan, garlic bread crumbs, Cajun Caesar dressing

CAJUN CAESAR SIDE SALAD
Organic romaine, parmesan, garlic bread crumbs, Cajun Caesar dressing

GF GLUTEN FREE DF DAIRY FREE V VEGAN VG VEGETARIAN

ENTREES

ROASTED TRI TIP STEAK - HAND CARVED
Served with cowboy caviar salad & cilantro rice

SOUR CREAM CHICKEN ENCHILADAS
served with Cowboy Caviar Salad & Cilantro Rice

SWEETS & WEEKEND TAKE HOMES

CHEESECAKE FILLED PUMPKIN BREAD WITH PECAN CRUMBLE
CONTAINS NUTS

RAVENSCROFT LEGENDARY BROWNIES
available at intermission only
GF

ICE CREAM
Vanilla bean or chef's choice
GF

MANGO RICE PUDDING WITH SALTED PISTACHIO - COCONUT CRUMBLE
V GF CONTAINS NUTS

JAZZBIRD NIGHTS