

APPETIZERS

ARANCINI

Creamy risotto balls filled with our house cherry smoked bacon and gouda cheese rolled in panko bread crumbs then fried golden brown, served with our house made marinara **7**

Ohio's Crown Jewel of Wineries

MEATBALL APPETIZER

3 of our house made meatballs slow cooked with our house made marinara sauce, finished with mozzarella cheese and fresh basil **9**

STUFFED PORTABELLAS

Roasted portabella mushrooms filled with fontina cheese, spicy Italian sausage topped with a white cheddar cheese sauce **11**

FLAMING CHEESE DIP

8 Cheese blend loaded with house smoked Italian Pancetta topped with white bourbon ignited tableside served with crostini's **10**

HONEY BOURBON CHIPOTLE WINGS

1 pound Jumbo wings smoked & fried crisp tossed with honey bourbon chipotle sauce **9**

MARGHERITA FLATBREAD

Fresh heirloom tomatoes, fresh mozzarella cheese, finished with garlic infused oil drizzle and fresh basil **9**

BLACKENED CHICKEN FLATBREAD

Creamy parmesan sauce, fresh mozzarella and bleu cheeses, Cajun blackened chicken finished with our balsamic glaze **10**

SALADS/SOUPS

Upgrade your Salad! Shrimp* 8 Salmon *8 Chicken 5 Steak* 8

RAVENS FALL SALAD

Fresh greens topped with brandy poached pears, crisp smoked bacon, candied walnuts, dried cherries and goat cheese **Half 5 Dinner 9**

Wine: Autumn Interlude or White Merlot

CAESAR

Fresh romaine, house made croutons, parmesan, romano and asiago cheese blend with a classic creamy ceaser dressing **Half 4 Dinner 8**

Wine: Chardonnay or Sauvignon Blanc

HOUSE CHOPPED

Fresh Romaine and spring greens topped with heirloom tomatoes, kalamata olives, red onion, feta and mozzarella cheeses, pepperoni, salami and house made croutons **Half 5 Dinner 9**

Wine: Chardonnay or Autumn Interlude

ITALIAN WEDDING SOUP Bowl 6

SOUP OF THE DAY Bowl 6

BUTTERNUT SQUASH BISQUE Bowl 6

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

- especially if you have certain medical conditions.

BETWEEN THE BREAD

CHOICE OF 1 SIDE WITH SANDWICH

CHICKEN PARMESAN SANDWICH

Crispy panko and parmesan cheese breaded chicken breast topped with house marinara sauce, fresh mozzarella, between an herb focaccia roll **10**

Wine: Chardonnay or Autumn Interlude

GOUDA BACON BURGER*

Fire grilled half pound custom grind of short rib, sirloin and brisket topped with gouda cheese, bourbon caramelized onions, our house cherry wood smoked bacon, lettuce, tomato on a potato bread roll **13**

Wine: Merlot or Raven Rouge

PULLED SHORT RIB SANDWICH

Slow roasted beef short rib topped with wild mushrooms, caramelized onions and a white cheddar cheese sauce on a potato bread roll **11**

Wine: Merlot or Mad Raven

SIDES 4

White cheddar mashed redskin potatoes Seasonal vegetable Wild rice pilaf

Our signature broccoli salad Fresh cut French fries Sweet potato fries

Add a cup of soup or side salad for \$2

ENTRÉES

RAVENS RIBEYE*

12oz well marbled ribeye full of flavor! With white cheddar mashed redskin potatoes, seasonal vegetable. Finished with our house made bourbon peppercorn demi sauce **23**

Wine: Cabernet Sauvignon

PORK TENDERLOIN*

Pan seared medallions with a bourbon peach glaze over white cheddar mashed redskin potatoes and seasonal vegetable **15**

Wine: Moon Dreams

VENISON STEW BREAD BOULE

Slow cooked venison stew served in a crispy hollowed out bread boule **17**

Wine: R2

PAN SEARED CHICKEN BREASTS

Pan seared chicken breasts with a rich hunters sauce made of demi-glace, mushrooms, tomatoes, onions and peppers over white cheddar redskin mashed potatoes and seasonal vegetable **15**

Wine: White October or Sauvignon Blanc

BLACKBERRY SALMON*

Grilled salmon with a mulled blackberry compote over wild rice pilaf and seasonal vegetable **18**

Wine: Riesling or Sauvignon Blanc

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Pastas

SPAGHETTI AND MEATBALLS

House made meatballs over spaghetti pasta and our house made marinara sauce **Half 10 Dinner 15**

Wine: Pinot Noir or Raven Rouge

THREE MEAT LASAGNA

Layers of beef, sausage and pepperoni, ricotta cheese with our house marinara sauce topped with mozzarella cheese **16**

Wine: Raven Rouge or Syrah

CARBONARA*

Your Choice of Chicken, shrimp or steak tossed with peas, onions, mushrooms and bacon tossed with alfredo sauce and penne pasta **Half 10 Dinner 16**

Wine: White Raven or White October

CHICKEN PICATTA

Egg dipped and pan fried chicken breast in a lemon caper butter sauce with linguini pasta **Half 10 Dinner 16**

Wine: Chardonnay or Riesling

EGGPLANT PARMESAN

Fresh eggplant, hand breaded and fried golden brown served over an herbed pappardelle pasta with our house marinara sauce, mozzarella cheese and fresh basil **Half 10 Dinner 16**

Wine: Mad Raven or White Merlot

LOBSTER MAC AND CHEESE

Maine lobster and bacon tossed with a beer cheese sauce and cavatappi pasta **16**

Wine: White Raven or Autumn Interlude

CHESAPEAKE BAY SCALLOP BAKED ZITI

Fresh bay scallops sautéed with roasted red peppers tossed with alfredo and penne pasta, topped with fresh

mozzarella cheese **16**

Wine: Chardonnay or Sauvignon Blanc

BRAISED RABBIT AND BUTTERNUT SQUASH RAVIOLIS

Slow braised rabbit ,chanterelle mushrooms with butternut squash raviolis finished with a sweet vermouth cream sauce **18**

Wine: R2 or Autumn Interlude

Please inform your server of any special dietary needs; including Gluten Free.

Many of our dishes can be adjusted or ingredients substituted to meet our guests specific needs.

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