

Starters

OLIVE TAPENADE BREAD BOARD

Crispy French Bread served with our olive tapenade and herb infused olive oil **5**

ARANCINI

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

MEATBALL APPETIZER

3 of our house meatballs slow cooked in our house marinara sauce, with mozzarella cheese and fresh basil **10**

STUFFED PORTABELLA

Roasted portabella mushrooms filled with fontina cheese, spicy Italian sausage topped with a queso sauce **12**

FLAMING CHEESE DIP

8 Cheese blend loaded with cherry smoked bacon, topped with white bourbon ignited tableside served with toast points **10**

HONEY BOURBON STOUT WINGS

Jumbo wings smoked & fried crisp tossed in our honey bourbon stout sauce **11**

FRIED BRIE CHEESE

Creamy Brie cheese wrapped in a flaky puff pastry then deep fried, topped with a wild berry compote served with toast points **10**

BLACKENED SHRIMP TACOS

Crispy wonton fried shells with blackened shrimp and a pineapple slaw **10**

Flatbreads

MARGHERITA

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

PESTO SHRIMP

Pesto Alfredo sauce, Mozzarella cheese, sautéed shrimp and fried leeks **10**

Sides

YUKON GOLD MASHED POTATOES **3**

SEASONAL VEGETABLE **3** WILD RICE PILAF **3**

FRESH CUT FRENCH FRIES **3**

SWEET POTATO FRIES **3**

SIDE SALAD **3** TRI COLOR COUSCOUS **3**

SOUP OF THE DAY **5**



Between the Bread

Choice of 1 side

CHICKEN PARMESAN SANDWICH

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

GOUDA BACON BURGER*

Fire grilled half pound custom grind of short rib, sirloin and brisket topped with gouda cheese, bourbon caramelized onions, cherry wood smoked bacon, lettuce, tomato on a potato bread roll **13** Double patty **19**

THE COD FATHER

Wild caught Alaskan cod panko battered and fried, pineapple slaw, citrus aioli, lettuce and tomato on a potato bread roll **12**

BISON BURGER*

American's first red meat! Fire grilled Bison with grilled portabella, ghost pepper cheese, sweet high plains BBQ sauce, lettuce and tomato on a potato bread roll **15**

Oven to Table

RAVENS RIBEYE*

12oz hand cut ribeye full of flavor! With Yukon gold mashed potatoes, seasonal vegetable and a bourbon peppercorn demi sauce **23**

BONE IN PORK CHOP*

Bone in Pork Chop grilled to perfection with our moon dreams glaze over Yukon gold mashed potatoes and seasonal vegetable. Garnished with sweet potato straws **17**

PECAN CRUSTED WALLEYE

Pecan crusted Lake Erie walleye with a honey Dijon drizzle over Tri color couscous and seasonal vegetable **18**

BLACKBERRY SALMON*

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

THAI ORANGE BONE IN CHICKEN

Pan seared Airline chicken breast with a sweet and zesty Thai orange sauce over wild rice pilaf and Kimchi slaw **16**

Ruffage

UPGRADE YOUR SALAD!

SHRIMP* **8** LOBSTER **9** SALMON***8**
CHICKEN **5** STEAK* **8**

RAVEN'S SALAD

Fresh greens topped with cherry smoked bacon, candied walnuts, dried cherries, sweet potato straws and bleu cheese **Half 5 Dinner 9**

CEASAR

Romaine, croutons, parmesan, Romano and asiago cheese blend with a classic creamy ceasar dressing **Half 4 Dinner 8**

HOUSE CHOPPED

Romaine and spring greens, tomatoes, olives, red onion, mozzarella cheese, pepperoni, salami and croutons **Half 5 Dinner 9**

Pasta's

SPAGHETTI AND MEATBALLS

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

THREE MEAT LASAGNA

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

CARBONARA*

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

EGGPLANT PARMESAN

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

LOBSTER MAC AND CHEESE

Maine lobster and bacon tossed with a beer cheese sauce and cavatappi pasta **18**

CHESAPEAKE BAY SCALLOP BAKED ZITI

Fresh bay scallops sautéed with roasted red peppers, alfredo and cavatappi pasta, topped with fresh mozzarella cheese **18**



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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

For parties of 8 or more a gratuity of 18% will be added