



SPRING 2019

BAR SNACKS *served till midnight*

- DEVILED EGGS** rotating selection **7**
- HAND CUT FRIES** choose any combination: bacon/Parmesan/truffle oil/sea salt **7**
- PORK BELLY BUNS** (3) steamed bao buns, cucumber, jalapeño, pickled onion **9**
(substitute tofu, no charge)
- STEAK CARPACCIO BRUSCHETTA** tomato, onion, jalapeño, avocado, cilantro, horseradish cream, grilled sourdough **11**
- LETTUCE WRAPS** Bibb lettuce, Asian slaw, mint, rice, teriyaki glaze, pickled cabbage, crushed peanut **8**
(with tofu 9 / with chicken 9 / with shrimp 11)
- COCONUT SHRIMP** (5) battered and quick fried, with mixed greens, apple and sracha aioli **9**
- WHITEFISH SPREAD** smoked Michigan whitefish, cream cheese, scallions, flatbread crackers **7**
- SHRIMP FLATBREAD** bacon, mozzarella, gorgonzola, fig spread, walnuts, diced pear, arugula, peanut sauce **13**
- FISH TACO** (3) blackened Mahi-Mahi Asian slaw, pickled onion, mango kiwi salsa, roasted tomatillo **11**
(substitute fried tofu, no charge)
- NACHOS** pulled chicken, wild mushrooms, white cheddar queso, black bean pico, lettuce, jalapeño **13**

SMALL PLATES *served till midnight*

- AHI TUNA** seared and sesame crusted, sticky black rice, basil & green papaya salad, crushed peanuts, chili ponzu **15**
- FILET TIPS** mashed potatoes, roasted heirloom carrots, bordelaise **15**
- BOUILLABAISSE** seafood stew with fish, mussels & shrimp, saffron and white wine tomato broth, white rice **17**
- MUSHROOM RISOTTO** mushroom medley, green peas, parmesan **9**
- CHARCUTERIE BOARD** chef's selection of cured meats, accoutrements, crostini **12**
- CHEESE BOARD** artisan cheeses, golden raisin mostarda, figs, grapes, crostini **12**
- POKE BOWL** salmon or Ahi tuna, cucumber, avocado, radish, jasmine rice, sesame seeds, sriracha mayo, chili ponzu **13**
- GNOCCHI** potato, mushrooms, baby kale, walnuts, Parmesan **9**
- VENISON** bacon roasted brussel sprouts, spicy Italian sausage, roasted red pepper chimichurri **15**

Happy hour

MONDAY-FRIDAY from 4-6PM
THURSDAY LATE NIGHT from 9PM-close

20% service charge will be added to tables of 6 or more.



SANDWICHES & SALADS *served till midnight*

TRC BURGER 7oz Imperial Wagyu beef, bacon, queso, lettuce, tomato, onion, remoulade, hand cut fries **14**

CHICKEN SANDWICH deep fried breast, crispy fried onions, lettuce, mango-sriracha aioli, hand cut fries **11**

THE IMPOSSIBLE BURGER vegan patty, mushrooms, Swiss, lettuce, tomato, hand cut fries **17**

THE RAVENS CLUB SALAD mixed greens, wild mushrooms, roasted cherry tomatoes, goat cheese, cucumber, onion, ginger balsamic vinaigrette **12**
(with chicken 13 / with shrimp 15 / with steak 16)

PEAR KALE SALAD prosciutto, apple, blueberry, fennel, shaved carrots, dried cranberries, walnuts, cranberry vinaigrette **13**

SOUP OF THE DAY please ask your server

MAINS *served till 11:00pm*

SCOTTISH SALMON coconut curry basmati rice, pineapple mango salsa, mango beurre blanc **19**

COCONUT CURRY CHICKEN fried breast, bell pepper Yukon gold potatoes, jasmine rice **17**

TOMAHAWK PORK CHOP Japanese sweet potato, apple chutney, balsamic roasted red pepper glaze **23**

SEARED DUCK BREAST braised pork belly, barley roasted vegetables, white balsamic-brown butter **19**

BAVETTE STEAK roasted potatoes, seasonal vegetable, soy chimichurri **19**

LOBSTER MAC claw meat, white cheddar béchamel, panko crumbs, truffle oil, chives **23**

PAD THAI stir fried rice noodles, bean sprouts, tofu, egg, vegetables, crushed peanuts **13**
(with chicken 15 / with shrimp 17 / with steak 17)

SIDES

SMALL SALAD 5

RICE 3

MASHED POTATOES 4

ROASTED POTATOES 4

MAC & CHEESE 6

SEASONAL VEGETABLES 5

DESSERTS *served till midnight*

LAURA'S SCRATCH MADE DESSERTS please ask your server about tonight's selection **6**

Gluten-free options are available! Inquire with your server or bartender.

** Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, fish or eggs may increase your risk of foodborne illness.*