



FALL / WINTER

BAR SNACKS *served till midnight*

- DEVILED EGGS** (5) rotating selection 7 ☞
- HAND CUT FRIES** choose any combination: bacon/Parmesan/truffle oil/sea salt 7 ☞
- ROASTED CASHEWS** truffle oil, sea salt 6 ☞
- CHARCUTERIE BOARD** chef's selection of cured meats, accoutrements, crostini 12 ★
- CHEESE BOARD** artisan cheeses, golden raisin mostarda, figs, grapes, crostini 12 ★
- PORK BELLY BUNS** (3) steamed bao buns, cucumber, jalapeño, pickled onion 9
(substitute tofu, no charge)
- STEAK ON TOAST** medium rare filet, avocado, tomato, onion, horseradish cream, balsamic glaze on toasted baguette 11
- COCONUT SHRIMP** (5) battered and quick fried with sriracha aioli and mixed greens 9
- WHITEFISH SPREAD** smoked Michigan whitefish, cream cheese, scallions, flatbread crackers 7 ★

SMALL PLATES *served till midnight*

- FILET TIPS** mashed potatoes, roasted heirloom carrots, bordelaise 15 ☞
- LETTUCE WRAPS** (3) Bibb lettuce, Asian slaw, rice, teriyaki glaze, pickled cabbage, crushed peanut 8 ★
(with tofu 9 / with chicken 9 / with shrimp 11)
- FISH TACOS** (3) fried Mahi-Mahi, pineapple-mango salsa, Asian slaw, pickled onion, citrus yogurt sauce 11
(substitute fried tofu, no charge)
- NACHOS** pulled chicken, wild mushrooms, white cheddar queso, black bean pico, lettuce, jalapeño 13 ☞
- MUSHROOM RISOTTO** mushroom medley, green peas, green onion, parmesan 9 ☞
- POKE BOWL** salmon or Ahi tuna, cucumber, avocado, radish, chopped lettuce, jasmine rice, sesame seeds, sriracha mayo, chili ponzu 13 ★
- GNOCCHI** potato, wild mushrooms, baby kale, green onion, walnuts, parmesan 9
- VENISON** bacon roasted brussel sprouts, spicy Italian sausage, roasted red pepper chimichurri 15 ★
- BRAISED LAMB** curried stew, lamb sausage, white rice 15 ☞
- ROCK SHRIMP** white wine, lemon, butter, parsley, baguette 12 ★

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

Happy hour

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



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 **12**

IMPOSSIBLE BURGER vegan patty, lettuce, tomato, hand cut fries **16** ⬆️
(add mushrooms and swiss at no extra cost)

THE RAVENS CLUB SALAD mixed greens, wild mushrooms, roasted cherry tomatoes, goat cheese, cucumbers, onions, ginger balsamic vinaigrette **12** ⬆️
(with tofu **13** / with chicken **14** / with shrimp **16** / with steak **16** / with salmon **18**)

BEET KALE SALAD apples, blueberries, honey goat cheese, candied walnuts, apple vinaigrette **12** ⬆️

SOUP OF THE DAY please ask your server **6**

MAINS *served till 11:00pm*

AHI TUNA seared and sesame crusted, sticky purple rice, basil & green papaya salad, crushed peanuts, avocado, chili ponzu **21** ⬆️

SCANDINAVIAN SALMON white bean salad, spicy arrabbiata sauce **19** ⬆️

ROSEMARY CHICKEN pan fried chicken breast, roasted Yukon potatoes, wild mushrooms, rosemary sherry cream **17** ⬆️

SEARED DUCK BREAST braised pork belly, parsnip puree, nectarine, white balsamic brown butter **20** ⬆️

NEW YORK STRIP (10oz) roasted tomato chimichurri, roasted potatoes, roasted vegetable medley **23** ⬆️

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** ⬆️

ROASTED POTATOES **4** ⬆️

MAC & CHEESE **6**

MASHED POTATOES **4** ⬆️

SEASONAL VEGETABLES **5** ⬆️

WHITE RICE **3** ⬆️

DESSERTS *served till midnight*

LAURA'S SCRATCH MADE

DESSERTS please ask your server about tonight's selection **6**

* 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.

Celiac notice: It is our pleasure to offer a range of gluten free options, however we are not a gluten-free restaurant. We have processes in place to minimize potential risk, but ours is a small scratch kitchen with a shared fryer, and therefore we cannot ensure that cross-contamination will never occur.



Gluten-free



Gluten-free preparation available