



FALL 2020

## APPETIZERS

- DEVILED EGGS** (5) rotating selection 7 ☞
- HAND CUT FRIES** choose any combination: bacon/Parmesan/truffle oil/sea salt 7 ☞
- CHEESE BOARD** artisan cheeses, golden raisin mostarda, figs, grapes, crostini 12 ★
- COCONUT SHRIMP** (5) battered and quick fried with sriracha aioli and mixed greens 9
- STEAK ON TOAST** medium rare filet, avocado, tomato, onion, horseradish cream, balsamic glaze on toasted baguette 11
- PORK BUNS** (3) steamed bao buns, teriyaki pork belly, cucumber, jalapeño, pickled onion 9  
(*substitute tofu, no charge*)
- FISH TACOS** (3) fried Mahi-Mahi, pineapple-mango salsa, Asian slaw, pickled onion, salsa verde, citrus yogurt sauce 11  
(*substitute fried tofu, no charge*)
- LETTUCE WRAPS** (3) Bibb lettuce, Asian slaw, rice, teriyaki glaze, pickled cabbage, crushed peanut 8 ★  
(*with tofu 9 / with chicken 9 / with shrimp 11*)
- SAFFRON RISOTTO** wild mushrooms, roasted cherry tomatoes 9 ☞
- GNOCCHI** Yukon gold potato, wild mushrooms, kale, walnuts, parmesan, sage-white balsamic brown butter 9

## SANDWICHES & SALADS

- TRC BURGER** 7oz Imperial Wagyu beef, bacon, queso, lettuce, tomato, onion, remoulade, hand cut fries 15 ★
- FRIED CHICKEN SANDWICH** deep fried breast, kimchi slaw, avocado, gochujang-mango aioli 12
- IMPOSSIBLE BURGER** vegan patty, lettuce, tomato, hand cut fries 16 ★  
(*add mushrooms and swiss 1*)
- 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 seared sesame crusted ahi 18*)
- KALE QUINOA SALAD** spinach, diced apple, red grape, dried cranberry, cucumber, honey-goat cheese, apple vinaigrette, avocado 12 ☞  
(*with tofu 13 / with chicken 14 / with shrimp 16 / with steak 16 / with seared sesame crusted ahi 18*)

☞ *Gluten-free*   ★ *Gluten-free preparation available*

20% service charge will be added to tables of 6 or more. / served til: 10:00pm Sun-Thur • 11:00 pm on Fri & Sat

# MAINS

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- FILET TIPS** mashed potatoes, roasted heirloom carrots, bordelaise **15** 🌾
- HAMACHI POKE BOWL** chopped lettuce, cucumber, avocado, pickled daikon and carrots, jasmine rice, sesame seeds, chili ponzu, sriracha aioli **15** ★
- AHI TUNA** seared and sesame crusted, sticky purple rice, basil & green spicy papaya salad, crushed peanuts, avocado, chili ponzu **21** ★
- LOBSTER CARBONARA** spaghetti, egg-parmesan cream sauce, claw meat, rock shrimp, bacon, peas **23**
- PAD THAI** stir fried rice noodles, bean sprouts, tofu, egg, vegetables, crushed peanuts **13** 🌾  
(with chicken 15 / with shrimp 17 / with steak 17)
- DUCK BREAST** with braised pork belly, parsnip puree, grilled peach, with balsamic brown butter **20** 🌾
- CAULIFLOWER MAC N CHEESE** tempura cauliflower, cheese bechamel, cavatappi, panko crumbs, white truffle oil, chives **15**
- SURF OF THE WEEK** please ask your server
- TURF OF THE WEEK** please ask your server

# SIDES

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- MASHED POTATOES 4** 🌾      **ROASTED POTATOES 4** 🌾      **WHITE RICE 3** 🌾
- SIDE MAC 6**      **BALSAMIC CARROTS 5** 🌾      **BACON BRUSSELS 5** 🌾
- SOUP OF THE DAY 6**  
please ask your server      **SMALL SALAD 5** 🌾  
tomato, cucumber, onion, apple vinaigrette

# DESSERTS

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

*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**

\* 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.