



# DINNER

**RAVINIA GREEN**

COUNTRY CLUB

## SPECIALS 01.06.21

### APPETIZER

#### CHICKEN WONTONS

Chicken, Ginger, Scallions, Sesame, Hoisin Plum Sauce, Stir-fried Porcini Mushrooms | 14

### ENTREES

#### CIOPPINO FISH STEW

Scallops, Fish, Calamari and Clams, Tomato Herb Broth, Garlic Crostini | 30

#### SPAGHETTI AND MEATBALLS

All Beef Meatballs, Linguine Pasta, House-made Marinara, Burrata Cream | 22

## STARTERS

### JUMBO PRETZEL

Fresh Baked Pretzel, Beer Cheese Dipping | 12

### BAKED JALAPENO POPPERS

Bacon & Cheese Stuffed Baked Jalapenos | 12

### TEMPURA FRIED CAULIFLOWER (V)

Crispy Cauliflower, Sweet Chili Sauce, Radishes, Green Onions, Cilantro, Sesame Seeds | 12

### RAVINIA NACHOS (V)

House-Fried Tortilla Chips, Cheddar Jack Cheese, Queso Fresco, Black Beans, Green Onions, Tomatos, Chipotle Lime Crema | 12

Add Chicken | 5 Add Steak | 9

### WINGS (GF)

10 Bone-In BBQ or Buffalo with Blue Cheese or Ranch Dressing | 14

### CRAB CAKES

Lump Crab Meat, Mango Chipotle Sauce, Arugula | 15

### BAY SCALLOP CEVICHE

Oriental-Style Ceviche, Sesame Tuille Crackers | 17

### AHI TUNA POKE

Ahi Tuna, Cucumber, Avocado, Cilantro, Ginger-Soy Dressing, Crispy Wontons, Wasabi Cream | 24

## SALADS

### ROASTED BEET & ARUGULA SALAD (V)

Roasted Red & Gold Beets, Goat Cheese, Avocado, Pecans, Balsamic Dressing | 15

### PRESIDENTIAL SALAD

Turkey, Swiss, Dates, Citrus, Berries, Walnuts, Terra Chips, Poppy Seed Dressing | 14

### CAESAR SALAD (GF)

Romaine, Parmesan Cheese, Croutons, Caesar Dressing | 10

### SIDE SALAD

Choice of House or Caesar | 5

### ADD A PROTEIN

Chicken | 5 Salmon | 8 Shrimp | 9 Steak | 11

### DRESSINGS

Ranch, Poppy Seed, Blue Cheese, 1000 Island, Balsamic Vinaigrette, Honey Mustard, Raspberry Vinaigrette

## SOUPS

### TURKEY CHILI (GF)

Cup | 6 Bowl | 8

### SOUP DU JOUR

Cup | 5 Bowl | 7

## HANDHELDS

Choice of: French Fries, Sweet Potato Fries, Onion Rings, House-made Chips

### PATTY MELT

8 oz Angus Burger, Caramelized Onions, Melted Swiss Cheese, 1000 Island Dressing, Marble Rye | 18

### CLUB BURGER

Grilled Angus Burger, Lettuce, Tomato, Onion, Cheese, Brioche Bun | 16

Add Fried Egg | 1 Add Bacon | 1

### NASHVILLE HOT CHICKEN

Fried Chicken Breast, Nashville Hot Spices, Pickles, Lettuce, Brioche Bun | 18

## ENTREES

Choice of: House or Caesar Salad or Soup du Jour

### CHICKEN POT PIE

Mushrooms, Carrots, Celery, Onion, Leeks, Peas, Sweet Dijon, Thyme Cream, Golden Puff Pastry | 38

### CHICKEN PICCATA

Lightly Breaded, Fried Chicken, Lemon Caper Beurre Blanc, Crispy Fried Fingerling Potatoes, Hericot Vertes | 24

### PUMPKIN GOAT CHEESE RAVIOLI

Brown Sugar Apple Beurre Blanc, Roasted Pine Nuts, Fried Sage Leaves | 26

### BLACK COD BORDELAISE

Veal Reduction, Shiitake Mushrooms, Slab Bacon, Blistered Cipollini Onions, Fried Leeks | 38

### COCONUT CRUSTED SALMON

Grilled Purple Cauliflower, Pomegranate Salsa, Grapefruit Lemongrass Beurre Blanc | 32

### LAMB SHANK POT ROAST

Traditional Style Pot Roast With Lamb, Carrots, Potatoes, Celery Onions, Served with Sourdough Bread | 34

### BISON & BEEF MEATLOAF

Rutabaga & Goat Cheese Puree, Sauteed Broccoli, Mushroom & Onion Veal Gravy | 30

### BLACKENED RIBEYE

12 oz Ribeye, Gorgonzola Cream, Chive Potato Cake, Sauteed Asparagus | 38

### MOLASSES MARINATED TENDERLOIN (GF)

8 oz Filet, Sauteed Spinach, Roasted Fingerlings, Mushroom & Pearl Onion Compote, Fried Parsnips | 42

### SIDES | 5

Sauteed Spinach, Blue Cheese Mashed Potatoes, Mashed Red Potatoes, Rutabaga Goat Cheese Puree, Sauteed Broccoli, Grilled Purple Cauliflower, Truffled Parmesan Polenta

## DESSERTS

### WARM APPLE CRISP

Baked Cinnamon Apples, Streusel Oat Topping, Pecan Caramel Sauce, House-made Cinnamon Ice Cream | 12

### CHOCOLATE BOURBON CAKE

Chocolate Cremeux, Cookie Crumble, Strawberry & Luxardo Cherry Salsa | 14

### RUMCHATA CHEESECAKE

Served With A Rum Ginger Caramel Sauce | 12



## LIBATIONS

### VIEUX CARRIE | 14

Bulleit Rye, Courvoisier VS Cognac, Sweet Vermouth.  
Benedictine, Orange Peel Garnish

### PEGU CLUB MARTINI | 13

Aviation Gin, Fresh Lime Juice, Cointreau, Angostura  
& Orange Bitters

### HOT RUM CIDER | 14

Captain Morgan, Apple Cider, Agostura, Ground  
Cinnamon

### CRANBERRY MARGARITA | 13

Casamigos Blanco, Cointreau, Fresh Lime Juice,  
Cranberry Juice, Agave Syrup

## CAFE

REGULAR & DECAF COFFEE  
ESPRESSO  
CAPPUCCINO  
LATTE  
AMERICANO

## NIGHT CAP

Courvoisier VS, VSOP  
Martell VS, VSOP  
Hennessy VS  
Grand Marnier | Drambuie  
Sambuca | Bailey's  
Kahlua | Averna Amaro  
Licor 43

## SPARKLING WINES

Moscato D'Asti Brandini, IT | 9 / 34

Prosecco La Marca, IT | 13.5 / 52

Brut Rose Graham Beck, SA | 13.5 / 52

## WHITE WINES

Riesling Dr. Loosen, DE | 9 / 34

Pinot Grigio Santa Margherita, IT | 14.5 / 56

Sauv Blanc Kendall Jackson Reserve, CA | 16 / 62

Sauv Blanc Kim Crawford, CA | 11 / 42

Chardonnay Ferrari-Carano, CA | 19 / 73

Chardonnay Staking Claim, OR | 20 / 78

## RED WINES

Pinot Noir Belle Gloss, CA | 18.5 / 72

Pinot Noir Adelsheim Willamette Valley, OR | 15.5 / 58

Pinot Noir Meomi, CA | 15.5 / 58

Red Blend Prisoner, CA | 22.5 / 88

Tuscan Blend Tua Rita Rosso, IT | 15 / 58

Bordeaux Blend Chateau L'Eden, FR | 16.5 / 64

MalbecCatena Vista Flores, AR | 10 / 38

Shiraz Molly Dooker The Boxer, AU | 98

Cabernet Montes, CL | 11 / 42

Cabernet Molly Dooker Maitre D', AU | 78

## BEERS

### DRAFT

Stella Artois Belgian Ale  
Revolution Oktoberfest  
Metropolitan Krankshaft  
Spiteful Brewing IPA

### DOMESTIC

Budweiser  
Bud Light  
Miller Light  
Coors Light  
Michelob Ultra

### IMPORTED

Amstel  
Corona  
Heineken  
Negra Modelo  
Modelo Especial  
Guinness  
Stiegl Radler

### CRAFT

Chilly Water IPA  
Truly Hard Seltzer  
White Claw Hard Seltzer