

RAVINIA GREEN TO-GO

PICKUP & DELIVERY IS AVAILABLE 12:00 PM - 7:00 PM | WEDNESDAY - SATURDAY
ORDERS MUST BE PLACED BY 5:00 PM | ALLOW 1 HOUR FOR PREPARATION
TEXT 847-565-2677 | CALL 847-945-6200

STARTERS

AHI TUNA POKE

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

RAVINIA NACHOS (V)

House-Fried Tortilla Chips, Cheddar Jack Cheese, Black Beans, Green Onions, Tomato, Salsa, Sour Cream | 12
Add Chicken | 5 Add Steak | 9

WINGS (GF)

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

SOUPS

TURKEY CHILI (GF)

Cup | 6 Bowl | 8

SOUP DU JOUR

Cup | 5 Bowl | 7

MATZO BALL

Cup | 6 Bowl | 8

SALADS

Add a Protein | Chicken Breast 5 | Salmon 8

Shrimp 9 | Steak 11

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

PRESIDENTIAL SALAD (GF) (L)

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

ROASTED BEET & ARUGULA SALAD (V)

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

CAESAR

Romaine, Parmesan Cheese, Croutons & Caesar Dressing | 10

HANDHELDS

Choose One | French Fries, Sweet Potato Fries, House-Made Chips, Onion Rings

CLASSIC GRILLED CHEESE

Choice of Cheese & Bread | 8
Tomato | 1 Bacon | 1

TURKEY CLUB

Turkey, Tomato, Lettuce, Bacon, Avocado, Choice of Bread | 14

RG BUFFALO WRAP

Grilled or Crispy Chicken, Romaine, Celery, Carrots, Cheddar, Ranch | 16

NASHVILLE HOT CHICKEN

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

PATTY MELT

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

CLUB BURGER

Grilled Angus Burger, Lettuce, Tomato, Onion, Cheese, Brioche Bun | 16
Fried Egg | 1 Bacon | 1

KOSHER HOT DOG

Vienna All Beef Hot Dog, Brioche Bun, Ketchup | 12

ALL LUNCH & DINNER ITEMS ARE AVAILABLE UPON REQUEST



RAVINIAGREEN TO-GO

ENTRÉES

Choice of House or Caesar Salad or Soup du Jour

MOLASSES MARINATED TENDERLOIN (GF)

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

BISON & BEEF MEATLOAF

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

CHICKEN POT PIE

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

CHICKEN PICCATA (L)

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

PUMPKIN GOAT CHEESE RAVIOLI (V)

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

CREAMED SPINACH STUFFED SALMON

Chickpea Fritters, Smoked Cumin Crusted Tomatoes,
Coriander Cream | 30

LAMB SHANK POT ROAST

Traditional Style Pot Roast With Lamb, Carrots, Potatoes,
Celery, Onions, Served with Sourdough Bread | 38

BLACKENED RIBEYE (GF)

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

SIDES | 5

Rutabaga Goat Cheese Puree, Sauteed Broccoli, Sauteed
Asparagus, Grilled Purple Cauliflower, Sauteed Spinach,
Haricot Verts, Fingerling Potatoes, Mashed Potatoes

Substitutions will be accommodated for a fee

GF | Gluten Free V | Vegetarian L | Light Option

SPECIALS 03.01.21

APPETIZER

BUFFALO ROCK SHRIMP

Tempura Fried Shrimp, Buffalo Sauce, Home-made
Blue Cheese Dipping Sauce | 18

ENTREES

16 oz GRILLED PORTERHOUSE

Herb Roasted Vitelotte Potato, Bacon-Fat Asparagus,
Lemon-Garlic Compound Butter | 52

SPICY BLACK BEAN BUDDHA BOWL

Spinach, Brown Rice, Black Beans, Avocado, Radish,
Carrots, Toasted Pepitas, Cilantro, Cherry Tomatoes,
Fresh Tomatillo Salsa | 16

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

BRAISED CHICKEN

Braised Leg & Thigh, English Pea & Cremini
Mushroom Risotto, Carrot-Fennel Nage, Frisee Salad |
28

DESSERTS

WARM APPLE CRISP | 12

CHOCOLATE BOURBON CAKE | 14

RUMCHATA CHEESECAKE | 12