



DINNER

RAVINIA GREEN

COUNTRY CLUB

SPECIALS 01.18.21

APPETIZER

PHILLY CHEESE STEAK EGG ROLLS

Prime Rib, Peppers, Onions, Cheese in a House-made Egg Roll | 18

FRENCH ONION STUFFED PORTOBELLO

Five Onion Soup, Parmesan, Gruyere Cheese, Cranberry Gastrique | 16

ENTREES

PINEAPPLE GLAZED ARCTIC CHAR

Spinach Gnocchi, Wine Braised Mushrooms, Coconut Tamarind Cream, Pineapple Chips | 30

BEEF CHILE COLORADO

Braised Beef Shoulder, Three Chile Blend (Ancho, Pasilla, Guajillo), Cilantro Lime Rice, Flour or Corn Tortillas | 32

STARTERS

SOFT PRETZELS (V)

Two Fresh Baked Pretzels, Beer Cheese Dipping | 12

BAKED JALAPENO POPPERS (GF)

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, Tomatoes, 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 (L)

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 (GF) (L)

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

PRESIDENTIAL SALAD (GF) (L)

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

CAESAR SALAD

Romaine, Parmesan Cheese, Croutons, Caesar Dressing | 10

SIDE SALAD (V) (L)

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

MATZO BALL

Cup | 6 Bowl | 8

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, Haricot Verts | 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

COCONUT CRUSTED SALMON (L)

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 | 38

BISON & BEEF MEATLOAF

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

BLACKENED RIBEYE (GF)

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

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

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

GF | Gluten Free V | Vegetarian L | Light Option



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

CORPSE REVIVER #2 MARTINI 13

THE BOTANIST, COINTREAU, LEMON JUICE, LILLET BLANC, PERNOD
RINSED GLASS

APEROL SPRITZ | 13

Aperol, Prosecco, Soda

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

Prosecco Mionetto Avantgarde | 45

Brut Rose Graham Beck, SA | 13.5 / 52

Brut Rose Faire La Fete | 67

Brut Champagne Taittinger | 50

WHITE WINES

Riesling Dr. Loosen, DE | 9 / 34

Pinot Grigio Santa Margherita, IT | 14.5 / 56

Pinot Grigio J Vineyards 22 / 66

Sauv Blanc Craggy Range 18 / 54

Sauv Blanc Kendall Jackson Reserve, CA | 16 / 62

Sauv Blanc Kim Crawford, CA | 11 / 42

Sauv Blanc Matua 7.5 / 30

Chardonnay Ferrari-Carano, CA | 19 / 73

Chardonnay Indian Wells 19 / 55

Chardonnay Staking Claim, OR | 20 / 78

Blend Sokol Blosser, OR | 16 / 48

Rose Anew WA.12.5 / 46

Rose Fleur De Mer, FR 22 / 65

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

Pinot Noir Boen | 12 / 36

Red Blend Prisoner, CA | 22.5 / 88

Red Blend Locations, CA | 17 / 41

Tuscan Blend Tua Rita Rosso, IT | 15 / 58

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

Malbec Catena Vista Flores, AR | 10 / 38

Malbec Tauan | 13 / 39

Shiraz Molly Dooker The Boxer, AU | 98

Cabernet Montes, CL | 11 / 42

Cabernet Molly Dooker Maitre D', AU | 78

Cabernet Justin, CA. | 21 / 82

Cabernet Silver Palm | 24 / 72

BEERS

DRAFT

Stella Artois Belgian Ale
Coors Light
Metropolitan Krankshaft
Revolution Hazy Hero

DOMESTIC

Budweiser
Bud Light
Miller Light
Coors Light
Michelob Ultra
Blue Moon
Sam Adams

IMPORTED

Amstel
Corona
Heineken
Negra Modelo
Modelo Especial
Guinness
Stiegl Radler

CRAFT

Chilly Water IPA
Revolution Anti Hero IPA
Founders All Day IPA
Voodoo Ranger IPA
Oskar Blues Can-O-Bliss
Founders Solid Gold Amber
Delirium Tremens
Fat Tire
Truly Hard Seltzer
White Claw Hard Seltzer