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

AHY 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)  SOUP DU JOUR  MATZO BALL
Cup | 6  Bowl | 8  Cup | 5  Bowl | 7  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
**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**
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

**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

**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

**SPECIALS 01.25.21**

**APPETIZER**

**MAPLE MARSCARPONE CREPE**
Arugula Salad, Currants, Grapes, Hazelnuts, Sherry Vinaigrette | 16
PAIR WITH | Adamo "Bosco Di Cica" Valdobbiadence Docg Prosecco Superiore Brut

**CHARCUTERIE PLATE**
Variety of Cured Meats, Artisan Cheeses, Dried Fruit, Nuts, Accoutrements | 14

**ENTRÉES**

**PAN SEARED DUCK BREAST**
Prosciutto, Flageolet Beans, Watercress-radish Salad, Preserved Lemon Vinaigrette | 36
PAIR WITH | Badia a Coltibuono Chianti Classico Docg

**SAUTEED SEA BASS**
Walnut Wild Rice Pilaf, Grilled Broccolini, Cherry Lemongrass Chutney | 40
PAIR WITH | Garofoli "Macrina" Verdicchio dei Castelli Di Jesi Classico Superiore Doc

**BALSAMIC MARINATED LAMB RACK**
Gorgonzola Croquettes, Celery Root Puree, Green Bean Gremolata | 42
PAIR WITH | Tenuta Tascante "Ghiaia Nera" Etna Da

**DESSERTS**

WARM APPLE CRISP | 12
CHOCOLATE BOURBON CAKE | 14
RUMCHATA CHEESECAKE | 12

GF | Gluten Free   V | Vegetarian   L | Light Option

All food and beverage purchases are subject to an automatic 10% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. Some restrictions and exclusions may apply. See Club for details. © ClubCorp USA, Inc. All rights reserved. 48199-0320-55