



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

TURKEY CHILI (GF)

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

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 (GF)

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

DUCK BLT

Duck Confit, Duck Prosciutto, Arugula, Tomatoes, Herb Aioli, Ciabatta Bread | 20

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
COUNTRY CLUB

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

SMOKED FRIED CHICKEN

1/2 Chicken, Slow Smoked Over Apple Chips, Breaded & Fried, Blue Cheese Mashed Potatoes, Bacon & Onion Brussels Sprouts, Maple Bourbon Glaze | 28

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

BRAISED LAMB SHOULDER RAGOUT

Linguine Pasta, Herb Crusted Cherry Tomatoes, Toasted Pine Nuts, Marscarpone Cheese | 28

VEAL OSSO BUCCO

Truffled Parmesan Polenta, Grilled Rapini, Veal Reduction | 48

SIDES | 5

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

Substitutions will be accommodated for a fee

SPECIALS

APPETIZER

FRIED WALLEYE STRIPS

Breaded & Fried, Lemon Caper Tartar Sauce | 14

ENTREES

PAN SEARED DUCK BREAST

8oz Duck Breast, Pearl Onion, Asparagus, Mushroom Ragout, Sweet Potato Mash, Cherry Port Reduction | 42

12OZ STRIP STEAK

Grilled, Parsnip-Potato Puree, Sauteed Swiss Chard, Rosemary Butter | 40

DESSERTS

WARM APPLE CRISP | 12

CHOCOLATE BOURBON CAKE | 14

MOLASSES PECAN BUNDT CAKE | 10

PIE OF THE WEEK

MAPLE PEAR PIE | 10