

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

JUMBO PRETZEL

Fresh Baked Pretzel, Beer Cheese Dipping Sauce | 12

RAVINIA NACHOS

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

Add Chicken | 5 Add Steak | 9

CLASSIC WINGS

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

HERB CRUSTED GOAT CHEESE

Lemon Chili Infused Olive Oil, Garlic Crostini | 14

BUFFALO ROCK SHRIMP

Tempura Fried Rock Shrimp Tossed in Buffalo Sauce, House-made Blue Cheese Dipping Sauce | 18

AHI TUNA POKE

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

CRAB ARTICHOKE DIP

Jumbo Lump Crab, 3 Cheese Blend, Panko Crust, Horseradish Toast Points | 18

SOUPS

TURKEY CHILI

Cup | 6 Bowl | 8

SOUP DU JOUR

Cup | 5 Bowl | 7

MATZO BALL

Cup | 6 Bowl | 8

SALADS

SPRING COBB SALAD

Arugula, Red Oak Lettuce, Hard-Boiled Egg, English peas, Watermelon Radish, Sliced Almonds, Chives, Bacon, Buttermilk Ranch Dressing | 16

PRESIDENTIAL SALAD

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

CAESAR SALAD

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

HANDHELDS

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

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

RAVINIA SIGNATURE TURKEY BURGER

7oz Turkey Burger, Red Onion Marmalade, Aged White Cheddar Cheese, Whole Grain Mustard, Pretzel Bun | 16

PRIME RIB SANDWICH

Thin Sliced Prime Rib on a Toasted French Roll with Melted Provolone Cheese, Horseradish, Side of Au Jus | 20

IMPOSSIBLE BURGER

Grilled Plant Based Patty, Lettuce, Tomato, Onion, Cheese, Brioche Bun | 18



RAVINIA GREEN TO-GO

ENTREES

Choice of: House or Caesar Salad or Soup du Jour

CREAMED SPINACH STUFFED SALMON

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

SEARED SCALLOPS

Cucumber Verjus Broth, Green Apple, Chive, Grilled Fennel, Radish Sprouts | 40

BOURBON BRINED LAMB LOIN CHOP

Fava Bean Succotash, Bourbon Dijon Glaze, Pickled Radish Salad | 42

VEGETABLE STUFFED EGGPLANT

Roasted Spring Vegetable Mix with Chili and Lime, 2 Poached Eggs, Feta Cheese | 24

CHICKEN VESUVIO

Pan Seared Chicken Breast, Crispy Potato Wedges, English Spring Peas, White Wine Garlic Sauce | 24

CHICKEN PICCATA

Sauteed Chicken Breast, Lemon Caper Beurre Blanc, Crispy Fried Fingerling Potatoes, Haricot Verts | 24

PEPPER CRUSTED TENDERLOIN

Sweet Potato Puree, Mushroom Ragout, Goat Cheese Cream, Arugula & Shaved Fennel Salad | 45

BLACKENED RIBEYE

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

PASTA BOLOGNESE

Rigatoni with Beef Bolognese Sauce, Parmesan, Garlic Toast | 24

SIDES | 6

Sauteed Asparagus, Sauteed Spinach, Haricot Verts, Baked Potato, Mashed Potatoes, Sweet Potato Puree, Fava Bean Succotash

INTRODUCING RGCC's NEW 2021 Spring Menu

DESSERTS

HONEY MASCARPONE MOUSSE

Cara Cara Orange & Raisin Compote, Shredded Filo | 10

STRAWBERRY COBBLER

Sliced Strawberries, Golden Biscuit Topping, Lemon Whipped Cream | 10

BANANA FUDGE CAKE

Layerd Chocolate Cake | 10

CHOCOLATE CHIP COOKIE SKILLET

Served with Vanilla Ice Cream, Chocolate Drizzle | 12