

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



RAVINIA GREEN 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 Capers 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 02.22.21

APPETIZER

HERB CRUSTED GOAT CHEESE

Lemon Chili Infused Olive Oil, Garlic Crostini | 14

ENTREES

CREAMED SPINACH STUFFED SALMON

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

RAVINIA SIGNATURE TURKEY BURGER

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

HOUSE-MADE PAPPARDELLE

Basil Spinach Pesto, Grilled Marinated Portobello Mushrooms, Shaved Pecorino | 24

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 SS