

Dinner Menu

Mix & match 6 bottles and
receive a 10% case discount



Add a cup of soup or salad for \$1.95

Gratuity may be added for groups of 8 or more

APPETIZERS

Bacon Wrapped Shrimp **\$12.00**
Succulent jumbo shrimp wrapped in hickory smoked bacon, sautéed with fresh herbs, garlic, butter and our white wine sauce

Bacon Mozzarella Stix **\$9.00**
A blend of cream cheese, white and yellow cheddar, bacon, hand breaded and deep fried to perfection, served with our marinara sauce

Caprese Stuffed Portabellas **\$10.00**
Portabella mushrooms grilled then topped with fresh mozzarella, tomatoes, basil, and finished with a balsamic glaze

Italian Fried Oysters (Friday & Saturday Only) **\$15.00**
Fresh oysters soaked in buttermilk, garlic, fresh herbs, and hot sauce, dredged in seasoned flour, served with spicy cocktail sauce

SALADS

Chicken Cranberry Spinach Salad **\$11.00**
Fresh spinach, tender grilled chicken breast, cranberries, walnuts, mushrooms, our croutons finished with feta cheese, tossed in a balsamic vinaigrette dressing

Ribeye Salad **\$12.00**
Tender grilled ribeye steak on a bed of iceberg lettuce with romaine, spinach, mushrooms, banana peppers, grated parmesan cheese finished with French fried onions. Choice of dressing

Blackened Salmon Salad **\$15.00**
Fresh Romaine lettuce, parmesan cheese and our own croutons, tossed in a roasted garlic parmesan dressing

ITALIAN FLATBREADS

Italian Sausage & Prosciutto **\$9.00**
Fresh sausage, prosciutto, red and green peppers, red onion, on our hand tossed dough with mozzarella cheese and fresh herbs

Caprese **\$8.00**
Fresh tomatoes, basil, mozzarella cheese on our hand tossed dough blended with herbs, garlic, olive oil and finished with a balsamic drizzle

Buffalo Chicken **\$9.00**
Grilled tender breast of chicken tossed in buffalo sauce with mozzarella and cheddar cheese, celery, finished with bleu cheese crumbles

STEAKS

New York Strip **\$25.00**
A 12 oz. cut, flame grilled to perfection, topped with sautéed garlic and herb mushrooms with scallions. Served with a side of pasta or potato du jour

Smoked Prime Rib (Wednesday Only) **\$25.00**
Our famous in house smoked prime cut ribeye topped with sautéed garlic and herb mushrooms. Served with a side of pasta or potato du jour

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ENTRÉES

Bang Bang Shrimp & Pasta	\$19.00
Breaded jumbo shrimp tossed in our sweet chili bang bang sauce served on a bed of linguine pasta, finished with 3 cheese blend	
Twice Baked Three Meat Lasagna	\$15.00
Layers of beef, sausage and pepperoni, ricotta cheese in our award winning marinara sauce topped with our mozzarella cheese blend	
Veal Parmesan	\$19.00
A 5 oz. breaded veal fillet deep fried to a golden brown, served over a bed of spaghetti finished with our award winning marinara sauce	
Spaghetti & Meatballs	\$15.00
Homemade meatballs topped with our award winning marinara sauce and parmesan cheese served on a bed of spaghetti	
Chicken Mediterranean	\$17.00
Tender breast of chicken sautéed and tossed with our Chardonnay butter sauce, topped with capers, fresh lemon, tomatoes, spinach, feta cheese served on pasta	
Creamy Dill & Salmon Pasta	\$20.00
Grilled salmon fillet with fresh herbs, lemon and butter served on a bed of linguine pasta tossed in our creamy dill sauce	
Citrus Barramundi	\$22.00
Fresh white fish fillet baked to perfection topped with a lemon zest and herb butter. Served with lemon dill rice and choice of caramelized green beans or Brussel sprouts	
Grilled Chicken Carbonara	\$16.00
Grilled Chicken or shrimp tossed with peas, bacon, red onions, mushrooms, in our creamy parmesan garlic sauce served over penne pasta	
	Add Shrimp \$19.00

DESSERTS

Choose From our fresh homemade assorted desserts

Raven's Glenn gift cards
are the perfect gift for any
occasion

Wine List

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RED WINES

Winemaker's Reserve Cabernet Sauvignon—Dry

Rich, complex, aromas of plums, smokey oak

Bottle \$23.99 Glass \$5.75

Merlot—Dry

Aromas of berries, medium body, velvet finish

Bottle \$14.99 Glass \$4.50

Pinot Noir—Dry

Classic and complex, fruit forward, herbal, earthy

Bottle \$23.99 Glass \$4.75

R2—Dry

A deep estate red Noiret, notes of ripe black cherries

Bottle \$23.99 Glass \$5.75

Red Zinfandel—Dry

Truly big in every way, fruity, jammy, rich spicy finish

Bottle \$15.99 Glass \$4.75

Syrah—Off Dry

Medium body, fruit forward, spice, soft and clean

Bottle \$13.99 Glass \$4.50

Vino Della Casa—Off Dry

Lavish fruits, red licorice, plums. Classic table wine

Bottle \$15.99 Glass \$4.75

Raven Rouge—Semi Sweet

Concord blend, fresh grape taste and aromas

Bottle \$10.99 Glass \$3.95

Moon Dreams—Sweet

Fruit explosion of our estate Noiret, blueberries and bright cherries

Bottle \$15.99 Glass \$4.50

SWEET WINES

White Merlot—Rose

Rose—Smooth with a mixed berry taste, clean finish

Bottle \$10.99 Glass \$3.95

Strawberry Lemonade

Fruit driven hints of strawberry with a lemon zest finish

Bottle \$10.99 Glass \$3.95

Sangria

A delightful combination of zesty, luscious fruits, crisp and clean

Bottle \$10.99 Glass \$3.95

WHITE WINES

Chardonnay—Dry

Medium body, complex, lightly oaked and crisp

Bottle \$13.99 Glass \$4.50

White October—Dry

Rich palate, light honey and citrus, our estate Chardonnay

Bottle \$19.99 Glass \$5.75

Sauvignon Blanc—Dry

Medium body, citrus and apple aromas, pears on the palate

Bottle \$17.99 Glass \$5.25

Riesling—Off Dry

Crisp and light with floral aromas, peaches and pear tones

Bottle \$13.99 Glass \$4.50

Autumn Interlude—Semi Sweet

Our own Vidal Blanc, elegant aromas with citrus tones

Bottle \$12.99 Glass \$4.50

White Raven—Semi Sweet

Niagara blend, fresh green grape tones

Bottle \$10.99 Glass \$3.95

DESSERT WINES

Chantilly Lace

Soft aromas of apricots and honeysuckle, sweet and creamy

Bottle \$9.99 Glass \$3.75

Vidal Blanc Ice Wine

Sweet with aromas of honey and a pop of citrus on the finish

Bottle \$28.99 Glass \$6.25

Scarlet Raven

Red Port—Hues of royal scarlet introduce rich port wine with berries and toasted oak

Bottle \$32.99 Glass \$6.50

Tropical Temptations

Ripe mango and papaya with hints of coconut and smooth finish

Bottle \$10.99 Glass \$3.95

Wildly Cherry

A deep yet gentle flavor of fresh Bing cherries

Bottle \$10.99 Glass \$3.95

Blackberry

Smooth, well-balanced, gentle and modestly sweet

Bottle \$13.99 Glass \$4.25

Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food borne illness