

Restaurant Hours:  
Thurs - Saturday 11am - 8pm  
Sunday 11am-2:30pm  
740-545-1000



Follow us on Facebook for  
updates on specials and  
upcoming entertainment.  
[www.ravensglenn.com](http://www.ravensglenn.com)

STARTERS

- OLIVE TAPENADE BREAD BOARD 12**  
Crispy parmesan and herb French bread served with our olive tapenade and herb infused oil

**CHARCUTERIE BOARD 15**  
Assorted cured charcuterie meats, cheeses, whole grain mustard, bread, and unsalted crackers

**FRIED RAVIOLI 14**  
8 pieces of crispy breaded cheese ravioli served with marinara

**CRAB CAKES 20**  
3 crab cakes served with house remoulade

**SMOKEHOUSE WINGS 15**  
Jumbo wings smoked and fried crisp, tossed in your choice of honey bourbon stout sauce, mild buffalo, high plains BBQ or hot sauce

**FLAMING CHEESE DIP 13**  
Queso cheese blend loaded with smoked bacon, topped with white bourbon sauce. Ignited tableside and served with chips

**PRETZEL BITES 16**  
Pretzel bites served with queso cheese blend, honey mustard and caramel sauce

ENTREES

- RAVEN'S RIBEYE 35**  
14 oz hand cut ribeye served with redskin mashed potatoes and seasonal vegetables

**TOP SIRLOIN 30**  
10 ounce USDA choice top sirloin served with redskin mash potatoes and seasonal vegetable

**FRIED SHRIMP DINNER 24**  
Fantail shrimp lightly breaded served with fries and coleslaw
- SIDES**  
Redskin Mashed Potatoes  
Seasonal Vegetable  
Vegetable Rice  
Fresh Cut Fries  
Sweet Potato Fries (add 1)  
Chips  
Side Salad  
**Additional side (add 3)**

**SOUPS**  
Soup Du Jour 6  
French Onion 8
- SPAGHETTI AND MEATBALLS 20**  
Italian cheese meatballs over spaghetti and our house marinara sauce  
**upgrade to Chicken Parmesan 24**

**SHRIMP SCAMPI 25**  
Lemon and butter white wine sauce using Raven's Chardonnay, roasted grape tomatoes and asparagus over linguini

**PENNE ALFREDO 18**  
Penne tossed with peas, onions, mushrooms, bacon, & alfredo sauce

**THREE MEAT LASAGNA 22**  
Beef, sausage, pepperoni, ricotta cheese, house marinara topped with mozzarella cheese

**PAN SEARED SALMON 28**  
Dijon maple glaze with vegetable rice and seasonal vegetables

**CHICKEN MARSALA 22**  
Penne pasta tossed in creamy marsala sauce with cremini mushrooms and grilled chicken

SALADS

- HOUSE CHOPPED 16**  
Romaine and spring greens, tomatoes, olives, red onion, mozzarella, pepperoni, salami and croutons

**UPGRADE ANY PASTA OR SALAD**  
Shrimp 10  
Salmon 10  
Steak 10  
Chicken 7
- CAESAR SALAD 12**  
Romaine, croutons, shaved parmesan cheese with a classic creamy ceasar dressing

**SALAD DRESSINGS:**  
Ranch, Bleu Cheese, French, Balsamic, Thousand Island, Honey Mustard, Caesar, White Merlot Vinaigrette

FLATBREAD

- MARGHERITA 12**  
Infused oil base, fresh roma tomatoes, mozzarella cheese, basil and a balsamic glaze

**RAVEN'S FLATBREAD 14**  
Marinara base, pepperoni, salami, mozzarella with a hot honey drizzle and red pepper flakes

**CHICKEN BACON RANCH 15**  
Ranch base, grilled chicken, bacon, mozzarella, and a ranch drizzle with green onions

SANDWICHES

- BOOZY BURGER 18**  
Fire grilled half-pound Angus Reserve, house honey bourbon sauce, bacon, pepper jack cheese, lettuce, tomato and topped with crispy onion straws

**SMOTHERED CHICKEN SANDWICH 16**  
Grilled chicken topped with bacon mushrooms, onions, and Swiss cheese served on toasted bun

**TOMATO BACON GRILLED CHEESE 12**  
Tomatoes, crispy bacon, provolone and American cheese on toasted sourdough bread
- MUSHROOM SWISS BURGER 16**  
Fire grilled half-pound Angus Reserve layered with sauteed mushrooms, swiss cheese, lettuce, tomato, onion and garlic aioli

**HOT HONEY CHICKEN SANDWICH 16**  
Spicy crispy chicken breast smothered in hot honey and topped with coleslaw on a pretzel bun
- \*SERVED WITH FRESH CUT FRIES\*  
Upon request any side listed on menu is interchangeable

Please inform your server of any special dietary needs; including Gluten Free. Many of our dishes can be adjusted or ingredients substituted to meet our guests specific needs.\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. For parties of 8 or more a gratuity of 20% will be added and there is a 3% surcharge for all Credit Card Transactions.



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ENTREES

- Raven’s Ribeye \$35** – 14 oz hand cut ribeye steak served with redskin mashed potatoes and seasonal vegetable.
- Smothered Chicken Sandwich \$16** – Grilled chicken topped with bacon, mushrooms, onions, and swiss cheese on a toasted bun. Served with fresh cut fries.
- Mushroom Swiss Burger \$16** – Fire grilled half-pound Angus Reserve layered with sauteed mushrooms, swiss cheese, lettuce, tomato, onion and a garlic aioli. Served with fresh cut fries.
- Pan Seared Salmon \$28** – Dijon maple glaze with vegetable rice and seasonal vegetable.
- Penne Alfredo \$18** – Penne tossed with peas, onions, mushrooms, bacon and alfredo sauce.
- Spaghetti & Meatballs \$20** – Italian cheese meatballs over spaghetti and our house marinara with a toasted baguette.
- Fried Shrimp Dinner \$24** – Fantail shrimp lightly breaded and served with fresh cut fries, coleslaw and cocktail sauce.
- Three Meat Lasagna \$22** – Beef, sausage, pepperoni, ricotta cheese, house marinara, topped with mozzarella cheese and served with a toasted baguette.

SALADS

- House Chopped Salad \$16** Romaine and spring greens, tomatoes, olives, red onions, mozzarella, pepperoni, salami and croutons.
- Caesar Salad \$12** Romaine lettuce, croutons, shaved parmesan cheese.

\*Side salad \$3  
\*Add Chicken to Salad for \$6

**SALAD DRESSINGS:**  
Ranch, Bleu Cheese, French, Balsamic, Thousand Island,  
Honey Mustard, Caesar, White Merlot Vinaigrette

FLATBREAD

- Margherita Flatbread \$12** Infused oil base, fresh Roma tomatoes, mozzarella cheese, fresh basil and a balsamic drizzle.

DESSERTS

- Cheesecake \$9** Topped with seasonal fruit.
- Raven’s Sundae \$9** Brownie topped with Vanilla icecream, whipped cream and a cherry on top.

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RESTAURANT IS

*Open*

Thursday - Saturday  
11:00 am - 8:00 pm  
Sunday  
11:00 am - 2:30 pm



MAKE A  
*Reservation*

740-545-1000  
56183 Co. Rd. 143  
West Lafayette, OH 43845  
www.ravensglenn.com



## STARTERS

### Olive Tapenade Bread Board \$ 12

Crispy parmesan and herb French bread served with our olive tapenade and herb infused oil

### Fried Ravioli \$14

8 pieces of crispy breaded cheese ravioli served with marinara

### Smokehouse Wings \$ 15

Jumbo wings smoked and fried crisp, tossed in your choice of honey bourbon stout sauce, mild buffalo, house BBQ or hot sauce

### Flaming Cheese Dip \$ 13

Queso cheese blend loaded with smoked bacon, topped with white bourbon sauce. Ignited tableside and served with chips

### Pretzel Bites \$ 16

Pretzel bites served with queso cheese blend, honey mustard and caramel sauce

## FLATBREADS

### Margherita \$ 12

Infused oil base, fresh roma tomatoes, mozzarella cheese, basil and a balsamic glaze

### Raven's \$ 14

Marinara base, pepperoni, salami, mozzarella with a hot honey drizzle and red pepper flakes

### Chicken Bacon Ranch \$ 15

Ranch base, grilled chicken, bacon, mozzarella and a ranch drizzle with green onions

## SALADS

### House Chopped Salad \$ 16

Romaine and spring greens, tomatoes, olives, red onions, pepperoni, salami, mozzarella cheese and croutons

### Caesar Salad \$ 16

Romaine lettuce, shaved parmesan and croutons

## SANDWICHES

Served with Fresh Cut Fries

*Gluten Free buns available for all sandwiches. Please notify your server.*

### Mushroom Swiss Burger \$ 16

Fire grilled half-pound Angus Reserve patty, sauteed mushrooms, Swiss cheese, garlic aioli topped with lettuce, tomato and red onion on a brioche bun

### Chicken Bacon Cheddar \$ 16

Grilled chicken breast with bacon, cheddar cheese topped with lettuce, tomato and red onion on a ciabatta roll

### Hot Honey Chicken \$ 16

Spicy crispy chicken breast smothered in hot honey and topped with house-made coleslaw on a pretzel bun

### Tomato Bacon Grilled Cheese \$14

Tomatoes, crispy bacon. provolone and American cheese on toasted sourdough bread

## BRUNCH

*Hashbrowns with cheese, bacon and green onions for \$3  
Add mushrooms and onions for \$1*

### Raven's Breakfast \$ 20

Choice of three bacon or two sausage patties, two eggs your way, hashbrowns, served with sourdough toast

### Top Sirloin & Eggs \$ 30

10 oz USDA choice top sirloin served with two eggs your way, hashbrowns, and sourdough toast

### Ribeye & Eggs \$ 35

14 oz hand cut USDA choice ribeye served with two eggs your way, hashbrowns, and sourdough toast

### Brunch Burger \$ 20

Fire grilled half-pound Angus Reserve patty, bacon, one egg your way, and cheddar cheese topped with lettuce, tomato and red onion on a brioche bun. Served with one side.

### Biscuits & Gravy \$ 18

Two fresh baked biscuits smothered in our house sausage gravy served with two eggs your way

### Breakfast Sandwich \$ 18

Choice of bacon or sausage, egg your way, and cheddar cheese on a buttery croissant. Served with one side

### Stuffed French Toast \$ 18

Two slices of French toast stuffed with a vanilla cream cheese whip. Served with choice of bacon or sausage and fresh berries

### Rise & Shine Skillet \$ 23

Three egg open faced omelet topped with hashbrowns, sausage gravy, cheddar cheese, three strips of bacon and green onions

### Early Bird Flatbread \$ 16

Sausage gravy base, mozzarella and cheddar cheese, scrambled eggs, bacon crumbles and green onions

## EXTRAS Additional Sides \$3.00

Hashbrowns \$4

One Egg \$3

Two Sausage Patty \$5

Three Bacon \$5

Biscuit \$2

Sourdough Toast \$2

Croissant \$5

Sausage Gravy \$6

Cup of Fruit \$4

## SIDES

Fresh Cut Fries

Sweet Potato Fries +\$1

Chips

Side Salad

## SOUP

Soup of the Day \$6

French Onion Soup \$8

## DESSERT \$9

Raven's Sundae

Cheesecake

*For parties of 8 or more a gratuity of 20% will be added.*

The following major food allergens are used as ingredients: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy and sesame. Please notify your server for more information about these ingredients. Many of our dishes can be adjusted or ingredients substituted to meet our guests specific needs. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.



## RED WINES

**Cabernet Sauvignon – Dry 18 6**  
Full bodied yet approachable, with a fruit forward balance of black cherries and oak

**Petite Syrah - Dry 17 6**  
Notes of black cherry and plum with a chocolate finish

**Merlot – Dry 18 6**  
Full bodied with a decidedly velvet finish that is soft and easy on the palate

**R2 – Dry 25 8**  
A deep red estate wine with notes of ripe black cherries and vanilla tobacco leaves with a smoky finish that lingers

**Nero D'Avola - Dry 20 7**  
Floral and spicy aromas, fruit forward red, strongly reminiscent of blackberries, plums and cherries

**Mad Raven – Semi-Dry 17 6**  
Rich blackberry, cherry & dark chocolate on the palate. Well balanced, low tannins, full bodied with a long finish

**Vino Della Casa – Semi-Dry 17 7**  
Lavish fruit flavors, red licorice, plums, velvet red color and a long gentle finish. Classic Italian table wine

**Raven Rouge – Semi-Sweet 13 5**  
Concord blend with other estate grapes, serve chilled or room temperature

**Moon Dreams – Sweet 17 7**  
Fruit explosion of our estate Noiret. Blueberries, blackberries and bright cherries with a lingering grapey finish

## FLIGHTS

### WINE FLIGHTS 15

**Dry Flight:** Chardonnay, Sauvignon Blanc, Nero & Cabernet

**Red Flight:** Mad Raven, Merlot, Raven Rouge & Vino Della Casa

**Sweet Flight:** Peach, Tropical Temptations, White Merlot & Sangria

**Berry Flight:** Raspberry Beret, Strawberry, Wildly Cherry & Blackberry

**White Flight:** Autumn Interlude, White October, White Raven & Riesling

**Super Flight:** Moon Dreams, Scarlet Raven, Sonata Evening & R2

### BEER TAP FLIGHT 15

A taste of our four beers on tap!

## WHITE WINES

**Chardonnay – Dry 17 6**  
Light, slightly crisp with a balance of oak and fruit, gentle classic wine

**White October— Dry 18 7**  
Made from our estate Chardonal, makes this delicate and lightly fruit focused wine worthy of royalty

**Sauvignon Blanc - Dry 17 6**  
Medium body, citrus and apple aroma, pear notes on the palate, clean, balanced finish

**Riesling—Off Dry 17 6**  
Light, slightly crisp with floral aromas. Peaches, pears and granny smith apples with lemon zest tones

**Autumn Interlude – Semi-Sweet 15 6**  
Elegant aromas, surrounded by a gentle lightly crisp finish. Ripe citrus fruits

**White Raven – Semi-Sweet 13 5**  
Inviting, fruity, fragrant. Blended Niagara varietal, crisp and clean

**Mystic Moon - Semi Sweet 18 6**  
A state Vidal with crisp pineapples and pears infused with edible glitter

**Tropical Temptations – Sweet 13 5**  
Ripe mango and papaya flavors with a hint of coconut on the nose, smooth lingering finish

**Chantilly Lace - Sweet 11 6**  
Dessert wine with soft aromas of apricot & honeysuckle. A light, sweet Moscato with a creamy, lingering finish

## DESSERT WINES

**Sonata Evening – Dessert 34 10**  
A rare white port wine from or Vidal Blanc grape. Rich flavors of melons with a big mouth feel

**Scarlet Raven – Dessert 34 10**  
Hues of royal scarlet introduce a powerful, rich port style wine radiating sensuous berry and caramel aromas with the richness of dark toasted oak and black cherries

## SWEET WINES

**Strawberry Lemonade – Sweet 13 5**  
Fresh strawberry aromas and taste. Citrus tones with a clean berry finish

**Raspberry Beret – Sweet 15 5**  
Riesling base with light raspberry flavors and aromas

**White Merlot – Sweet 13 5**  
Smooth with a mixed berry taste, clean finish, worthy to bear the name Merlot

**Sangria – Sweet 13 5**  
A delightful combination of luscious, zesty, tropical fruits that started life as crisp apple wine

**Wildly Cherry – Sweet 13 5**  
The deep yet gentle flavor of our cherry wine is reminiscent of eating a fresh picked black cherry

**Blackberry – Sweet 16 7**  
Smooth and well rounded, blackberry aromas will prepare your senses for a gentle, modestly sweet wine

**Passionate Peach—Sweet 13 5**  
Delicious mouth watering flavors of juicy peach. Medium bodied, balanced acidity with a clean finish

**Chocolate Covered Cherry - Sweet 18 6**  
Bursting with aromas of red and dark cherries with a long and smooth palate, this unique wine tastes just like a chocolate covered cherry!

**Simply Blueberry - Semi -Sweet 13 5**  
Bright bold flavors and aromas of fresh blueberries. Fruit forward and generous in flavor

**For every 6 bottles purchased, you get a 10% discount!**

Visit our wine store  
[www.ravensglenn.com](http://www.ravensglenn.com)  
and have your favorites shipped to your doorstep

## SIGNATURE WINE COCKTAILS

There is no wrong way to drink wine....  
Try our Signature Wine Cocktails!  
**GLASS 10 PITCHER 30**

**Twisted Lemonade -** Try your favorite wine with lemonade

**Peach Tea -** Peach wine mixed with tea (sweet or unsweet available)

**Wine Mimosa -** Wine with OJ and sprite perfect for parties

**Blue Horizon -** Blue Rasberry explosion of flavors with a splash of lemonade

**Sangria Sunrise -** Our classic Sangria flavor with a citrus twist

**Summer Sauv Blanc -** A citrus twist on a dry wine with a little cranberry

**Sangria Spritzer -** A mixture of several wines on our list that marry perfectly



## **S P E C I A L S**

### **COCKTAIL SHRIMP 14**

8 JUMBO SHRIMP SERVED OVER  
ICE WITH COCKTAIL SAUCE

### **JALAPENO CHICKEN BITES 16**

8 GOLDEN BROWN DEEP FRIED 3  
CHEESE, CHICKEN, AND  
JALAPENO BITES

### **BREAD BOWL 15**

YOUR CHOICE OF FILLING  
SPINACH OR OUR SIGNATURE  
CHEESE

### **DUAL FANTAIL MAINE LOBSTER TAILS (14 OUNCES TOTAL) 34**

SERVED WITH SIDE SALAD AND  
BAKED POTATO

### **PICK YOUR SLICE OF PIE 4**

PEACH, APPLE, CHERRY, OR  
PECAN AVAILABLE WHILE  
SUPPLIES LAST