



Raven's Glenn

WINERY AND RESTAURANT

- STARTERS -

OLIVE TAPENADE BREAD BOARD

Crispy French bread served with our olive tapenade and herb infused olive oil 8

BUFFALO CAULIFLOWER
Fresh Cauliflower lightly breaded served with Buffalo and ranch 12

MARGHERITA FLATBREAD
Fresh Roma tomatoes, mozzarella cheese, with a garlic infused drizzle 12

FRIED RAVIOLI
8 Pieces of crispy breaded cheese ravioli served with marinara 12

*** LOADED CHIPS**
Deep fried potato chips loaded with BBQ, pulled pork, warm queso cheese, jalapenos, diced tomatoes & scallions 12

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

*** CRAB CAKES**
3 crab cakes served with house remoulade 12

*** SMOKEHOUSE WINGS**
Jumbo wings smoked & fried crisp tossed in your choice of honey bourbon stout sauce, mild buffalo, high plains BBQ or hot sauce 14

SIDES

Yukon Gold Mashed Potatoes, Seasonal Vegetable, Veggie Rice, Salad, Soup, French Onion Soup (add \$1) Fresh Cut French Fries, Sweet Potato Fries, Chips, Cole Slaw
Additional side 3

- SALADS & SANDWICHES -

RAVEN'S SALAD
Dried cranberries, mandarin oranges and Mozzarella served on a bed of greens 15

CAESAR SALAD
Romaine, croutons, shaved parmesan with a classic creamy Caesar dressing 9

HOUSE CHOPPED
Romaine and spring greens, tomatoes, olives, red onion, mozzarella cheese, pepperoni, salami and croutons 15

*** BOOZY BURGER**
Fire grilled half-pound Angus Reserve, house honey bourbon sauce, bacon, pepper jack cheese, lettuce, tomato and topped with crispy onion straws 15

*** MUSHROOM SWISS BURGER**
Fire grilled half-pound Angus Reserve layered with sautéed mushrooms, Swiss, lettuce, tomato on a Brioche bun 15

*** FISH & CHIPS**
Beer battered cod with fresh cut fries and coleslaw 21

*** GRILLED CHICKEN CLUB**
Grilled chicken with lettuce, tomato, bacon & Swiss on a Texas Toast 14

*** Upgrade any Salad or Pasta**
Shrimp 9 Salmon 9
Steak 9 Chicken 6

Salad Dressings:
Ranch, French, Honey Mustard, Balsamic,
White Merlot Vinaigrette

DESSERTS 9

BREAD PUDDING
House made with caramel and our own crème Anglaise

RAVEN'S SUNDAE
House made brownie with caramel, hot fudge, ice cream, whipped cream and candied nuts

CRÈME BRULE
Made from scratch Brule with a heavy sugar glaze

- LAND & SEA -

*** RAVENS RIBEYE**
14 oz hand cut Ribeye served with Yukon Gold mashed potatoes and seasonal vegetable 32

*** MERLOT BRAISED BEEF BRISKET**
Slow Cooked, Ravens Glenn Merlot, Mashed, Seasonal Vegetable 25

*** CHICKEN PARMESAN**
Breaded chicken breast, house marinara topped with mozzarella 22

*** BLACKENED MAHI MAHI**
Fresh mango salsa, coconut rum sauce (contains alcohol), veggie rice and seasonal vegetable 28

*** PAN SEARED SALMON**
Dijon Maple Glaze with vegetable rice and seasonal vegetable 26

- PASTAS -

SPAGHETTI AND MEATBALLS
House meatballs over spaghetti and our house marinara sauce 17

THREE MEAT LASAGNA
Beef, sausage, pepperoni, ricotta cheese, house marinara topped with mozzarella cheese 17

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

*** Shrimp Scampi**
Lemon and butter white wine sauce, Raven's Chardonnay, roasted grape tomatoes, asparagus & broccoli, over linguini 25

Ohio's Crown Jewel of Wineries

Please Drink Responsibly!

Bottle Glass

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RED WINES

Cabernet Sauvignon – Dry 18 6
Approachable with flavors of black cherry and toasted oak

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

Merlot – Dry 18 6
Berry aromas, medium bodied, with a velvety finish

R2 – Dry 25 8
Deep color with black cherry tones and a smoky finish. Noiret

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
Fruit forward and blended with Noiret grapes, low tannin

Vino Della Casa – Semi-Dry 17 6
Lavish fruits, red licorice, plums. Noiret and Chardonnay blend

Raven Rouge – Semi-Sweet 13 5
Concord blend with fresh grape aromas

*Moon Dreams – Sweet 17 6
Fruit explosion with a smooth finish. Noiret 18% alcohol

WHITE WINES

Chardonnay – Dry 17 6
Light, crisp, and lightly aged in French oak with notes of pear

White October— Dry 18 6
A rich palate, light honey, citrus, and pear focus with a long finish

Sauvignon Blanc - Dry 17 6
Medium bodies, balanced, citrus flavor

Riesling—Off Dry 17 6
Crisp and Light with floral aromas, peaches, pears, and citrus finish

Autumn Interlude – Semi-Sweet 15 5
Elegant aromas and citrus tones balance this Vidal Blanc favorite

White Raven – Semi-Sweet 13 5
Niagara grapes make up this crisp wine with a grape taste

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

Tropical Temptations – Sweet 13 5
Tropical mango, papaya, and pineapple tones with a smooth finish

Chantilly Lace - Sweet 11 8
Dessert wine with soft aromas of apricot & honeysuckle. A light, sweet Moscato with a creamy, lingering finish

FRUITY SWEET WINES

Strawberry Lemonade – Sweet 13 5
Bursting with strawberry flavor with a hint of lemon

Raspberry Beret – Sweet 15 5
Riesling wine with a soft raspberry flavor

White Merlot – Sweet 13 5
Fruity mixed berry flavor and aroma with a smooth finish

Sangria – Sweet 13 5
Apple and grape wine with flavors of elderberry

Wildly Cherry – Sweet 13 5
Fresh ripe cherry flavors burst from this apple based wine

Blackberry – Sweet 16 5
100% fresh blackberries make this a bold, sweet yet tart, fruit wine

Passionate Peach—Sweet 13 5
Fresh peach flavor with medium body and clean finish

Chocolate Covered Cherry - Sweet 18 6
Aromas of red and dark cherries, tastes of chocolate covered cherry with a long and smooth palate

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

PORT STYLE DESSERT WINES

Sonata Evening – Dessert 34 10
Big mouth feel and citrus tones round out this golden port style wine. Vidal Blanc 20.2% alcohol content

Scarlet Raven – Dessert 34 10
Ruby red port style wine with big fruit flavor and aged in toasted oak
Noiret 20.5% alcohol content

WINE FLIGHTS 14

Dry Flight: Chardonnay, Sauvignon Blanc, R2 & Cabernet

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

Sweet Flight: Cherry, Tropical Temptations, White Merlot & Moon Dreams

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

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

Beer Tap Flight 14

A taste of our four beers on tap!