



# Raven's Glenn

WINERY AND RESTAURANT

## - STARTERS -

### OLIVE TAPENADE BREAD BOARD

Crispy French bread served with our olive tapenade and herb infused olive oil served on a custom bread board 8

### BUFFALO CAULIFLOWER

Fresh Cauliflower lightly breaded, tossed in Buffalo sauce 12

### MARGHERITA FLATBREAD

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

### \* CALAMARI

Hand battered rings and tentacles deep fried to a golden brown, served with marinara 14

### \* 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

2 3oz crab cakes served with house rémoulade 12

### \* SMOKEHOUSE WINGS

Jumbo wings smoked & fried crisp tossed in your choice of honey bourbon stout sauce, buffalo or high plains BBQ 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  
Additional side 3

### SOUPS

FRENCH ONION \$7  
SOUP OF THE DAY \$6

## - SALADS & SANDWICHES -

### RAVEN'S SALAD

Dried cranberries, mandarin oranges and Mozzarella served on a bed of greens served with house made apple cider vinaigrette 15

### CAESAR SALAD

Romaine, croutons, parmesan, Romano and Asiago cheese blend with a classic creamy Caesar dressing 9

### HOUSE CHOPPED

Romaine and spring greens, tomatoes, olives, red onion, mozzarella cheese, pepperoni, salami and croutons 10

### \* BOOZY BURGER

Fire grilled, layered with our in house honey bourbon sauce, bacon, pepper jack cheese, lettuce, tomato and topped with crispy onion straws 15

### \* MUSHROOM SWISS BURGER

Fire grilled half-pound sirloin layered with sautéed mushrooms, melted aged smoked Swiss, lettuce, tomato on a Kaiser bun 15

### \* FISH & CHIPS

1 pound beer battered cod with fresh cut fries and coleslaw 20

### \* GRILLED CHICKEN CLUB

Grilled chicken with lettuce, tomato, bacon & Swiss on a Texas Toast 13

### \* Upgrade any Salad or Pasta

Shrimp 9 Salmon 9  
Steak 9 Chicken 6

### Salad Dressings:

Ranch, French, Honey Mustard, Balsamic, White Merlot Vinaigrette, Apple Cider Vinaigrette

## WINE COCKTAILS & DESSERT AVAILABLE

## - LAND & SEA -

### \* RAVENS RIBEYE

12 oz hand cut Ribeye served with Yukon Gold mashed potatoes and seasonal vegetable 32

### \* ESPRESSO HANGER

10oz expresso rubbed hanger steak glazed with bourbon peppered demi sauce, choice of side and seasonal vegetable 25

### \* CHICKEN PARMESAN

Breaded chicken breast covered in our house marinara with mozzarella, white American, and provolone cheese 22

### \* POTATO CRUSTED WALLEYE

Potato crusted walleye with Yukon Gold mashed potatoes & seasonal vegetable 28

### \* PAN SEARED SALMON

Pan seared salmon served with vegetable rice and seasonal vegetable 26

### \* Shrimp Scampi

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

## - PASTAS -

### SPAGHETTI AND MEATBALLS

House meatballs over spaghetti pasta and our house marinara sauce 16

### THREE MEAT LASAGNA

Layers of beef, sausage, pepperoni, ricotta cheese, our house marinara topped with mozzarella cheese 16

### \* CARBONARA

Penne tossed with peas, onions, mushrooms, bacon, & alfredo sauce 16

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.

# Ohio's Crown Jewel of Wineries

Please Drink Responsibly!

**Bottle Glass**

## 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

**Bottle Glass**

## 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!