

PARK VIEW

STARTERS

Charcuterie Board 28.00

Select Cured Meats, Assorted Cheeses,
Salmon Rillettes, Crostini (PORK, D, NS, G, SF, AL)

Caprese Toast 17.00

Brioche, Avocado, Charred Heirloom
Cherry Tomatoes, Fresh Mozzarella,
Micro Basil (CT, NS, AL, G, D)

Lamb Tartare 19.00

House Tzatziki, Naan, Garlic Oil,
Radish, Chives, Oregano (D, G, AL)

Okinawan Sweet Potato

Vichyssoise 19.00

Lobster, Crispy Rice Paper, Togarashi,
Scallion (D, SF, NS, AL, SESAME)

SALADS

Caesar Salad 16.00

Little Gem, Shaved Parmesan,
Creamy Garlic Dressing, Parmesan Crisp,
Truffle Panko (D, EGG, G, AL)

- add Grilled Salmon 14.00 (SF)
- add Grilled Chicken 12.00
- add Anchovies 6.00 (SF)

Watermelon Salad 19.00

Lump Crab, Queso Fresco, Pickled Fresno Chile,
Frisée, Fresh Corn, Cilantro, Lime (D, NS, SH)

Baby Wedge Salad 16.00

Iceberg Lettuce, Pickled Tomato & Onion,
Gorgonzola, Scallions, Bleu Cheese Dressing
(AVG, D, AL, NS)

- add Spiced Candied Bacon 6.00 (PORK)

CASUAL BITES

Park View Burger 25.00

Dry-aged Beef, Pancetta, Arugula, 12-month Cheddar, Garlic Aioli, Brioche Bun, Fries (G, AL, EGG, D, PORK)

Lamb Kofta 23.00

Madras Curry Yogurt, Swiss Chard, Cucumber Fennel Salad, Jalapeño, Lemon Zest, Za'atar,
Grilled Naan, Fries (G, AL, NS, D)

Crawfish Salad Sandwich 23.00

Butter Lettuce, Heirloom Tomato, Shaved Red Onion, Tabasco Mayo, Toasted Brioche, Fries (SH, AL, G, NS)

MAINS

Smoked Beef Short Rib 46.00

Anatto Potato Puree, Roasted Corn, Mole Demi Glace, Crisp Tortilla, Lime

Pair with: Requiem, Cabernet Sauvignon, Columbia Valley, Washington (NS, AL, CT)

Pan Seared Salmon 38.00

French Green Beans, Roasted Garlic, Frisee, White Beans, Botanical Glaze, Charred Orange (SF, AL, CT)

Pair with: Terlato, Pinot Grigio, Friuli, Italy

Chicken & Waffles 36.00

Buttermilk Brine, Belgian Waffle, Collard Greens, Fresh Herbs, Fresno Chiles, Lemon Pepper Syrup
(G, NS, CT, D)

Pair with: Ken Wright, Pinot Noir, Willamette Valley, Oregon

Grilled Chicken 34.00

Smoked Baby Potatoes, Grilled Broccolini, Ravinia Barbecue Sauce (AL, CT, G, D)

Pair with: Cecchi, Chianti Classico, Tuscany, Italy

Summer Vegetable Gnocchi 28.00

Thai Pesto, Caramelized Pearl Onions, Grape Tomatoes, Summer Peas, Asparagus, Cilantro,
Toasted Sesame Seeds (VG, G, AL, PEANUTS, SESAME, NS, D)

Pair with: Valravv, Chardonnay, Sonoma County, California

DESSERT & AFTER DINNER SELECTIONS - SEE REVERSE

G-GLUTEN/AVG-AVOIDING GLUTEN, D-DAIRY/AVD-AVOIDING DAIRY, AL-ALLIUM,
NS-NIGHTSHADES, SH-SHELLFISH, SF-SEAFOOD, CT-CITRUS, VG-VEGETARIAN

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food borne illness,
especially if you have certain medical conditions.

WINE
BY THE GLASS/BOTTLE

Sparkling	
Riondo, Prosecco, Veneto, Italy NV	17/68
Riondo, Prosecco Rosé, Veneto, Italy NV	17/68
Lanson 'Black Label,' Brut, Champagne, France NV 2022	32/128

White	
Terlato, Pinot Grigio, Friuli, Italy	19/76
Wairau River, Sauvignon Blanc, Marlborough, New Zealand	18/72
Selbach 'Incline,' Riesling, Mosel, Germany	17/68
Valrav'n, Chardonnay, Sonoma County, California 2023	20/80

Rosé	
Château d'Estoublon 'Roseblood,' Rosé, Côtes de Provence, France	17/68

Red	
Ken Wright, Pinot Noir, Willamette Valley, Oregon 2023	22/88
Cecchi, Chianti Classico, Tuscany, Italy	19/76
Tamari, Malbec, Uco Valley, Mendoza, Argentina 2022	17/68
Requiem, Cabernet Sauvignon, Columbia Valley, Washington 2022	20/80
Iconoclast, Cabernet Sauvignon, Napa Valley, California 2022	25/100

CELLAR SELECTION

Sparkling	
La Marca, Prosecco, Veneto, Italy 2024	60
Champagne Lanson Black Label 2016	250
Duval-Leroy, Brut Rosé, Vertus, Champagne, France	170

White	
Rochioli, Sauvignon Blanc, Russian River Valley, California 2022	225
Sanford Estate, Chardonnay, Sta. Rita Hills, California 2017	200

Rosé	
Les Sarrins Rosé, Côtes de Provence, France 2022	75

Red	
Chateau de Marsannay, Gevrey Chambertin, Burgundy, France 2015	365
Sanford Estate, Pinot Noir, Sta Rita Hills, California 2019	145
Rutherford Hill, Merlot, Napa Valley, California 2014	130
Maxville, Petite Syrah, Napa Valley, California 2016	245
Bonnano, Cabernet Sauvignon, Napa Valley, California 2019	125
Chimney Rock, Cabernet Sauvignon, Stags Leap District, Napa Valley, California 2019	515
Gaja, Barbaresco, Piedmont, Italy 2014	300

SIGNATURE
COCKTAILS

The Weaver 18.00
Dirty Grey Goose Martini, Extra Blue Cheese Olives

Costa Norte Margarita 17.00
Tequila, Chile Liqueur, Lime, Tajin

Do Re Mi Fa Sol La Tea 17.00
Bourbon, Sweet Tea, Lemonade

Ravinia Spritz 17.00
Sparkling Rosé, Simple Syrup, Lime Juice, Strawberry Purée

APPLAUSE ONLY
(NO BOOS)

Ravinia Refresher 12.00
Perrier, Pomegranate Juice, Simple Syrup, Rosemary Sprig

Bitter, Sweet SymPhony 12.00
Sparkling Grapefruit, Cherry Juice Concentrate, Lemon, Mint

B E E R

Miller Lite 10.00

Yuengling 10.00

Modelo 11.00

Oberon 11.00

Peroni 11.00

Voodoo Ranger 11.00

Heineken 00 (NA) 11.00

DESSERT

Tropical Fruit Cobbler 12.00
Smoked Pineapple, Hawaiian Papaya, Brown Sugar
Streusel, Coconut Gelato (G, D)

Amaro Butter Cake 14.00
Cherry Balsamic Compôte, Agrodolce Whipped Cream,
Toasted Almonds (G, D, NUTS, ALCOHOL)

Cappuccino Crunch Ice Cream 12.00
Ravinia's Iconic Ice Cream (VG, AVG, D)

Gelati Trio 12.00
Ask your Server for Tonight's Selections (VG, D)

Cheese Plate 24.00
Manchego, Baby Brie, Burrata, Honeycomb,
Marmalade, Fresh Fruit, Crostini (G, D, VG)

COFFEE

Coffee 6.00
Regular/Decaf

Espresso 7.00

Latte 7.00

Cappuccino 7.00