

Tapas Menu

All Tapas \$8.00

Grits Cakes and Fried Green Tomatoes

A twist on a southern favorite. Pepper jack cheese grits cakes with hand battered fried green tomatoes. Served with our red sauce.

Lamb Chops

Marinated and grilled to perfection.

Grilled Andouille Sausage

with spicy mustard sauce.

Beef Tips

served on sun-dried tomato bread with horseradish cream sauce.

Garlic cheese toast

with spinach artichoke dip.

Cajun Scallops

Cajun breaded and deep fried.

Bacon-wrapped Scallops

with sauteed garlic spinach.

Oysters Kinderlou

topped with bacon, green onions, bread crumbs, butter and parmesan cheese then broiled to perfection.

Oysters Ravine

Topped with Spinach, roasted red and yellow bell pepper, bacon, garlic, red onions, and Parmesan cheese.

Oysters Rockefeller

topped with shallots, celery, parsley, butter, Pernod, bread crumbs, cayenne pepper.

Oysters Trio

A combination of Oysters Ravine, Kinderlou and Rockefeller.

Southern Gator Tail

Fresh chunks of alligator tail, battered and fried or blackened. Served with a side of garlic, lime, chile sauce.

Lump Crab Cakes

Home-made atop Asian Pasilla Chili slaw encircled with house sauce.

Crab cheese Dip

with assorted crackers.

Lobster Ravioli

Grilled shrimp and lobster stuffed pasta atop vodka tomato cream sauce.

Mussels Bianco

Sauteed Mussels with garlic, dry white wine and lemon juice. Served with grilled bread.

Calamari

Hand battered and fried to a golden brown.

Prosciutto Shrimp

Fresh shrimp wrapped in Prosciutto and finished on the broiler.

Garlic Shrimp

Sauteed in Garlic Oil, parsley and cracked pepper.

Shrimp stuffed Jalapeño

Fresh jalapeños stuffed with shrimp and cheese filling, sauteed then finished in the oven.

Cajun Fried Shrimp

with a sherry wine coulis.

Blackened Shrimp

Blackened with Cajun spices and drawn butter.

Cocktail Shrimp

Large shrimp boiled to perfection, chilled and served on ice with cocktail sauce and lemon.

House Specialties

Black Angus Prime Ribeye

16 oz Prime Ribeye with mushroom and melange peppercorn cream sauce. \$24

Filet Mignon

Hand-cut Certified Black Angus Filet with a Bleu cheese cream sauce or stuffed with sauteed mushrooms and onions with a demi glaze. \$25

Pork Osso Bucco

Marinated and slow-cooked then topped with a brandy peppercorn cream sauce. \$18

Lamb Chops

Marinated in balsamic and herbs then grilled and stuffed with roasted red pepper and fresh goat cheese. \$26

Pan Seared Scallops

with seasonal vegetable risotto and parmesan crisps. \$22

Stuffed Grouper

with spinach, lump crab meat, mushrooms and rose wine rosemary Burre Blanc sauce with a light pecan crumb topping. \$18

Seafood Trio

Shrimp, Scallops and Grouper. Fried, grilled or blackened. \$20

Ahi Tuna

Seared, grilled and basted with Guinness Wasabi glaze. Served atop a bed of Limu. \$18

Lobster Ricotta Ravioli

With blackened shrimp and vodka cream tomato sauce. \$22

Chicken Ravine

stuffed with Romano cheese, red pepper pesto, garlic, and Basil. Pecan topping. Served on a bed of roasted garlic mashed potatoes and fresh sauteed spinach. \$15

Le Cordon Bleu Alfredo

Chicken breast stuffed and rolled with ham, cheese and asparagus then placed atop fettuccine noodles with homemade Alfredo sauce. \$16

Vegetarian Prima Vera Pasta

Fresh garden vegetables atop angel hair pasta smothered in your choice of sauce: alfredo or marinara. \$15

Vegetarian Eggplant

Baked stuffed Eggplant Parmigiana. \$15

All Entrees include Choice of Salad, Chef's Vegetable and Crusty Bread.

Soup & Salads**Corn and Andouille Chowder**

Made in-house daily.

\$3 Cup \$4 Bowl

Soup Du Jour

Made in-house daily.

\$3 Cup \$4 Bowl

Ravine Salad

Grilled Chicken breast atop mixed field greens with caramelized pecans, strawberries, seared pears, gorgonzola crumbles and Balsamic Vinaigrette.

\$3 with grilled chicken \$8

Spinach Salad

Tender Baby Spinach leaves with sliced mushrooms, eggs and a sweet warm bacon dressing.

\$3 with grilled chicken \$8

Caesar

Romaine heart lettuce tossed with croutons, fancy shredded Parmesan and Caesar dressing.

\$3 with grilled chicken \$8

Bud Salad

Romaine heart lettuce with diced tomatoes, shredded cheese, bacon and boiled eggs. Served with your choice of dressing.

\$3 with grilled chicken \$8

A La Cart

Sauteed Asparagus \$4

Fresh Sauteed Spinach \$3

Garlic Mashed Potatoes \$3

Vegetable Medley \$3

Fried Green Tomatoes \$3

Sauteed Mushrooms \$3

Vegetable Risotto \$3

Pepper Jack Grits Cake \$3

The Sweet Spot

Made in house daily

Homemade Key Lime Tart \$4

Chocolate French Silk Cake \$4

Crème Brûlée \$4

Cheesecake of the day \$5

Southern Butter Pecan cheesecake
with Jack Daniels sauce. \$5

Fried Cheesecake
with Vanilla bean ice cream and strawberry sauce. \$6

Four Layer chocolate obsession cake \$4

Carrot Cake \$3

Sorbet

Lemon or Raspberry \$2.50

Ice Cream

Vanilla bean or cinnamon. \$2.50