





STARTERS

ALL OUR STARTERS ARE PERFECT FOR SHARING


	POTATO AND YAM FRIES SERVED WITH ROASTED GARLIC DIP	7
	COASTAL CALAMARI SERVED WITH RAVENS TARTAR AND LEMON	13 ¼
	WEST COAST CLAMS AND MUSSELS STEAMED WITH WHITE WINE, ONIONS, GARLIC, TOMATOES AND FRESH HERBS SERVED WITH ROAST GARLIC PARMESAN BREAD	15
	BRIE AND HONEY FONDUE BRIE CHEESE, LOCAL HONEY, THYME AND WHITE WINE SERVED WITH GRAPES, SLICED APPLES AND ROAST GARLIC PARMESAN BREAD	15
	CHICKEN SPEARS PULLED CHICKEN AND GOUDA CHEESE ROLLED IN FLAT BREAD AND FRIED GOLDEN, SERVED WITH SMOKED CHIPOTLE SALSA AND SOUR CREAM	9 ¾
	MEDITERRANEAN PLATE ROASTED RED PEPPER, SPINACH AND ARTICHOKE HUMMUS WITH KALAMATA OLIVES AND ROAST GARLIC PARMESAN BREAD	13 ½

SALADS

	ROOTS, FRUITS AND GREENS CUCUMBER, FENNEL, APPLES, RADISHES, FRESH PEAS, BEETS, SUNFLOWER SEEDS AND HAZELNUTS WITH HONEY HERB VINAIGRETTE	8 ¾
	BABY SPINACH SALAD GOAT'S CHEESE, FRESH STRAWBERRIES, RED ONION WITH WARM MAPLE CANDIED BACON VINAIGRETTE	8 ¾
	CAESAR SALAD LEMON, GARLIC AND CAPERS WITH FRESH PARMESAN REGGIANO AND CROUTONS	8
	ADD GRILLED PESTO CHICKEN OR PRAWNS	5
	ADD SEARED WILD SALMON	7

BIG CUP SOUPS

SERVED WITH RAVENS BREAD

	FRESH MARKET SOUPS A VARIETY OF SOUPS, SIMMERING DAILY	7 ¼
	PACIFIC SEAFOOD CHOWDER CREAMY WHITE CHOWDER WITH SALMON, COD, CLAMS, POTATOES, PEAS, HERBS AND LEMON	8
	SOUP AND SALAD ANY BIG CUP SOUP, SERVED WITH THE SALAD OF YOUR CHOICE	12 ¾




RAVENS ENTREE

SERVED WITH FRESH SEASONAL VEGETABLES AND POTATOES


BEEF TENDERLOIN	26 ½
PEPPERED AND PAN-ROASTED "AAA" TENDERLOIN STEAK, CABERNET DEMI	
ADD SAUTEED GARLIC PRAWNS	5
SALT SPRING ISLAND LAMB CHOPS	28
CHILLI-CRUSTED LAMB CHOPS WITH FRESH CUT MINT SALSA	
YARROW MEADOWS BREAST OF DUCK	18 ½
ROASTED LOCAL DUCK, FRESH BLUEBERRY AND GINGER PAN JUS	
HERB ROASTED ½ CHICKEN	18 ½
MARINATED WITH OLIVE OIL, GARLIC, ONION, LEMON AND FRESH HERBS, NATURAL CHICKEN JUS	
ADD ½ RACK OF RIBS	6
BARBEQUED PORK RIBS	18 ½
APPLE WOOD SMOKED FULL RACK OF RIBS, FENNEL APPLE SLAW, BASTED WITH RAVENS SIGNATURE BARBEQUE SAUCE	
 WILD BC SALMON RUN	MARKET
SALMON AND PREPARATION WILL CHANGE WITH THE SEASON, PLEASE ASK YOUR SERVER	
 CATCH OF THE DAY	MARKET
CREATIVE SUSTAINABLE FRESH FISH CHOICES CHANGING WITH OUR SEASONS, PLEASE ASK YOUR SERVER	

PASTAS

YOUR CHOICE OF PASTA – PAPPAREDELLE, PENNE OR WHOLE WHEAT FETTUCCINI

WILD BC FOREST MUSHROOM PASTA	16 ¾
MIXED MUSHROOMS, ONIONS, FRESH BABY SPINACH, SUNDRIED TOMATOES AND ROAST GARLIC IN A WHITE WINE CREAM SAUCE	
FRESH VALLEY CHICKEN PASTA	17 ¾
CHICKEN FILLETS, BACON, ONIONS, ROASTED GARLIC, FRESH TOMATOES, PARMESAN CHEESE AND TOASTED PINE NUTS IN AN OLIVE OIL PESTO SAUCE	
 WEST COAST SEAFOOD PASTA	18 ¾
MUSSELS, CLAMS, SALMON, COD AND PRAWNS WITH FENNEL, ONIONS, GARLIC, FRESH TOMATOES AND HERBS IN A LIGHT SAFFRON CREAM SAUCE	

BEACH CLASSICS

RAVENS BURGER	13 ¾
BARBEQUED CHOP HOUSE BURGER, BACON, WHITE CHEDDAR CHEESE, LETTUCE, TOMATO, RED ONION, PICKLE, ROASTED GARLIC MAYONNAISE AND RELISH, SERVED WITH SALAD OR POTATO AND YAM FRIES	
 FISH & CHIPS	14 ¾
TEMPURA FRIED PACIFIC COD, RAVENS TARTAR SAUCE, POTATO AND YAM FRIES WITH FENNEL AND APPLE SLAW	

