

:: APPETIZERS ::

FRIED MOZZARELLA

Served with fresh tomato and pesto salsa 6.95

TUNA AVOCADO TARTARE

This chef's specialty features ahi tuna, sesame oil, cilantro, fresh lemon juice, sliced avocados and chili mango coulis 12.95

MEDITERRANEAN TASTES

An array of chef's selections 14.95

CHILE LIME RIBS

Fall off the bone tender, st. louis ribs smothered in a tangy chili lime barbeque sauce 8.95

SHORT RIB DUMPLINGS

Served with our spicy thai dipping sauce 7.95

SEAFOOD STUFFED PORTOBELLO

Oven baked jumbo portobello cap stuffed with a blend of seafood and seasoned bread crumbs 8.95

CALAMARI CRACKLINGS

Lightly dusted and seasoned, served with an asian dipping sauce 8.95

LOUISIANA CRAB CAKES

Served with a cajun remoulade 10.95

PARMESAN CRUSTED MUSSELS

Sauteed PEI mussels with spinach, garlic and white wine finished with crispy parmesan crumbles 9.95

MOZZARELLA HIGH RISE

Fresh mozzarella, sweet red onions, ripe tomatoes, fresh basil and balsamic reduction drizzle 8.95

SHRIMP & POTATO QUESADILLA

Cheddar jack cheese, green onion, applewood smoked bacon and chipotle sour cream 10.95

LITTLENECKS LAFAYETTE

Tender littleneck clams poached with chopped tomatoes, candied garlic, shallots and fresh herbs in a rich champagne butter sauce 10.95

:: SOUP ::

SOUP DU JOUR

Cup 3 / Bowl 5

:: SALADS ::

CONFETTI CHOP CHOP

Chopped mixed greens, sliced avocado, bleu cheese crumbles, roasted red peppers, cucumbers and tomatoes tossed in a white balsamic vinaigrette 8.95

CLASSIC CAESAR

Romaine lettuce, house made croutons and fresh grated parmesan 7.95

ICEBERG WEDGE

Crisp iceberg lettuce smothered with bleu cheese dressing, bleu cheese crumbles and crispy bacon 9.95

BEEF & SPINACH SALAD

Baby spinach tossed in a white truffle chive vinaigrette, roasted beets, spiced walnuts, garnished with goat cheese fritters 8.95

ADD CHICKEN OR SHRIMP TO ANY SALAD

Chicken 5.00 | Grilled Shrimp (4 pieces) 7.50

:: SALAD ENTRÉES ::

CHICKEN MILANESE CAPRESE

Pan fried panko crusted chicken breast and mixed spring greens topped with a salad of fresh mozzarella, tomatoes and red onions with white balsamic vinaigrette 10.95

BLACKENED OR PECAN CRUSTED SALMON

Baby arugula, roasted red peppers, sweet red onions, tomato concasse and candied pecans tossed with a dijon vinaigrette 13.95

STACKED COBB SALAD

Layers of fresh tomatoes, diced avocados, chicken and egg salad, applewood smoked bacon, crumbled blue cheese and shredded lettuce 11.95

STEAK SALAD

Tender sliced steak, over a bed of mesclun greens, baby spinach, roasted red peppers, red onions, chopped cucumber & tomatoes, goat cheese, chopped hardboiled eggs, white balsamic vinaigrette 13.95

:: ENTRÉE'S ::

MAKE ANY MENU ITEM AN
EXECUTIVE LUNCH

FOR AN ADDITIONAL 3.95

includes your choice of soup or salad, entree,
coffee or tea and dessert

RAVI FISH & CHIPS

Crispy filets of fish & french fries, served with tartar sauce and malt vinegar 10.95

LAFAYETTE CHICKEN

Sautéed breast of chicken, asparagus, shaved parmesan, lemon white wine served with mashed potatoes 11.95

PANKO CHICKEN PARMIGIANA

Panko crusted chicken cutlet baked with plum tomato sauce and fresh mozzarella; served with linguini 11.95

EGGPLANT HIGH RISE

Layers of breaded eggplant, ricotta and fresh mozzarella, served over linguini 10.95

GRILLED PASTA MELANZANE

Penne pasta tossed with grilled summer vegetables, plum tomato sauce, roasted garlic, topped with fresh mozzarella 10.95

LOBSTER MAC N CHEESE

Sweet maine lobster baked in a gooey cheese blend with applewood smoked bacon 14.95

PENNE PENNE

Sautéed chicken, applewood smoked bacon, peas and a vermouth tomato cream sauce 10.95

THE RAVI RACK

½ rack of pork ribs smothered in our homemade bourbon bbq sauce served with french fries 12.95

BLACKENED TILAPIA

Over a ragout of black bean, sweet corn, tomato, feta and basil 12.95

THAI CURRY CHICKEN

Boneless chicken breast sautéed with onions, peppers, garlic, red curry paste and coconut milk; served over jasmine rice 10.95

SIMPLY GRILLED SALMON

Salmon simply grilled with e.v.o.o. served with rice pilaf and vegetable du jour 14.95

:: SANDWICHES & WRAPS ::

GRILLED PORTOBELLO SANDWICH

Marinated grilled portobello mushroom, roasted peppers, fresh mozzarella, balsamic drizzle on garlic toasted brioche 9.95

EASTERN TUNA B.L.T.

Grilled 8oz ahi tuna, red leaf lettuce, tomato, crispy bacon, wasabi soy mayo on toasted brioche 12.95

CRAB CAKE SANDWICH

One of our delicious house made Maryland crab cakes, served on a toasted brioche, with lettuce, tomatoes and a cajun remoulade 12.95

GRILLED CHICKEN CLUB

Avocado, roasted garlic spread, lettuce, tomato, applewood smoked bacon on multi grain bread 10.95

GRILLED VEGETABLE WRAP

Seasoned grilled vegetables, fresh mozzarella and balsamic reduction 8.95

GRILLED CHICKEN AND BRIE WRAP

Sliced grilled chicken, brie, granny smith apple, chopped romaine lettuce and sweet cranberry aioli 10.95

STEAK SANDWICH

Perfectly grilled and sliced flank with sautéed onion, melted gorgonzola cheese on garlic toasted ciabatta 12.95

CUBAN

Pan fried pork cutlet, prosciutto, roasted red peppers and swiss with fries 9.95

CHICKEN SALAD SANDWICH

Our house made chicken salad on your choice of multi grain toast, ciabatta or brioche served with lettuce, tomato and french fries 7.95

:: BURGERS ::

All burgers are served with french fries, cole slaw and pickle

RAVI BURGER

8oz ground angus beef, lettuce, tomato, onion, brioche bun 8.95

:: PERSONALIZE YOUR BURGER ::

Bacon :: Sautéed Onions :: Sautéed Mushrooms :: Bleu Cheese ::
Mozzarella :: American Cheese :: Goat Cheese :: Cheddar Jack ::
Feta :: Fried Egg :: Onion Tangles :: Avocado :: Swiss :: \$0.75

TILTON BURGER

8oz ground angus beef, dijon mustard, onion tangles, brie, lettuce, tomato, brioche bun 10.95

A gratuity of 20% will be added to parties of 6 or more