

:: 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 of 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

:: SIDES ::

SAUTEED GARLIC SPINACH

SAUTÉED BROCCOLI RABE

GOAT CHEESE MASHED POTATOES

FRENCH FRIES

LOBSTER MASHED POTATOES

GRILLED SUMMER VEGETABLES

STEAMED ASPARAGUS

5.00

:: 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

BEET & 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 a white balsamic vinaigrette 15.95

PECAN SALMON

Baby arugula, roasted red peppers, sweet red onions, tomato conasse and candied pecans tossed with a dijon vinaigrette 18.95

AHI TUNA SALAD

Black and white sesame seed crusted tuna steak atop mixed greens tossed with shaved asparagus, scallions, cucumbers and edamame in an asian soy sesame dressing 19.95

RAVI CHOP SALAD

Our signature confetti chop chop super sized: chopped mixed greens, sliced avocado, bleu cheese crumbles, roasted red peppers, cucumbers and tomatoes tossed in a white balsamic vinaigrette topped with your choice of grilled jumbo shrimp or grilled chicken 17.95

:: HOUSE SPECIALTY ::

Includes soup du jour or garden salad

THE RAVI RACK

Succulent full rack of tender st. louis pork ribs smothered in our homemade bourbon bbq sauce served with french fries and vegetable du jour 22.95

LOBSTER MAC N CHEESE

Our spin on a classic, baked with our four cheese blend, sweet main lobster, applewood smoked bacon and topped with herbed bread crumbs 20.95

BRAISED SHORT RIB

Slow braised boneless short ribs served with horseradish mashed potatoes and onion tangles 23.95

BOUILLABAISSE

A medley of fresh seafood simmered in a broth of, vermouth and white wine garnished with garlic served with herb crostinis 25.95

SHRIMP & LOBSTER RISOTTO

Jumbo shrimp, sweet maine lobster, peas and asparagus in a creamy risotto served with a roasted red pepper coulis 23.95

:: LAND ::

Includes soup du jour or garden salad

BLACK JACK NY STRIP

Perfectly grilled 14oz Angus strip served with bacon and cheddar mashed potatoes, creamed spinach and brandied caramelized onions 24.95

HERB CRUMBED CALVES LIVER

Smothered with caramelized onions and applewood smoked bacon served with mashed potatoes, and chef's vegetable du jour 18.95

BLACKENED RIB EYE STEAK

Served with summer corn, sweet potato hash and honey chipotle compound butter 23.95

GOAT CHEESE CRUSTED FILET MIGNON

10 oz. aged center cut served with a potato croquette, asparagus and a port wine reduction 29.95

TILTON PORK CHOP

A pan roasted double cut pork chop with a gorgonzola crust, finished in a rich porcini mushroom sauce served with vegetable du jour and mashed potatoes 19.95

:: SEA ::

Includes soup du jour or garden salad

BLACKENED AHI TUNA

Over a ragout of black bean, sweet corn, tomato, feta and basil 23.95

PAN SEARED TILAPIA

Sautéed potato gnocchi, sundried tomatoes, capers and artichoke hearts with lemon volouté and wilted fresh arugula 19.95

ROASTED SALMON

Broccoli rabe, potatoes and cherry peppers sautéed in extra virgin olive oil and garlic 21.95

BRAISED ALASKAN COD

Mild, flaky, delicate fish braised with fennel and plum tomatoes, served with lobster mashed potatoes 21.95

:: FOWL ::

Includes soup du jour or garden salad

LAFAYETTE CHICKEN

Sautéed breast of chicken, asparagus spears, shaved parmesan, lemon white wine served with mashed potatoes 18.95

PAN ROASTED FREE RANGE CHICKEN

Served with creamy whipped potatoes, wilted spinach, pan jus 19.95

THAI CURRY CHICKEN

Boneless chicken breast sautéed with onions, peppers, garlic, red curry paste and coconut milk; served over jasmine rice 18.95

PANKO CHICKEN PARMIGIANA

Panko crusted chicken cutlet baked with plum tomato sauce and fresh mozzarella; served with linguini 16.95

:: PASTA ::

Includes soup du jour or garden salad

PARPADELLA

Jumbo shrimp and scallops sautéed with sundried tomatoes in a porcini mushroom cream sauce 22.95

RAVIOLI MARITATE

Cheese filled ravioli with sautéed shrimp, sundried tomatoes and mushrooms in a light plum tomato sauce with a touch of pesto 21.95

EGGPLANT HIGH RISE

Layers of breaded eggplant, ricotta and fresh mozzarella served over linguini 16.95

GRILLED PASTA MELANZANE

Penne pasta tossed with grilled summer vegetables, plum tomato sauce and roasted garlic topped with fresh mozzarella 16.95

ORRECHIETTA RUSTICA

Jumbo shrimp sautéed with broccoli rabe and sundried tomatoes in a garlic white wine consommé 20.95

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