RAVEN SOCIAL

KITCHEN + BAR

CADILLAC, MI



SHAREABLES

RAVEN WINGS (7) 18.95

Crispy chicken wings tossed in your choice of sauce,
Buffalo | Raven Fire | Bourbon BBQ | Garlic Parmesan
Blue Cheese Dip +1.50 | Celery +1.50

MUSSELS MARINIÈRE 24.95

One pound of steamed blue shell mussels in garlic, wine and herb broth, served with fresh-baked French bread
CAJUN STYLE 26.95

HUSH PUPPIES 7.95

13 golden fried buttermilk hush puppies,
served with garlic aioli

BRUSCHETTA 14.95

Vine-ripened tomatoes, fresh mozzarella, olive oil, balsamic reduction, and basil chiffonade on grilled garlic bread

CHARRED BRUSSELS SPROUTS 11.95

Brussels sprouts, caramelized sweet onion, drunk cherries, bacon and toasted pecans

ARTISAN CHEESE PLATE 18.95

Chef's selection of four artisan and Michigan cheeses with house made crackers and seasonal accompaniments, portioned for sharing

SOUPS & SALADS

BEET SALAD 17.95

Roasted red beets, feta cheese, red onion, pistachio, tzatziki sauce on fresh spring mix

FRENCH ONION SOUP 11.95

Rich onion broth topped with toasted croutons and melted Gruyère

TOMATO BASIL SOUP cup 6.95 | bowl 9.95

SOUP OF THE DAY cup 6.95 | bowl 9.95

Ask your server for today's selection.

HOUSE SALAD Side 8.95 | Entrée 12.95

Fresh spring mix, cucumbers, red onion, tomato and Vidalia onion vinaigrette

CAESAR SALAD Side 8.95 | Entrée 14.95

Crisp romaine, house-made Caesar dressing, shaved Parmesan cheese, and house-baked croutons

ADD PROTEIN

Crispy or Grilled Chicken +6 | Coconut Shrimp +8
Steak +14 | Salmon +12

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meals, poultry, seafood, shellfish, or eggs may increase your risk of foodborne diseases.

HOUSE SPECIALTIES

CHAMPAGNE CHICKEN 21.95

Organic chicken pan-seared then oven-finished with a champagne cream sauce and Parmesan risotto
Entrée with two breasts | 24.95

NEW YORK STRIP STEAK 44.95

12 oz. Certified Angus New York strip, chargrilled to temperature, finished with herb butter, served with crispy French fries
Add steak toppings: caramelized onion, sautéed mushrooms, blue cheese sauce +6

LOADED MAC & CHEESE 19.95

Penne pasta in a creamy house cheese sauce with Andouille sausage, bacon, caramelized onions and a toasted breadcrumb finish

SALMON 24.95

Fresh Atlantic salmon fillet seasoned and chargrilled to temperature, chef's suggests medium rare, served with dill aioli and Parmesan risotto

HANDHELDS

SERVED WITH SEASONED FRIES
SUB SWEET POTATO FRIES +2

RAVEN BURGER 16.95

Chargrilled to temperature, bacon, lettuce, tomato, red onion smack sauce, cheddar on a brioche bun

BLACK & BLUE BURGER 19.95

Chargrilled to temperature, applewood bacon, crumbled blue cheese, caramelized onions, garlic aioli on a brioche bun

HELLFIRE BURGER 19.95

Chargrilled to temperature, pepper jack, bacon, crispy jalapeños, red onion, Raven Fire Sauce on a brioche bun

GYRO 17.95

Seasoned gyro meat, tzatziki sauce, lettuce, tomato, red onion, feta on toasted pita

BASKETS

CHICKEN TENDERS BASKET 15.95

Crispy hand-breaded chicken tenders served with fries, house slaw and your choice of dipping sauce

COCONUT SHRIMP BASKET 17.95

Crispy coconut shrimp served with seasoned fries, house slaw and Raven Fire Sauce

SIDES

PARMESAN RISOTTO	6.95	HOUSE SLAW	4.95
FRENCH FRIES	5.95	SEASONAL VEGETABLES	5.95
SWEET POTATO FRIES	7.95	FRENCH BREAD	7.95

Served with whipped garlic herb butter