

RÓG

RAW BAR

East Coast Oysters - 22/38

half dozen/dozen nestled on a bed of crushed ice served with mignonette

Jumbo Shrimp Cocktail - 24

plump shrimp served with grated horseradish & cocktail sauce

*SEAFOOD TOWER

Oysters, shrimp, jumbo crabmeat,
lobster meat, little neck clams & mussels.

Served with assorted sauces

2-3 guests - 95 / 4-6 guests - 175



STARTERS

Tuna Ceviche - 27

fresh bluefin tuna with heirloom tomatoes, avocado-yuzu, dashi, pickled watermelon radish and basil oil

Grilled Lamb Skewers - 24

char-grilled sliced leg of lamb with cool cucumber tzatziki sauce

Beets, Goat's Cheese & Fig Salad - 21

roasted beets, marinated goat's cheese, sweet caramelized figs, beet juice vinaigrette

Seared Scallops - 26

caramelized scallops with pepper crumb, pancetta & a brown butter-sherry vinaigrette

Caesar Salad - 23

spanish anchovy, aged parmesan, everything croutons, crispy bacon bits

Beef Tartarelettes - 23

hand-cut teres major, with boquerone aioli, hen of the wood mushroom, pickled shallot

STEAK

choice of sauce & two sides

New York Strip - 64

12 oz, short loin

Filet Mignon - 68

10 oz, center cut

Cowboy Steak - 146

24 oz, bone-in

*may be served raw or undercooked; consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

MAIN COURSE

Chilean Seabass - 48

roasted seabass with maitake mushrooms, a seaweed blend & a rich mushroom sauce

Dry-Aged Wagyu Burger - 32

wagyu beef on a brioche bun with provolone cheese & bacon jam, served with triple cooked fries
cured foie gras +15 / black truffle +18

Chicken Supreme - 36

roasted chicken breast with charred broccoli rabe, duck-fat roast potatoes & jus
seared foie gras +15

Shepherd's Pie -30

tender braised beef and vegetables in a savory gravy topped with buttery mash potatoes

Wild Mushroom Risotto - 34

creamy risotto with wild mushrooms, shaved aged parmesan & fresh sage gremolata

Herb-Crusted Lamb Saddle - 48

roasted lamb with japanese turnip, smoked pepper romanesco cauliflower & olive anchovy jus

Lobster Tail - 58

butter-roasted lobster with sliced ratatouille and classic sauce américaine

Fish & Chips - 32

crispy beer battered filet of cod, triple cooked chips, jalapeño pea purée and crème fraîche tartar sauce

Shrimp Scampi - 34

fresh linguini pasta, lobster sauce, dublin bay prawn, espelette pepper, lemon, chives

SIDES

13

Triple Cooked Fries

boiled, fried & fried again

Duck-Fat Roast Potatoes

crisp roast potatoes cooked in duck fat

Charred Broccoli Rabe & Asparagus

finished with fresh herb gremolata

Roasted Brussels Sprouts

simply roasted & seasoned

Champ Potatoes

butter, cream & scallions

Beets, Goat's Cheese & Fig Side Salad

roasted beets, creamy goat's cheese
and sweet caramelized figs

SAUCES

Bordelaise

classic red wine and shallot sauce

Au Poivre

creamy green peppercorn sauce

Chimichurri

fresh herbs, garlic, chili and olive oil

Café De Paris

classic compound butter with herbs and aromatics

With sincere gratitude from the
RÔG team and Executive Chef Michael Brogan

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