

**PLEASE INFORM YOUR SERVER OF YOUR DIETARY RESTRICTIONS
BEFORE ORDERING**

****ALSO, PLEASE NOTE, DEPENDING ON THE DEGREE OF GLUTEN
SENSITIVITY, ANYTHING THAT SHARES THE FRYER
WILL NOT BE COMPLETELY GLUTEN FREE****

VEGAN

Chilled Cantaloupe Gazpacho 9

Blackened shrimp garnish

(Request no shrimp)

Giant Bavarian Pretzel 14

(Request no horseradish cream or jalapeno cheese sauce)

Garlic Bread 3

Grilled rustic garlic bread, marinara dipping sauce

Vegan Tacos 22

Sauteed wild mushrooms, shredded lettuce, pico de gallo, guacamole, (3) soft corn tortillas

Vegan Quesadilla 20

Assorted vegetables, vegan mozzarella cheese, pico de gallo, flour tortilla, side of guacamole

Vegan Pizza 18

Rustic marinara, vegan shredded mozzarella, basil, aged balsamic glaze

VEGETARIAN

Chilled Cantaloupe Gazpacho 9

Blackened shrimp garnish

(Request no shrimp)

Garlic Bread 3

Grilled rustic garlic bread, marinara dipping sauce

Vegetable Spring Rolls 13

Thai dipping sauce & Horseradish-Teriyaki, both on the side

Giant Bavarian Pretzel 14

Dijon mustard, horseradish cream, & jalapeno cheese sauce all on the side

Cauliflower Florets 15

Choice of Buffalo, Thai, BBQ, or spicy horseradish teriyaki, side of celery and blue cheese or ranch

Margherita Flatbread Pizza 17

Rustic marinara, burrata, fresh basil, aged balsamic glaze

Wild Mushroom Flatbread Pizza 19

Brie, mixed mushrooms, roasted onions, white truffle oil, grated Parmesan

Cobb Salad 13

Romaine, black olives, tomatoes, avocado, cucumber, carrots, gorgonzola, egg, bacon, Lemon-Dijon vinaigrette

(Request no bacon)

Asian Pear Salad 11

Romaine, Asian pears, gorgonzola, roasted cashews, sesame-ginger vinaigrette

Vegetarian Garlic Pasta 18

Cherry tomatoes, asparagus, paprika, garlic-butter-white wine-lemon sauce, linguini

Cajun Cauliflower Steak 26

Ancient grain blend rice, kale, chilled asparagus, confetti tomatoes, lemon segments, leeks

GLUTEN FREE

Chilled Cantaloupe Gazpacho 9

Blackened shrimp garnish

Sauteed Red Snapper 36

Chilled quinoa salad, arugula, green apple, orange segments, citrus vinaigrette

Garlic Shrimp 17

(10 pcs) White wine, garlic, butter, lemon, smoked paprika, served with grilled rustic garlic bread

(Request no bread)

Chicken Quesadilla 17

Tex-Mex cheese, pico de gallo, flour tortilla, side of chipotle sour cream

(Request corn tortillas)

Grilled Chicken Sandwich 18

Gorgonzola dulce spread, arugula, sun dried peppers, bacon, onion-beet bread

(Request no bread)

Grilled Steak Sandwich 22

Sliced 6 oz. Top Sirloin, chimichurri aioli, crispy pickled onions, arugula, provolone, Swiss, slow roasted tomatoes, grilled rustic garlic bread

(Request no bread & no onions)

R.O.G. Burger 18

8 oz. prime and choice ground cuts, lettuce, tomato, brioche roll

(Request no bread)

Filet Mignon Risotto 35

Diced filet mignon, wild mushrooms, fine herbs, veal demi-glace, Marsala wine, Parmesan

Fish Tacos 22

Blackened red snapper, shredded lettuce, pico de gallo, guacamole, feta cheese, (3) soft corn tortillas

Asian Pear Salad 11

Romaine, Asian pears, gorgonzola, roasted cashews, sesame-ginger vinaigrette

Cobb Salad 13

Romaine, black olives, tomatoes, avocado, cucumber, carrots, gorgonzola, egg, bacon, Lemon-Dijon vinaigrette

***Lobster - \$16 *Chicken - \$9 *(6) Shrimp - \$13 *Salmon - \$14 *Top Sirloin Steak - \$16**

18 oz. Grilled T-Bone Steak 39

Demi-glace, Yukon potatoes, grilled asparagus, chimichurri mushrooms

Organic Free-Range French Cut Chicken Breast & Thigh 34

Chicken demi-glace, sauteed spinach, roasted potatoes, peas, carrots, spring onion, shallots, jus sauce

6 oz. Atlantic Salmon 35

Ancient grain blend rice, kale, chilled asparagus, confetti tomatoes, lemon segments, leeks

(Request no rice blend, sub Yukon potatoes)

Cajun Cauliflower Steak 26

Ancient grain blend rice, kale, chilled asparagus, confetti tomatoes, lemon segments, leeks

(Request no rice blend, sub Yukon potatoes)