

## APPETIZERS

### **French Onion Soup 10**

Provolone, Swiss, brioche croutons

### **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

### **Garlic Shrimp 19**

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

### **Chicken Quesadilla 17**

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

### **Chicken Wings 15**

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

### **Cauliflower Florets 15**

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

### **Fried Calamari 17**

Pickled onions, cherry peppers, Thai and marinara on side (Spicy marinara available)

### **Side of Bread For The Table 3**

Grilled rustic garlic bread, touch of garlic oil, marinara dipping sauce

### **Margherita Flatbread 17**

Rustic marinara, fresh mozzarella & basil, aged balsamic glaze

### **Pepperoni Hot Honey Flatbread 22**

Rustic marinara, ricotta, mozzarella, hot honey drizzle

### **Wild Mushroom Flatbread 19**

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

## SANDWICHES

### **Grilled Chicken Panini 18**

Gorgonzola dulce spread, arugula, sun dried peppers, bacon

### **Vegetable Panini 17**

Wild mushrooms, ricotta cheese, red onion, tomato, red pepper, edamame, kale

### **Turkey Club 16**

Maple wood smoked bacon, lettuce, tomato, mayo, choice of white, wheat, rye

### **Blackened Chicken Caesar Wrap 16**

Romaine, Parmesan cheese, Caesar dressing, flour tortilla

### **Sliced 6 oz. Top Sirloin Grilled Steak Sandwich 25**

Chimichurri aioli, crispy pickled onions, arugula, pepper jack cheese, sun-dried peppers, grilled rustic garlic bread

### **Lobster Salad Sliders 25**

(3) Toasted potato buns, fresh lobster salad, bacon, guacamole, crispy onions

### **Pulled Pork Sliders 17**

(3) Toasted potato buns, slow cooked pork shoulder, pickled onions, fried pickles, pepperjack cheese

### **Salmon Burger Sliders 18**

(3) Toasted potato buns, salmon burger patties, crispy onions, arugula, guacamole, cilantro-lime-jalapeno aioli

### **Crispy Buffalo Chicken Sliders 15**

(3) Toasted potato buns, lettuce, tomato, gorgonzola slaw

### **R.O.G. Burger 18**

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

**\$1 - \*American \* Cheddar \* Swiss \*Provolone \* Bleu \*Pepperjack \* Sauted Onions \* Raw Onion**

**\$1.75 - \*Taylor Ham \* Fried Egg \* Bacon \*Wild Mushrooms \* Avocado**

## SALADS

### **Spring 14**

Arugula, baby kale, watercress, peas, golden beets, edamame, goat cheese, beet-onion croutons, lemon vinaigrette

### **Asian Pear 13**

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

### **Caesar 11**

Romaine, croutons, Parmesan, traditional Caesar dressing

### **Quinoa & Ancient Grains Bowl 16**

Baby kale, grilled corn, edamame, red peppers, cucumber, roasted peanuts, lemon-sesame soy vinaigrette

### **Cobb 16**

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

**\*Lobster - \$15**

**\*Chicken - \$9**

**\*(6) Shrimp - \$13**

**\*Salmon - \$14**

**\*Yellowfin Tuna- \$13**

## ENTREES

### **Filet Mignon Risotto 35**

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

### **16 oz. Bone-In Kansas City Steak 45**

Demi-glace, fingerling potatoes, sautéed kale, cherry tomatoes, whole grain mustard

### **French Cut Chicken Breast 33**

Shallot jus, light tomato sauce, fingerling potatoes, artichoke hearts, roasted piquillo pepper stuffed with quinoa

### **12 oz. Grilled Pork Chop 35**

Demi-glace, cherry peppers, fingerling potatoes, spinach, goat cheese, carrots

### **Gnocchi 34**

Brisket ragu, wild mushrooms, veal demi, garlic, shallots,  
parsley marsala wine, parmesan, on a bed of slightly chilled ricotta cheese

### **Cheese Ravioli 30**

Ricotta filled ravioli, lobster meat, peas, asparagus, lobster demi-glace, shaved Parmesan, touch of cream, chives

### **Fish Tacos 23**

Blackened Mahi-Mahi, red cabbage, pickled onions, guacamole, cilantro-lime-jalapeno aioli, (3) soft corn tortillas

### **Garlic Shrimp & Scallop Pasta 33**

Sautéed shrimp and sea scallops, cherry tomatoes, paprika, garlic-butter-wine-lemon sauce, linguine

### **6 oz. Scottish Salmon 35**

Watercress puree, fregola sarda, peas, confetti tomatoes, lemon, spring onions, sundried peppers, paprika oil

### **Butterflied Bronzino 35**

Chorizo vinaigrette, watercress, arugula, fennel, confetti tomatoes, citrus salad, spring onions

### **Sea Scallop Risotto 35**

Pea puree, peas, celery, red pepper, carrots, edamame chutney

### **Japanese Eggplant Risotto 30**

Pea puree, peas, celery, red pepper, carrots, edamame chutney

## **WINES BY THE GLASS & BOTTLE**

Prosecco, Lamarca (Italy)	15	58
Prosecco Rose, Fratelli Cosmo (Italy)	15	58
Rose, H & B 2024 (Provence)	15	58
Rose, Whispering Angel 2024 (France)	17	64
Chardonnay, Butternut 2022 (California)	14	54
Chardonnay, Rombauer 2024 (Carneros)	20	78
Sauvignon Blanc, The Crossings 2025 (Marlborough)	14	54
Sauvignon Blanc, Kim Crawford 2025 (Marlborough)	16	62
White Blend, Big Salt 2025 (Oregon)	17	64
Riesling, Trimbach 2023 (Alsace)	16	62
Pinot Grigio, Esperto 2024 (Italy)	12	46
Pinot Grigio, Santa Margherita 2023 (Italy)	18	68
Cabernet Sauvignon, Bar Dog 2022 (California)	14	54
Cabernet Sauvignon, Daou 2024 (Paso Robles)	17	64
Cabernet Sauvignon, Quilt 2023 (Napa)	20	78
Pinot Noir, J Vinyards 2023 (California)	15	58
Pinot Noir, Erath 2024 (Oregon)	17	64
Red Blend, Harvey & Harriet 2023 (Napa)	17	64

## SPECIALTY COCKTAILS

### ***Rog Twist on the Hugo Spritz 16.5***

St. Germain Elderflower Liqueur, Fresh Cucumber,  
Mint & Lime Juice, Prosecco

### **Rickey at the ROG 16**

Empress Indigo Gin, Fresh Lime Juice,  
Orgeat & Club Soda

### **Slim & Skinny for Spring 16.5**

Ocho Plato Tequila, Cointreau, Fresh Lime Juice, Tajin  
Rim & Sprinkle of Agave

### **Reach Me My Lychee 17**

Double Cross Vodka,  
Cointreau, Fresh Lime, Lychee Juice  
Orange & Cherry Flag

### **Smashing Into Spring 17.5**

Angels' Envy Bourbon, Muddled  
Mint & Lime, Blueberry Puree,  
Large Ice Sphere

### **Red Oak Homemade Red Sangria 15.5**

## BEERS ON TAP

**Fat Tire Lager 5.2%**

**Stella Artios Pilsner 5.2%**

**Yuengling Lager 4.5%**

**Harpoon American IPA 5.9%**

**Kane Head High IPA 6.6%**

**Mango Cart Wheat Ale 4.0%**

**Coors Light 4.2%**

**Guinness 4.2%**

**Kilkenny Red Ale 4.3%**

**Cape May Follow the Gull Hazy IPA 5.5%**

**Kona Big Wave Golden Ale 4.4%**

**MudHen Pils 5.0%**

## CANNED BEVERAGES

**\*High Noon Vodka/Iced Tea \*Budweiser**

**\*Bud Lite \*Michelob Ultra \*Corona**

**\*Blue Moon \*Heineken \*Miller Lite**

## NON-ALCOHOLIC BEERS

**\*Athletic Run Wild IPA \*Heineken**

**\*Guinness \*Blue Moon \*Mich Ultra**

**20% GRATUITY ADDED TO PARTIES OF 5 OR MORE  
CHECKS CAN BE SPLIT MAXIMUM 4 WAYS**