

EXECUTIVE CHEF

*Jordan Buendia*

**ROCOJO**

STEAK

SOUS CHEF

*Ievin Warner*

**APPETIZERS**

<b>GRILLED OCTOPUS</b> .....	<b>14</b>	<b>BEEF TARTARE*</b> ( <i>Filet Mignon</i> ) .....	<b>14</b>
Pickled Pearl Onions, Duck Fat Potatoes, Romesco, Olives		Basil Cracker, Egg Yolk, Calabrese Gel, Parmesan Mousse	
<b>JUMBO LUMP CRAB CAKE</b> .....	<b>18</b>	<b>BRULEE PORK BELLY</b> .....	<b>15</b>
Pommery Mustard Butter, Petite Greens		Cauliflower Puree, Shaved Fennel, Poached Pear, Sweet Soy Glaze	
<b>SNAPPER CRUDO</b> .....	<b>15</b>	<b>CRISPY CALAMARI</b> .....	<b>14</b>
Blood Orange, Cucumber Vinaigrette, Preserved Lemons, Chives, Radish, Yellow Frissee		Shishito Peppers, Charred Lemon, Spicy Aioli	

**SEAFOOD**

**SHRIMP COCKTAIL\* 18**

Cocktail Sauce

**HALF LOBSTER TAIL\* 16**

Mustard Aioli

**RAW OYSTERS MKT\***

East Coast

Half Dozen / Dozen

*Cucumber Mignonette*

**OYSTERS ROCKEFELLER 20**

Baby Spinach, Fennel, Pernod,  
Breadcrumbs, Parmesan

**SEAFOOD PLATTER\* 76**

Traditional Accompaniments

**BUTCHER BLOCK**



CURED & AGED MEATS,  
ARTISANAL CHEESE & ACCOMPANIMENTS

Small 21 | Large 35

**LOBSTER BISQUE WITH COGNAC CREAM 12**  
**ONION SOUP WITH GRUYERE & CROSTINI 11**

**SALADS**

**LOCAL GREENS** ..... **10**

Radish, Hearts of Palm, Feta, Pommery Mustard Vinaigrette

**HEIRLOOM SALAD**..... **10**

Heirloom Tomatoes, Cucumbers, Green Peppers, Red Onions,  
Greek Feta, Olives, Red Wine Vinegar

**THE WEDGE**..... **12**

Heirloom Tomatoes, Bacon Jam, Chives, Bleu Cheese Dressing

**CLASSIC CAESAR\***..... **11**

Romaine, Parmigiano Reggiano, Homemade Croutons  
*Spicy Bacon Dressing plus 2*

**WATERMELON SALAD**..... **13**

Pork Belly, Arugula, Pickled Watermelon Rind, Feta,  
Pomegranate Vinaigrette

**BURGERS**

*All Burgers served with  
Parmesan Truffle Fries*

**BLACK & BLUE 18**

Black Angus, Bleu Cheese Crumbles,  
Bacon Jam, Brioche

**STEAK SANDWICH 18**

Shiitake Mushroom, Carmelized Onion,  
Beemster Gouda, Ciabatta

*\*Consuming raw or undercooked meats, eggs, poultry, fish or shellfish increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.*

*\*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.*

## STEAKS

*Rococo Steak proudly serves only USDA Prime Steaks from Allen Brothers of Chicago, the premier purveyor of the finest prime meats. Allen Brothers' steaks are hand-selected, aged with their meticulous processes, and hand-cut to exact specifications.*

GRASS FED FILET MIGNON 8 oz.....	48
FILET MIGNON 8 oz.....	55
NY STRIP 14 oz.....	54
RIBEYE 16 oz.....	62
DRY AGED COWBOY RIBEYE 45 day - 20 oz.....	75
DRY AGED PORTERHOUSE 45 day - 40 oz.....	135

## CHEF'S FAVORITES

MISO COD.....	38
Baby Bok Choy, Shiitake Mushroom, Rice Puff, Ginger Miso	
SEASONAL FISH.....	MKT
Simmered Beet Greens, Curry Ginger Meuniere, Puffed Quinoa, Wild Rice	
RICOTTA GNUDI.....	28
Crispy Duck Confit, Roasted Tomato Buerre Blanc, Fried Sage	
ROASTED CHICKEN.....	28
Butternut Squash, Butter Poached Mushrooms, Shallots, Soy Brown Butter	
RACK OF LAMB.....	44
Parsnip Puree, Herbed Root Vegetable, Cippolini Onion, Mint Chimichurri	
PORK CHOP (Berkridge Farms).....	36
Brussel Sprouts, Roasted Apples, Bourbon Glaze	



## STEAK ENHANCEMENTS

*Indulgent additions to your steak*

BÉARNAISE 5
AU POIVRE 7
TRUFFLE BUTTER 9
BLUE CHEESE BUTTER BRÛLÉE 8
OSCAR STYLE JUMBO LUMP CRAB 12
THE SIGNATURE 16/32
Broiled Lobster Tail

## TO SHARE



ROASTED MUSHROOMS 8/11
GRILLED JUMBO ASPARAGUS 10
CREAMLESS CORN MASH 8/11
MAC & CHEESE 7/10
LOBSTER MAC & CHEESE 13/18
ROASTED VEGETABLES 7/10
CREAMED SPINACH 7/10
LYONNAISE POTATOES 7/10
WHIPPED POTATOES 7/10
PARMESAN TRUFFLE FRIES 10