

EXECUTIVE CHEF

Jordan Buendia

ROCOJO

STEAK

SOUS CHEF

Chris Kent

FAMILY STYLE

SERVES TWO PEOPLE (\$100)

ENTREE *(Select Two)*

- Miso Cod
- 7oz Petite Filet Mignon
- Roasted Chicken Breast with Tarragon Veal Jus

SALAD *(Select One)*

- Local Greens
- Classic Caesar

SIDES *(Select Two)*

- Roasted Mushrooms
- Creamless Corn Mash
- Mac & Cheese
- Parmesan Truffle Fries

DESSERT

- Chocolate Torte

A LA CARTE

APPETIZERS

- JUMBO LUMP CRAB CAKE** 18
Pommery Mustard Butter, Petite Greens
- BRULEE PORK BELLY** 13
Cauliflower Puree, Shaved Fennel, Poached Pear, Sweet Soy Glaze
- WAGYU MEATBALLS** 10
Spicy Red Sauce, Ricotta, Toasted Garlic Baguette

SALADS & SOUP

- LOCAL GREENS** 10
Radish, Hearts of Palm, Feta, Pommery Mustard Vinaigrette
- CLASSIC CAESAR*** 11
Romaine, Parmigiano Reggiano, Homemade Croutons
- LOBSTER BISQUE** 11
Cognac Cream

CHEF'S FAVORITES

- MISO COD** 36
Baby Bok Choy, Shiitake Mushroom, Rice Puff, Ginger Miso
- RACK OF LAMB** 40
Roasted Vegetables, Farro, Tarragon Veal Jus
- PORK CHOP** *(Southeastern Family Farms)* 34
Brussel Sprouts, Roasted Apples, Bourbon Glaze

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

TO SHARE

- ROASTED MUSHROOMS 8**
- CREAMLESS CORN MASH 7**
- MAC & CHEESE 7**
- PARMESAN TRUFFLE FRIES 9**

STEAKS

Please note that we can also provide the steaks and seasoning for you to cook within the comfort of your home.

- GRASS FED FILET MIGNON 7 oz.** 39
- PETITE FILET MIGNON 7 oz.** 39
- FILET MIGNON 10 oz.** 48
- NY STRIP 14 oz.** 44
- RIBEYE 16 oz.** 49
- DRY AGED COWBOY RIBEYE 45 day - 20 oz.** 64

STEAK ENHANCEMENTS

Indulgent additions to your steak

- TRUFFLE BUTTER 9**
- BLUE CHEESE BUTTER BRÛLÉE 8**

**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.*