

ROGGO
STEAK

DOWNTOWN MENU

FIRST COURSE

[CHOOSE ONE]

LOBSTER BISQUE

Cognac Cream

CAESAR SALAD

Romaine, Crostini, Parmigiano Reggiano

ARTISANAL GREEN SALAD

Radish, Hearts of Palm, Tomato, Feta,
Pommery Mustard Vinaigrette

THE WEDGE

Tomatoes, Bacon Jam, Chives, Blue Cheese Dressing

SECOND COURSE

[CHOOSE TWO]

7 OZ FILET

Veal Jus

CHICKEN

Roasted Lemon Jus

SCOTTISH SALMON

Gremolata

**Vegetarian Options available upon request*



\$65

PER PERSON

SIDES

[CHOOSE TWO]

WHIPPED POTATOES

ROASTED ASPARAGUS

MAC & CHEESE

CREAMLESS CORN MASH

CREAMED SPINACH

THIRD COURSE

[CHOOSE ONE]

BOURBON BREAD PUDDING

Brown Butter Anglaise, Brandy Caramel,
Chantilly Cream

SEASONAL BERRIES

Almond Crunch, Chantilly Cream

HAZELNUT CRUNCH BAR

Raspberries, Chantilly Cream



Prices are subject to 18% service charge, 4% administration fee and 7% sales tax.

SIGNATURE MENU

FIRST COURSE

[CHOOSE ONE]

LOBSTER BISQUE

Cognac Cream

CAESAR SALAD

Romaine, Crostini, Parmigiano Reggiano

ARTISANAL GREEN SALAD

Radish, Hearts of Palm, Tomato, Feta,
Pommery Mustard Vinaigrette

THE WEDGE

Tomatoes, Bacon Jam, Chives, Blue Cheese Dressing

COUNTRY SALAD

Heirloom Tomatoes, Cucumbers, Bell Peppers, Red Onions,
Feta, Olives, Red Wine Vinegar

SECOND COURSE

[CHOOSE THREE]

10 OZ FILET

Veal Jus

14 OZ NEW YORK STRIP STEAK

Veal Jus

CHICKEN

Roasted Lemon Jus

SCOTTISH SALMON

Gremolata

AHI TUNA

Microgreen Salad

PORK CHOP

Roasted Lemon Jus

**Vegetarian Options available upon request*



\$85

PER PERSON

SIDES

[CHOOSE THREE]

WHIPPED POTATOES

ROASTED ASPARAGUS

MAC & CHEESE

CREAMLESS CORN MASH

CREAMED SPINACH

POTATO AU GRATIN

ROASTED VEGETABLES

THIRD COURSE

[CHOOSE ONE]

BOURBON BREAD PUDDING

Brown Butter Anglaise, Brandy Caramel,
Chantilly Cream

SEASONAL BERRIES

Almond Crunch, Chantilly Cream

HAZELNUT CRUNCH BAR

Raspberries, Chantilly Cream

KEY LIME, GRAHAM CRACKER BLONDIE

Coconut Lime Yogurt, Meringue

Prices are subject to 18% service charge, 4% administration fee and 7% sales tax.

RESERVE MENU

FIRST COURSE

[CHOOSE TWO]

HEIRLOOM TOMATO BRUSCHETTA

Rustic French Bread

CHICKEN CANAPE

Guacamole, Pico de Gallo, Tortilla

DUCK CIGARS

Spiced Jus

PROSCUITTO WRAPPED MELON

Balsamic Reduction

AHI TUNA TARTAR

Wontons

CRAB AND GOAT CHEESE FRITTERS

Tomato Marmalade

SECOND COURSE

[CHOOSE ONE]

LOBSTER BISQUE

Cognac Cream

CAESAR SALAD

Romaine, Crostini, Parmigiano Reggiano

ARTISANAL GREEN SALAD

Radish, Hearts of Palm, Tomato, Feta, Pommery Mustard
Vinaigrette

THE WEDGE

Tomatoes, Bacon Jam, Chives, Blue Cheese Dressing

COUNTRY SALAD

Heirloom Tomatoes, Cucumbers, Bell Peppers, Red Onions,
Feta, Olives, Red Wine Vinegar



\$115

PER PERSON

THIRD COURSE

[CHOOSE THREE]

20 OZ COWBOY RIBEYE

Veal Jus

GEORGES BANKS SEA SCALLOPS

Garlic Cream

7 OZ FILET & LOBSTER TAIL

Veal Jus

CHICKEN

Roasted Lemon Jus

SEASONAL WHITE FISH

Gremolata

AHI TUNA

Microgreen Salad

**Vegetarian Options available upon request*

SIDES

[CHOOSE THREE]

*Whipped Potatoes • Roasted Asparagus • Lobster Mac & Cheese
Creamless Corn Mash • Creamed Spinach
Truffle Potato Au Gratin • Butter Poached Mushrooms Roasted
Vegetables*

FOURTH COURSE

[CHOOSE ONE]

BOURBON BREAD PUDDING

Brown Butter Anglaise, Brandy
Caramel, Chantilly Cream

SEASONAL BERRIES

Almond Crunch, Chantilly
Cream

HAZELNUT CRUNCH BAR

Raspberries, Chantilly Cream

KEY LIME, GRAHAM CRACKER BLONDIE

Coconut Lime Yogurt,
Meringue

Prices are subject to 18% service charge, 4% administration fee and 7% sales tax.

HORS D'OEUVRES

(PRICED BY THE DOZEN, MINIMUM OF TWO DOZEN)

SEAFOOD

AHI TUNA.....	60
Wontons	
JUMBO COCKTAIL SHRIMP.....	60
Cocktail Sauce	
MINI CRAB CAKES.....	72
Horseradish Cream	
SCALLOPS WRAPPED IN BACON.....	72
Tomato Marmalade	
SALMON BLINI.....	72
Caviar	
CRAB & GOAT CHEESE FRITTERS.....	36
Tomato Marmalade	

MEAT

FRIED CHICKEN SLIDERS.....	42
Honey Mustard	
BURGER SLIDERS.....	48
Bacon Jam, Tomato, Lettuce	
CHICKEN CANAPÉS.....	36
Guacamole, Pico de Gallo	
SPECK WRAPPED WARM ASPARAGUS.....	42
Charred Lemon Aioli	
BEEF TARTAR.....	48
Horseradish Cream	
PORK DUMPLINGS.....	60
Sweet Soy	
CHICKEN LOLLIPOPS.....	48
Chipolte Ranch	
DUCK CIGARS.....	48
Spiced Jus	
PROSCUITTO WRAPPED MELON.....	36
Balsamic Reduction	

VEGETABLE

TOMATO BRUSCHETTA.....	36
Crostini	
ROASTED FINGERLING POTATOES.....	36
Crème Fraiche, Chives	
ASIAN GINGER VEGETABLE CIGAR.....	42
Shoyu	
ROASTED VEGETABLE CANAPÉS.....	36
Goat Cheese Mousse	
BABY BELLA MUSHROOM.....	36
Creamed Spinach, Asiago	



DISPLAY PLATTERS

Priced by platter, serves approximately 25 guests.

CHEF'S SELECTION
OF ARTISAN CHEESE AND
CHARCUTERIE, HONEYCOMB,
MARCONA ALMONDS,
GRAINY MUSTARD, CORNICHONS,
CAPER BERRIES, CROSTINI

— 120 —

FRESH SLICED SEASONAL
FRUITS AND BERRIES WITH
YOGURT DIPPING SAUCES

— 120 —

CHEFS SELECTION
OF ANTIPASTA

— 90 —

Prices are subject to 18% service charge, 4% administration fee and 7% sales tax.

BEVERAGES

(ALL BEVERAGES ARE CHARGED UPON CONSUMPTION)

BEGINNER

GREEN MARK BY RUSSIAN STANDARD, BEEFEATERS, BACARDI, CAPTAIN MORGAN, DEWARS,
JIM BEAM, JACK DANIELS, EXOTICO

ROCOCO STEAK'S SELECTION OF RED AND WHITE WINE (\$40 PER BOTTLE)

ROCOCO STEAK'S SELECTION OF IMPORTED AND DOMESTIC BEER (\$6 PER BOTTLE)

INTERMEDIATE

TITOS, TANGUERAY, MOUNT GAY, BACARDI, CAPTAIN MORGAN, JOHNNIE WALKER RED,
BUFFALO TRACE, MAESTRO DOBEL SILVER

ROCOCO STEAK'S SELECTION OF RED AND WHITE WINE (\$55 PER BOTTLE)

ROCOCO STEAK'S SELECTION OF IMPORTED AND DOMESTIC BEER (\$6 PER BOTTLE)

ADVANCED

GOOSE, BOMBAY SAPPHIRE, BACARDI, CAPTAIN MORGAN, JOHNNIE WALKER BLACK,
MAKERS MARK, PATRON, APPLETON ESTATE

ROCOCO STEAK'S SELECTION OF RED AND WHITE WINE (\$65 PER BOTTLE)

ROCOCO STEAK'S SELECTION OF IMPORTED AND DOMESTIC BEER (\$6 PER BOTTLE)

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