

ROGGO
STEAK

DOWNTOWN MENU

FIRST COURSE

[CHOOSE ONE]

LOBSTER BISQUE

CAESAR SALAD

Romaine, Crostini, Parmigiano Reggiano

ARTISANAL GREEN SALAD

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

HEIRLOOM SALAD

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

SECOND COURSE

[CHOOSE TWO]

7 OZ FILET

CHICKEN

SALMON

**Vegetarian Options available upon request*



\$67

PER PERSON

SIDES

[CHOOSE TWO]

WHIPPED POTATOES

ROASTED ASPARAGUS

MAC & CHEESE

CREAMLESS CORN MASH

CREAMED SPINACH

THIRD COURSE

[CHOOSE ONE]

BIRTHDAY OR WEDDING CAKE OPTIONS AVAILABLE UPON REQUEST

FLOURLESS CHOCOLATE TORTE

Espresso Chocolate Mousse, Seasonal
Berries, Black Onyx Sugar

SEASONAL BERRIES

Almond Crunch, Chantilly Cream

CRÈME BRÛLÉE

Chantilly Cream, Fresh Berries



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

SIGNATURE MENU

FIRST COURSE

[CHOOSE ONE]

LOBSTER BISQUE

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

HEIRLOOM SALAD

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

SECOND COURSE

[CHOOSE THREE]

10 OZ FILET

14 OZ NEW YORK STRIP STEAK

DUCK

SALMON

AHI TUNA

PORK CHOP

**Vegetarian Options available upon request*



\$87

PER PERSON

SIDES

[CHOOSE THREE]

WHIPPED POTATOES

ROASTED ASPARAGUS

MAC & CHEESE

CREAMLESS CORN MASH

CREAMED SPINACH

TWICE BAKED POTATOES

ROASTED VEGETABLES

THIRD COURSE

[CHOOSE ONE]

FLOURLESS CHOCOLATE TORTE

Espresso Chocolate Mousse, Seasonal
Berries, Black Onyx Sugar

SEASONAL BERRIES

Almond Crunch, Chantilly Cream

TIRAMISU

Coffee-Flavored Italian Custard

KEY LIME

Graham Cracker Blondie, Toasted Coconut,
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

Honey Mustard

PROSCUITTO WRAPPED MELON

Balsamic Reduction

AHI TUNA TARTAR

Wontons

CRAB AND GOAT CHEESE FRITTERS

Remoulade

CHEESE & CHARCUTERIE

SECOND COURSE

[CHOOSE ONE]

LOBSTER BISQUE

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

BURRATA

Orange, Beets, Arugula, Radish, Balsamic Maple Glaze,
Marcona Dust



\$117

PER PERSON

THIRD COURSE

[CHOOSE THREE]

20 OZ COWBOY RIBEYE

GEORGES BANKS SEA SCALLOPS

7 OZ FILET & LOBSTER TAIL

RACK OF LAMB

SEASONAL WHITE FISH

AHI TUNA

**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]

TIRAMISU

Coffee-Flavored Italian Custard

CRÈME BRÛLÉE

Chantilly Cream, Fresh Berries

SEASONAL BERRIES

Almond Crunch, Chantilly
Cream

CHOCOLATE SALTED CARMEL CHEESECAKE

Pretzel, Chocolate, Cookie
Crumble

KEY LIME

Graham Cracker Blondie,
Toasted Coconut, Meringue

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
Remoulade	

MEAT

FRIED CHICKEN SLIDERS.....	42
Honey Mustard, Lettuce, Tomato	
BURGER SLIDERS.....	48
Truffle Relish, Tomato, Lettuce	
CHICKEN CANAPÉS.....	36
Guacamole, Pico de Gallo	
BEEF TARTAR.....	48
Horseradish Cream	
PORK DUMPLINGS.....	60
Sweet Soy	
CHICKEN LOLLIPOPS.....	48
Chipotle Ranch	
DUCK CIGARS.....	48
Honey Mustard	
PROSCUITTO WRAPPED MELON.....	36
Balsamic Reduction	
FOIE GRAS MOUSSE.....	72
Huckleberry Jam, Brioche	
BRULEE PORK BELLY.....	60
Poached Pear	
ROASTED STEAK SLIDERS.....	72
Blue Cheese, Caramelized Onions	

VEGETABLE

TOMATO BRUSCHETTA.....	36
Crostini	
WATERMELON CAPRESE.....	36
Heirloom Tomato, Mozzarella, Basil, Balsamic Glaze	
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

— 150 —

GRILLED AND RAW ASSORTMENT OF
VEGETABLE WITH DIPPING SAUCES

— 90 —

CHEF'S SELECTION OF ANTIPASTA

— 90 —

FRESH SLICED SEASONAL FRUITS AND
BERRIES WITH DIPPING SAUCES

— 120 —

SEAFOOD TOWER, OYSTERS, SHRIMP,
LOBSTER, CRAB, CUCUMBER
MIGNONETTE, MUSTARD AIOLI,
REMOULADE

— 250 —

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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