

STARTERS

Tuna Tartare

Cucumber Kimchi, Mushroom Soy, Sesame, Lotus Root Chips 16

Miso Bone Marrow

Caramelized Leek, Cured Egg Yolk, Ciabatta 16

Escargot

Herb Garlic Butter, Puff Pastry, Parmigiano Reggiano Crisp 15

Shrimp en Brick

Tomato Marmalade, Charred Corn, Shishito Peppers 15

Brulee Pork Belly

Cauliflower Puree, Shaved Fennel, Poached Pear, Sweet Glaze 16

Crab Cake

Green Harrisa, Crispy Leeks, Shishito Peppers MKT

SEAFOOD

Shrimp Cocktail

Cocktail Sauce 20

Lobster Ceviche

Jalapeño, Mint Chimichurri,
Pickled Mustard Seeds, Radish 20

Raw Oysters

East Coast or West Coast
Half Dozen / Dozen
Cucumber Mignonette MKT

Oysters Rockefeller

Baby Spinach, Fennel, Pernod, Breadcrumbs, Parmesan 20

Seafood Platter

Traditional Accompaniments 80

CHEESE & CHARCUTERIE

Cured and Aged Meats,
Crostoni, Artisanal Cheese
and Accompaniments

36

Lobster Bisque Crostoni 13

Onion Soup Gruyere, Crostoni 12

SALADS

Local Greens

Artisanal Greens, Feta, Watermelon Radish, Carrots, Red Onion, Poppy Seed Vinaigrette 13

Caesar

Romaine, Parmigiano Reggiano, Focaccia Crisp 12
Spicy Bacon Dressing plus 2

Heirloom Salad

Tomatoes, Mozzarella, Pesto, Crispy Speck, Pistachios, Beets, Balsamic Vinaigrette 13

The Wedge

Heirloom Tomatoes, Bacon Jam, Chives, Bleu Cheese Dressing 13

STEAKS

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

ALLEN BROTHERS ANGUS

Filet Mignon 7oz 55

Ribeye 16oz 69

ALLEN BROTHERS PRIME

Filet Mignon 7oz 66

Strip 14oz 80

Ribeye 16oz 94

Dry Aged Porterhouse 45-day, 34 oz 145

STEAK ENHANCEMENTS

Indulgent addition to your steak.

Bearnaise 6

Au Poivre 7

Truffle Butter 9

Blue Cheese Butter Brulee 8

The Signature | Broiled Lobster Tail 16/32

SANDWICHES

*All Burgers served with
Parmesan Truffle Fries*

American Wagyu

Red Wine Carmelized Onions,
Aged White Cheddar, Garlic Aioli,
Heirloom Tomato, Arugula 18

Steak Sandwich

Shiitake Mushroom, Carmelized
Onion, Beemster Gouda, Ciabatta 18

TO SHARE

Roasted Mushroom 10/13

Grilled Broccolini 12

Creamless Corn Mash 9/12

Mac & Cheese 9/11

Seasonal Vegetables 10/12

Creamed Spinach 10/12

Whipped Potatoes 9/11

Parmesan Truffle Fries 11

MAINS

Dukkah Spiced Salmon

Sweet Heat Carrots, Kale Pesto, Honey Yogurt 36

Branzino

Almond and Brocolini Mousse, Romanesco, Lemon, Capers MKT

Roasted Chicken

Cashew Mole, Foraged Mushrooms, Radicchio Cabbage, Pumpkin Seeds 32

Norwegian Elk

Parsnip Puree, Herbed Root Vegetable, Cippolini Onion, Blackberry Veal Jus 54

Pork Chop

Sweet Potato Gnocchi, Foraged Mushrooms, Ginger Port, Pearl Onion 39

TRADITIONALLY TASTEFUL, CONTEMPORARY CHIC.

EXECUTIVE CHEF JORDAN BUENDIA

SOUS CHEF TEVIN WARNER

*Consuming raw or undercooked meats, eggs, poultry, fish or shellfish increases your risk of contracting 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.