

SHELLFISH & RAW BAR

Shrimp Cocktail Cocktail Sauce	20
Lobster Ceviche* Leche de Tigre, Cucumber, Radish	20
Hamachi Crudo* Buttermilk, Dill, Peach, Fresno	20
Raw Oysters* Cucumber Mignonette, East Coast or West Coast, Half Dozen or Dozen	MKT
Oysters Rockefeller Baked, Baby Spinach, Fennel, Pernod, Breadcrumb, Parmesan	20

Fruits De Mer*
 Chef's Daily Selections MKT
Please ask your server for more details.

STARTERS

Beef Tartare* Potato Pave, Sesame Garlic Aioli, Kimchi	24
Miso Bone Marrow Short Rib, Pickled Shallot, Parsley, Breadcrumb	18
Scallop Muhammara, Leek, Jus, Corn	26
Pork Belly Fennel, Marmalade, Orange	17
Crab Fritter Thai Essence, Citrus, Avocado	MKT

SOUPS & SALADS

Lobster Bisque Crostini	16
Onion Soup Gruyere, Crostini	13
Local Greens Feta, Watermelon Radish, Carrot, Red Onion, Poppy Seed Vinaigrette	13
Caesar Romaine, Parmigiano Reggiano, Focaccia Crisp <i>Spicy Bacon Dressing plus 3</i>	14
Panzanella Tomato, Focaccia, Scallion Aioli, Basil	15
The Wedge Heirloom Tomato, Bacon Jam, Chive, 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	57
	Ribeye 16oz	69
ALLEN BROTHERS PRIME	Filet Mignon 7oz	68
	Strip 14oz	80
	KC Strip 14oz	94
	Ribeye 16oz	95
	Dry Aged Porterhouse 45-day, 34 oz	170

Steak Enhancements *Indulgent addition to your steak.*

- Bearnaise 7
- Black Pepper Sauce 8
- Truffle Butter 9
- Blue Cheese Butter Brulee 8
- The Signature | Broiled Lobster Tail 16/32

HANDHELDS

All handhelds served with Parmesan Truffle Fries.

American Wagyu Burger Red Wine Onion, Aged Cheddar, Garlic Aioli, Tomato, Arugula	21
Angus Filet Steak Sandwich Shiitake Mushroom, Carmelized Onion, Beemster Gouda, Ciabatta	21

MAINS

Salmon* Gochujang, Bok Choy, Sesame, Crispy Shallot	38
Chilean Sea Bass* Caviar, Corn, Squash, Pine Nut Gremolata	MKT
Roasted Chicken Sunchoke, Truffle, Madeira Jus	34
New Zealand Elk English Pea, Asparagus, Preserved Mushroom, Yogurt	54
Pork Chop Eggplant, Cider, Cauliflower	45

TO SHARE

Roasted Mushrooms 13	Creamed Spinach 12	Whipped Potatoes 12
Grilled Broccolini 12	Creamless Corn Mash 12	Parmesan Truffle Fries 12
Seasonal Vegetables 12	Mac & Cheese 12	

EXECUTIVE CHEF DAVID BLACKMON
SOUS CHEF JORDAN BUENDIA

*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.