

ROGGO
STEAK

DOWNTOWN MENU

GUESTS TO ORDER FROM HOST'S SELECTIONS.
PRE-ORDERS REQUIRED FOR PARTIES LARGER THAN 40.
SODA, ICED TEA AND COFFEE INCLUDED.

\$96 PER PERSON

FIRST COURSE

Choose two.

Onion Soup

Caesar Salad

Artisanal Green Salad

SECOND COURSE

Choose three.

Vegetarian options available upon request.

Chicken

Salmon

Filet

Pork Chop

SIDES

Choose two.

Please note, everyone will receive the same sides.

Whipped Potatoes

Roasted Broccolini

Mac & Cheese

Creamless Corn Mash

Creamed Spinach

THIRD COURSE

Choose two.

Birthday or wedding cake options available upon request, Upcharge may apply.

Flourless Chocolate Torte

Seasonal Berries

Seasonal Crème Brûlée

SIGNATURE MENU

GUESTS TO ORDER FROM HOST'S SELECTIONS.
PRE-ORDERS REQUIRED FOR PARTIES LARGER THAN 40.
SODA, ICED TEA AND COFFEE INCLUDED..

\$ 1 1 3 PER PERSON

FIRST COURSE

Choose two.

Onion Soup

Caesar Salad

Artisanal Green Salad

The Wedge

SECOND COURSE

Choose three. Vegetarian options available upon request.

White Fish

Chicken

Pork Chop

Filet

Ribeye

SIDES

Choose two.

Please note, everyone will receive the same sides.

Whipped Potatoes

Roasted Broccolini

Mac & Cheese

Creamless Corn Mash

Creamed Spinach

Potato Au Gratin

Seasonal Vegetables

THIRD COURSE

Choose two. Birthday or wedding cake options available upon request, Upcharge may apply.

Flourless Chocolate Torte

Seasonal Berries

Seasonal Crème Brûlée

Seasonal Cheesecake

RESERVE MENU

GUESTS TO ORDER FROM HOST'S SELECTIONS.
PRE-ORDERS REQUIRED FOR PARTIES LARGER THAN 40.
SODA, ICED TEA AND COFFEE INCLUDED.

\$142 PER PERSON

FIRST COURSE

*Choose two. Appetizers to be passed.
Please note, everyone will receive the same appetizers.*

Heirloom Tomato Bruschetta
Chicken Canape
Meatballs
Prosciutto Wrapped Melon
Ahi Tuna Tartar
Crab and Goat Cheese Fritters

SECOND COURSE

Choose two.

Lobster Bisque
Caesar Salad
Artisanal Green Salad
The Wedge

THIRD COURSE

Choose three.

Lamb
White Fish
Salmon
Whole Lobster Tail
Filet & Lobster Tail
New York Strip

SIDES *Choose three.*

Please note, everyone will receive the same sides.

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

FOURTH COURSE

Choose two. Birthday or wedding cake options available upon request, Upcharge may apply.

Seasonal Cheesecake Seasonal Berries Flourless Chocolate Torte Seasonal Crème Brûlée

ELITE MENU

GUESTS TO ORDER FROM HOST'S SELECTIONS.
PRE-ORDERS REQUIRED FOR PARTIES LARGER THAN 40.
SODA, ICED TEA AND COFFEE INCLUDED..

\$163 PER PERSON

FIRST COURSE

*Choose two. Appetizers to be passed.
Please note, everyone will receive the same appetizers.*

- Ahi Tuna
- Jumbo Cocktail Shrimp
- Chicken Lollipops
- Meatballs
- Tomato Bruschetta
- Baby Bella Stuffed Mushrooms
- Brûlée Pork Belly
- Bacon Wrapped Scallops

SECOND COURSE

Choose two.

- Caesar Salad
- The Wedge
- Artisanal Green Salad

THIRD COURSE

- Lobster Bisque
- French Onion

FIFTH COURSE

Choose two. Birthday or wedding cake options available upon request, Upcharge may apply.

- Seasonal Cheesecake
- Seasonal Berries
- Strawberry Shortcake
- Seasonal Crème Brûlée

FOURTH COURSE

Choose three.

- Ribeye
- Filet & Lobster Tail
- Lamb
- Seasonal White Fish
- Ahi Tuna
- Whole Lobster Tail
- New York Strip

SIDES *Choose three.*

Please note, everyone will receive the same sides.

- Whipped Potatoes
- Roasted Broccolini
- Lobster Mac & Cheese
- Creamless Corn Mash
- Creamed Spinach
- Truffle Potato Au Gratin
- Butter Poached Mushrooms
- Seasonal Vegetables

HORS D'OEUVRES

PRICED BY THE DOZEN. MINIMUM OF TWO DOZEN.

VEGETABLES

Tomato Bruschetta 36
Crostini

Baby Bella Mushroom 36
Creamed Spinach, Asiago

Roasted Vegetable Canapés 36
Goat Cheese Mousse

Chickpea Panisse 40
Root Vegetable, Truffle Aioli

SEAFOOD

Ahi Tuna 60
Wontons

Jumbo Cocktail Shrimp 60
Cocktail Sauce

Scallops Wrapped In Bacon 74
Sauce Vierge

Smoked Salmon 72
Pomme Paillison, Dill

Crab & Goat Cheese Fritters 36
Remoulade

Shrimp Gruyere Puffs 60

Mini Crab Cakes MKT
Remoulade

Shrimp Tostado 68
Corn, Cotija, Lime

MEAT

Fried Chicken Sliders 42
Honey Mustard, Lettuce, Tomato

Burger Sliders 48
White Cheddar, Garlic Aioli, Carmelized Onions

Chicken Canapés 36
Guajillo, Avocado, Cilantro

Beef Tartar 48
Horseradish Cream

Pork Dumplings 60
Sweet Soy

Chicken Lollipops 48
Spicy Ranch

Meatballs 48
Sweet Hoisin

Proscuitto Wrapped Melon 38
Balsalmic Reduction, Honey

Foie Gras Mousse 72
Huckleberry Jam, Brioche

Brulee Pork Belly 64
Black Garlic BBQ, Pickled Veg

Roasted Steak Sliders 72
Carmelized Onions, Beemster Gouda

Speck Wrapped Dates 38
Sherry Maple Gastrique

DISPLAY PLATTERS *Priced by platter, serves approximately 25 guests.*

Chef's Selection of Artisan Cheese & Charcuterie Honeycomb, Nuts, Grain Mustard, Cornichons, Caper Berries, Crostini 250

Grilled and Raw Assortment of Vegetable With Dipping Sauces 110

Fresh Sliced Seasonal Fruits and Berries With Dipping Sauces 150

Seafood Tower Lobster Tails, Shrimp, Crab Meat, Oysters, Variety of Sauces 350



BEVERAGES

ALL AVAILABLE AS BEER & WINE ONLY, CASH BAR OR BAR CHARGED ON CONSUMPTION.

BEGINNER

3 Hour \$55 per person | 4 Hour \$70 per person

Titos, Tangueray, Don Q, Captain Morgan, Dewars, Jim Beam, Jack Daniels, Lalo, Old Forester

Rococo Steak's Selection of Red and White Wine

Rococo Steak's Selection of Imported and Domestic Beer

INTERMEDIATE

3 Hour \$65 per person | 4 Hour \$80 per person

Ketel One, Tangueray, Mount Gay, Bacardi, Captain Morgan, Johnnie Walker Red, Tequila Ocho Plata, Heaven Hill Bottled in Bond

Rococo Steak's Selection of Red and White Wine

Rococo Steak's Selection of Imported and Domestic Beer

ADVANCED

3 Hour \$75 per person | 4 Hour \$90 per person

Ketel One, Bombay Sapphire, Bacardi, Mount Gay, Johnnie Walker Black, Makers Hendricks, Woodford Reserve, Don Julio

Rococo Steak's Selection of Red and White Wine

Rococo Steak's Selection of Imported and Domestic Beer



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