ROCOCO STEAK

SHELLFISH & RAW BAR

Shrimp Cocktail Cocktail Sauce 22

Lobster Ceviche* Meyer Lemon, Ginger, Sakura Shoyu, Nori Chip 21

Ahi Tuna Crudo* Hazelnut, Ponzu, XO Sauce 24

Raw Oysters* Cucumber Mignonette, East Coast or West Coast, Half Dozen or Dozen MKT

Oysters Rockefeller Baked, Baby Spinach, Fennel, Pernod, Breadcrumb, Parmesan 20

BBQ Shrimp Ciabatta, Lemon 24

Caviar Service
Chef's Daily Selections MKT
Please ask your server for more details.

STARTERS

Bread Service Ciabatta, Vermont Cultured Butter, Seasonal Accompaniments 9

Beef Tartare* Potato Pave, Sesame Garlic Aioli, Kimchi 25

Miso Bone Marrow Short Rib, Pickled Shallot, Parsley, Breadcrumb 18

Rabbit Agnolotti Ricotta, Truffle, Horseradish, Mushroom 26

Pork Belly Black Garlic BBQ, Pickled Roots, Soy 18

Crab Fritter Thai Essence, Citrus, Avocado MKT

Octopus Chorizo, Citrus, Kosho, Hollandaise, Peas 20

SOUPS & SALADS

Lobster Bisque Crostini 16

Onion Soup Gruyere, Crostini 14

Local Greens Goat Cheese, Radish, Sunflower Seed, Orange, Pink Peppercorn Vinaigrette 14

Caesar Romaine, Parmigiano Reggiano, Focaccia Crisp 14
Spicy Bacon Dressing plus 3

Heirloom Tomato Seasonal Vegetables, Green Goddess Dressing, Ramp, Focaccia, Greens 16

The Wedge Heirloom Tomato, Bacon Jam, Chive, Bleu Cheese Dressing 15

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
ALLEN BROTHERS PRIME	Filet Mignon 7oz	68
	Strip 14oz	80
	Ribeye 16oz	95
	Dry Aged Cowboy 45-day, 20oz	139
	Dry Aged Porterhouse 45-day, 34 oz	170
ALLEN BROTHERS WAGYU	Ribeye 16oz	165

Steak Enhancements *Indulgent addition to your steak.*
Bearnaise 8
Black Pepper Sauce 8
Foie Gras Onion 8
Truffle Bone-Marrow Butter 9
Blue Cheese Butter Brulee 9
The Signature | Broiled Lobster Tail 16/32

HANDHELDS

All handhelds served with Parmesan Truffle Fries.

Wagyu Burger Red Wine Onion, Aged Cheddar, Garlic Aioli, Tomato, Arugula 25

Angus Filet Steak Sandwich Shiitake Mushroom, Foie Gras Onion, Beemster Gouda, Challah 25

MAINS

Salmon* Asparagus, Turnip, Sauce Pil Pil, Onion 38

Market Fish* Fennel, Smoked Tomato-Butter, Citrus MKT

Magret Duck Mushrooms, Preserved Sour Cherry, Spiced Honey, Jus 52

Lamb Chops Roman Gnocchi, Seasonal Beans, Lamb Bacon, Sweet Pepper 65

Pork Chop Potato, Corn, Miso-Mustard Glaze, Squash 49

TO SHARE

Roasted Mushrooms 14
Grilled Broccolini 13
Seasonal Vegetables 13
Creamed Spinach 14
Creamless Corn Mash 14
Mac & Cheese 14
Whipped Potatoes 13
Parmesan Truffle Fries 13

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.*