

SHELLFISH & RAW BAR

Shrimp Cocktail	Cocktail Sauce	22
Lobster Ceviche*	Cucumber, Radish, Rice Crisp	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, Breadcrumbs, Parmesan	20
Seared Scallops	Crab, Lemon Risotto, Asparagus	32

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, Breadcrumbs	18
Rabbit Agnolotti	Ricotta, Truffle, Horseradish, Mushroom	26
Pork Belly	Shishito, Charred Corn, Sherry, Smoked Paprika Aioli	18
Crab Fritter	Thai Essence, Citrus, Avocado	MKT
Octopus	Chorizo, Citrus, Kosho, Hollandaise, Peas	24

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
<i>Spicy Bacon Dressing plus 3</i>		
Beet Salad	Ginger, Honeycrisp, Pistachio, Cana de Cabra, Bitter 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	59
ALLEN BROTHERS PRIME	Filet Mignon 7oz	70
	Strip 14oz	80
	Ribeye 16oz	97
	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	Blue Cheese Butter Brulee 9
Black Pepper Sauce 8	Roasted Bone Marrow 14
Foie Gras Onion 8	Seared U-10 Scallops (2) 20
Truffle Bone-Marrow Butter 9	The Signature Broiled Lobster Tail 16/32

HANDHELDS

All handhelds served with Parmesan Truffle Fries.

Wagyu Burger	Bleu Cheese, Truffle Aioli, Frisee, Red Wine Onions	25
Angus Filet Steak Sandwich	Shiitake Mushroom, Foie Gras Onion, Beemster Gouda, Challah	25

MAINS

Salmon*	Leeks, Prosciutto Emulsion	38
Branzino	Harissa, Chermoula, Watercress	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	Creamed Spinach	14	Whipped Potatoes	14
Grilled Broccolini	14	Creamless Corn Mash	14	Parmesan Truffle Fries	14
Seasonal Vegetables	14	Mac & Cheese	14		

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.