

RO'S

LUNCH MENU

tues -sat

lunch items come with a side & drink
(Drink complimentary with dine in only)

entrees

HAMBURGER STEAK **\$12**

8 to 9 oz of fresh patted ground CAB open flame grilled to temp

FISH STRIPS **\$11**

six fried strips with hushpuppies

STEAK TATER **\$12**

loaded potato with shredded steak, butter, sour cream, cheese, bacon & toast - no side

CHICKEN BREAST **\$13**

8oz grilled breast plain, cajun or lemon pepper seasoning

PORK TIPS **\$12**

8 oz pork hand cut into strips seasoned & caramelized in sweet chili sauce

TENDERS **\$10**

four hand battered chicken tenders

CHICKEN & SALAD **\$15**

house salad topped with grilled or fried chicken

CARIBBEAN CHICKEN **\$17**

grilled chicken strips cooked in sweet chili over saffron rice, topped with pepper jack cheese & grilled pineapple slices

BEEF TIPS **\$19**

8 to 9 oz of hand cut bite sized mignon pieces perfectly lean and cooked to temp

Sides

HOUSE CHIPS	COLE SLAW
BAKED POTATO	ONION CRISP
SWEET POTATO	BROCCOLI
FRIES	SAFFRON RICE
SWEET FRIES	HUSHPUPIES
ASPARAGUS +\$1	HONEY CARROTS +\$1

& handhelds

Substitute any bun for gluten free bun + \$2

SWEET CAROLINE **\$16**

double stack smash burger on brioche bun layered with melted pepper jack, peppered bacon, jalapenos, & pepper jelly cream cheese

BLT **\$9**

peppered bacon over lettuce and tomato on texas toast

CHICKEN OR BEEF PHILLY **\$10**

chicken or beef topped with grilled onion, peppers & melted swiss cheese

- change protein to mushrooms for vegetarian option

BACON CHEESEBURGER **\$10**

all american single smash burger with lettuce, tomato, onion, & american cheese

DOUBLE POP **\$15**

all american double smash burger with lettuce, tomato, grilled onions, bacon & american cheese

SALMON BLT **\$14**

thin cajun salmon, peppered bacon, lettuce & tomato on texas toast

THE CASH **\$13**

fried or grilled chicken on toasted flat bread with lettuce, tomato, cheese & sriracha ranch

CBR **\$15**

chicken bacon cajun ranch fried or grilled on a hoagie over lettuce & tomato with broiled swiss cheese