

RO'S GRILLE DINNER

APPETIZERS

Glazed Brussels \$11

seared brussel sprouts tossed in a spicy sweet glaze
– add blue cheese crumbles \$2

Stuffed Pups \$13

our signature hushpuppies filled with white cheddar cheese and bacon
– contains jalapeños

Onion Crisp Stack \$9

fried, thinly sliced onions served with our homemade texas petal sauce

Fried Mushrooms \$10

hand battered and fried golden served with our homemade texas petal sauce

Bread & Butter \$9

warm yeast rolls served with our homemade brown honey butter and garlic herb butter

Ahi Wontons \$17

seared ahi tuna, avocado, & salsa atop wonton chips with a teriyaki and siracha sauce drizzle

Harissa lamb chops \$23

5 chops marinated in olive oil and harissa paste atop a bed of onion crisps served with greek harissa & pesto dip

Fried Pickles \$10

lightly battered, golden crispy, fried pickle slices served with our homemade ranch

SALADS

Dressings: ranch, balsamic, 1000 island, italian, blue cheese, honey mustard, french

Buffalo Blue Salad \$16

buffalo tossed chicken over romaine, cucumber, tomato, carrot, bacon, egg, blue cheese crumbles & crouton strips.
– grilled or fried

Caesar \$9

romaine tossed in creamy caesar dressing, shaved parmesan & crouton strips
– add chicken +5 ; add salmon +5

House \$9

romaine, cucumber, tomato, carrot, cheese, cabbage, bacon, boiled egg & crouton strips.
– add chicken +5 ; add salmon +5

BURGERS & SANDWICHES

- served with one side item & pickle spear -

* Ask about our gluten-free bun option - +\$2 *

Poboy \$15

fried or blackened shrimp on a hoagie with lettuce, tomato & topped with our homemade texas petal sauce
– served fried or grilled

Aloha Burger \$16

sweet chili glazed burger topped with grilled pineapple, pepperjack, and fried jalapenos
– lettuce & tomato

Jack Jack \$16

steakhouse style burger cooked to temp topped with bacon, fried onion crisps, lettuce, tomato and choice of swiss, pepperjack or american cheese
– pickle spear on top-

Mexi-burger \$16

burger wrapped in grilled tortilla with pepperjack cheese, avocado, salsa, & bacon

CBR \$14

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

Brisket Tacos \$18

smoked brisket chopped and seasoned on top of naan, with sriracha slaw and a broiled beer cheese drizzle.

FOR THE LITTLES

Tenders \$9

Four hand battered chicken tenders deep fried to golden perfection + any one side

Fish Strips \$10

Four fried fish strips with hushpuppies, no roll, + any one side

Bacon cheese burger \$9.5

All American burger with lettuce, tomato, onion, bacon, & american cheese + any one side item

Cheese quesadilla \$6.5

cheese medley melted on grilled flour tortilla + any one side

SIDES

add side \$3.50

baked potato -loaded +\$2

sweet potato

fries -loaded +\$2

house chips -loaded +\$2

broccoli -loaded \$2

cole slaw

onion crisps

sweet fries +\$1

roasted rainbow carrots -
+\$2

hushpuppies

saffron rice

grilled garlic herb asparagus -
+\$2

RO'S GRILLE DINNER

BEEF &

Filet Mignon \$45

8 oz of the best cut on the market, open flame grilled & broiled with garlic herb butter topper. Half salad & one side included.
– add boursin cheese & onion crisp topper + \$3

Ribeye \$18 \$30

6 or 12 oz hand cut and flame grilled to temp with any one side item & roll

The Strip \$42

16 oz center cut strip grilled, seared, sliced and topped with herb butter; salad included + any one side item & roll
– served medium temp or less only.

Beef Tips \$19

lean 9oz mignon portion of bite size steak pieces cooked to temp served with any one side item & roll

Bistro Tenderloin \$17 \$28

hand cut and bacon wrapped steak medallions cooked to temp 5oz / 10oz served with any one side item & roll

Hamburger Steak \$12

8 to 9oz of fresh patted angus ground beef grilled to temp served with any one side item & roll

Ven & Grits \$45

chili coffee rubbed venison sliced over panko battered cheese grits & chimichurri drizzle
– no substitutions, served medium rare to medium no roll or side –

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

POULTRY

- served with side item & roll -

Chicken Breast \$12

8oz grilled breast, cajun or lemon peppered seasoning optional
– served with white sauce

Dinner Tender \$13.5

six hand battered tenders deep fried to golden perfection
– amount can vary due to size

Caribbean Chicken \$15

grilled chicken cooked in sweet chili sauce topped with pepperjack cheese & grilled pineapple over a bed of saffron rice

Ro's Bowl \$16

sliced grilled chicken, onions, mushrooms, rice, shredded cheese, and bacon sautéed together and topped with white sauce
– does not come with side

FROM THE PIG

- served with side item & roll -

Tomahawk porkchop \$22

bone in porkchop marinated in honey/soy sauce, flame grilled then topped with house made bacon apple chutney
– served medium or medium well

Ribs \$22

tender baby backs slow cooked & grilled. served with white sauce, grilled corn and any one side item.
– served wet or dry

SEAFOOD

- served with side item, hushpuppies & slaw -

Salmon \$18

cajun seared salmon fillet on a bed of saffron rice, topped with lemon garlic dill butter. served medium or well done. roasted rainbow carrots included
– does not include slaw

Jumbo Shrimp \$17

Two grilled skewers or six hand battered fried shrimp
– cajun, lemon pepper, or BBQ seasoning optional

Filletts \$16

fish fillets served grilled or fried with onion slice, slaw, hushpuppies and any one side item
– optional cajun or lemon pepper seasoning

Shrimp 'n' Grits

panko fried grits smothered with cajun cream sauce & topped with cajun grilled shrimp \$22
– no side, hushpuppies or slaw

MIXED '2' MATCH

- served with side item & roll -

Tips & Chicken \$25

Land & Sea \$24

5 oz bistro tenderloin with grilled or fried shrimp

Ribs & Tenders \$27

Pond & Pasture \$20

hamburger steak with two grilled or fried fish fillets

ADD ON

onion & peppers + \$2

sautéed mushrooms + \$2

Half Salad + \$3.5

– only with \$9 food purchase

extra roll + \$1.00

pepperjack, american, swiss

+ \$.50

fried jalapenos + \$3.5

shrimp skewer + \$6

bacon + \$2.5

A 20% gratuity will be added to all groups of 6 or more