

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. <i>– add boursin cheese & onion crisp topper + \$3</i>	The Strip \$42 16 oz center cut strip grilled, seared, sliced and topped with herb butter; salad included + any one side item & roll <i>– served medium temp or less only.</i>	Bistro Tenderloin \$17 \$28 hand cut and bacon wrapped steak medallions cooked to temp 5oz / 10oz served with any one side item & roll
Ribeye \$18 \$30 6 or 12 oz hand cut and flame grilled to temp with any one side item & roll	Beef Tips \$19 lean 9oz mignon portion of bite size steak pieces cooked to temp 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 <i>– no substitutions, served medium rare to medium no roll or side –</i>		

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 <i>– served with white sauce</i>	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 <i>– does not come with side</i>
Dinner Tender \$13.5 six hand battered tenders deep fried to golden perfection <i>– amount can vary due to size</i>		

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 <i>– served medium or medium well</i>	Ribs \$22 tender baby backs slow cooked & grilled. served with white sauce, grilled corn and any one side item. <i>– served wet or dry</i>

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 <i>– does not include slaw</i>	Fillets \$16 fish fillets served grilled or fried with onion slice, slaw, hushpuppies and amy one side item <i>– optional cajun or lemon pepper seasoning</i>
Jumbo Shrimp \$17 Two grilled skewers or six hand battered fried shrimp <i>– cajun, lemon pepper, or BBQ seasoning optional</i>	Shrimp 'n' Grits panko fried grits smothered with cajun cream sauce & topped with cajun grilled shrimp \$22 <i>– no side, hushpuppies or slaw</i>

MIXED '2' MATCH	
- served with side item & roll -	
Tips & Chicken \$25	Ribs & Tenders \$27
Land & Sea \$24 5 oz bistro tenderloin with grilled or fried shrimp	Pond & Pasture \$20 hamburger steak with two grilled or fried fish fillets

ADD ON		
onion & peppers + \$2	extra roll + \$1.00	shrimp skewer + \$6
sautéed mushrooms + \$2	pepperjack, american, swiss	bacon + \$2.5
Half Salad + \$3.5 <i>– only with \$9 food purchase</i>	+ \$.50	
	fried jalapenos + \$3.5	

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