

Dinner

APPETIZERS

SALMON GRAVLAX TARTINE* 17
red wine-cured salmon, capers, fresh dill,
egg salad spread, toasted pumpernickel

CARROTS THREE WAYS *GF, VEG, CN* 12
sous vide heirloom carrots, carrot purée,
carrot gastrique, greek yogurt, pine nuts

TUNA TARTARE* *DF* 14
avocado, tempura nori chips, sweet soy,
sriracha aioli

SEAFOOD COCKTAIL *GF, DF*
cocktail & remoulade sauce, fresh lemon
shrimp | 17 jumbo lump crab | 27

GULF SHRIMP & JUMBO LUMP CRAB 22
CAMPECHANA *GF, DF*
spicy tomato-avocado salsa, tortilla chips

SOUPS *cup 5, bowl 6*

CHILLED GAZPACHO *GF, DF*

CHICKEN TORTILLA SOUP *GF, DF*
tortilla strips, avocado

SALADS

AUTUMN FLOWER *GF* 12
arugula, frisee, red oak, mixed mushrooms, boursin-filled squash blossoms,
heirloom carrots, butternut squash purée, balsamic vinaigrette

TRADITIONAL COBB SALAD *GF* 12 | 14
tossed greens, diced chicken, avocado, bacon, tomatoes,
bleu cheese, egg, old house dressing

CAESAR SALAD 8 | 10
romaine, tomatoes, focaccia croutons, shaved parmigiano-reggiano

WEDGE SALAD *GF* 7 | 9
crumbled bleu cheese, bacon, tomatoes, creamy bleu cheese dressing

ROCC HOUSE SALAD *GF, DF, V* 9
tomatoes, artichokes, avocado, hearts of palm, choice of dressing

ADD PROTEIN TO ANY SALAD:

chicken | 7 fried oysters | 8 shrimp | 13 salmon | 23 jumbo lump crab (2oz) | 13, (4oz) | 27

DAILY SPECIALS

WEDNESDAY & SUNDAY
ROCC Fried Chicken
(3 pieces), green beans,
whipped potatoes | 19

THURSDAY
SIP Wine Specials

Prime Rib Special*
whipped potatoes, green beans,
au jus & horseradish | MKT

SATURDAY
SIP Wine Specials

FRIED GULF OYSTERS *DF* 13
eight cornmeal crusted oysters,
cocktail & remoulade sauce, fresh lemon

JUMBO LUMP CRAB CAKE 18
beluga lentils, orange vinaigrette,
lemon-butter sauce

VEGETABLE BEEF SOUP *GF, DF*

SOUP OF THE DAY / WEEK
friday shrimp & crab gumbo 11 | 14

GF gluten free | **DF** dairy free | **VEG** vegetarian | **V** vegan | **CN** contains nuts

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

CHEF'S SIGNATURES

THAI GREEN CURRY <i>GF, DF, V</i>	19
roasted heirloom carrots, cauliflower & eggplant, jasmine rice, thai green curry sauce	
BBQ GLAZED PORK CHOP* <i>GF</i>	28
whipped potatoes, grilled asparagus, topped with onion rings	
CRISPY WHOLE BRANZINO <i>DF</i>	34
fried, whole, bone-in branzino, papas bravas, garlic aioli, tomatoes, red onions, basil, candied lemon wheels - **this fish is only available served whole**	
GULF SNAPPER PLANCHA with JUMBO LUMP CRAB <i>GF</i>	45
rice pilaf, sauté of jalapeño & bell peppers, red onions, lemon butter sauce	
CACIO E PEPE	18
fresh bucatini pasta, trio of peppercorns, pecorino romano	
HARISSA RUBBED SALMON <i>GF, DF, CN</i>	33
carrot-coconut bisque, cauliflower couscous, red pearl onions, pine nuts, cilantro oil	
GAUCHO CRUSTED LAMB LOIN* <i>GF</i>	38
spinach risotto, pearl onions, mixed mushrooms, minted lamb jus, feta crema	
12oz SPICE RUBBED PRIME NEW YORK STRIP* <i>GF</i>	52
potato pave, café de paris sauce, pickled fresno chiles, smoked sea salt	
CHAR-CRUSTED PRIME FILET FORESTIERE* <i>GF</i>	4oz. 26 6oz. 36
mushrooms, potatoes, bacon, bordelaise sauce, truffle butter	

all proteins above are available simply served with your choice of two sides

CLUB CLASSICS

8oz CERTIFIED ANGUS BURGER*	13
char-grilled, choice of cheese, lettuce, tomato, onion, pickle, choice of one side	
FRIED SEAFOOD PLATTERS <i>DF</i>	
french fries, cole slaw, remoulade & cocktail sauce, fresh lemon	
	catfish 17 oysters 23 shrimp 26 choice of two 38
CHICKEN FRIED STEAK	26
prime tenderloin, whipped potatoes, green beans, creamed gravy	
HERB MARINATED CHICKEN BREAST	18
served with your choice of two sides	

SIDES:	
<i>regular or homemade chips</i>	<i>cole slaw</i>
<i>whipped potatoes</i>	<i>broccoli</i>
<i>baked potato</i>	<i>brussels sprouts</i>
<i>french fries</i>	<i>green beans</i>
<i>sweet potato fries</i>	<i>asparagus</i>
<i>beer battered onion rings</i>	<i>spinach</i>
<i>rice pilaf</i>	<i>sauteéd mushrooms</i>

SAUCES:	
<i>lemon-butter caper</i>	<i>béarnaise</i>
<i>peppercorn merchant</i>	<i>tartar sauce</i>
<i>mushroom madeira</i>	<i>cocktail sauce</i>
<i>creamed gravy</i>	<i>remoulade</i>
<i>hollandaise</i>	

Thank you for dining with us!
Sam Gossett, Restaurant Chef



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