

STARTERS

- CRAB CAKE** 26
remoulade, cocktail sauce
- THAI BBQ SHRIMP** 18
sticky rice, thai chili sauce, sesame
- BURRATA** 22
delicata, pomegranate, extra virgin olive oil, basil, balsamic
- STEAK COBB SALAD** 32
grilled strip, mixed greens, blue cheese, chopped eggs, artichokes, grape tomatoes, avocado, croutons, balsamic vinaigrette
- ROANOKE SALAD** 21
roisserie chicken, grape tomatoes, jicama, bacon, avocado, hard boiled egg, blue cheese, honey-lime dijon vinaigrette
- CAESAR SALAD** 17
garlic croutons, parmesan, house dressing

PROTEIN ADD ONS
Chicken 6 • *Faroe Island Salmon 9 • *Steak 11 • Shrimp 3 ea.

ENTREES

- THANKSGIVING TURKEY** 38
gravy, mushroom stuffing, brussel sprouts, cranberry orange
- LOBSTER RAVIOLI** 42
vodka cream sauce
- BUTTERNUT SQUASH RISOTTO** 28
pomegranate, parmesan cheese, pepitas
- ROASTED SALMON** 36
confit tomato, pesto mashed potato, leek fondue
- *14 OZ NY STRIP** 56
truffle mashed potatoes, caramelized shallots, au poivre
- *STEAK FRITES** 42
10 oz ribeye steak, garlic aioli, sea salt, au poivre

SIDES

- MACARONI & CHEESE** 12
taleggio, breadcrumbs
- FRENCH FRIES** 12
garlic aioli, parmesan
- ROASTED BRUSSELS** 12
thai chili crunch
- MISO MASHED SWEET POTATO** 10

DESSERTS

- PECAN PIE** 12
- CARAMEL APPLE PIE** 12
- PISTACHIO CHEESECAKE** 10
- BLACK FOREST CAKE** 12

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Call 312-882-8246 or visit www.theroanokerestaurant/Private Dining page for more information.

Executive Chef - Roberto Martinez

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