

STARTERS

- CRAB CAKE** 21
remoulade, cocktail sauce
- THAI BBQ SHRIMP** 18
sticky rice, thai chili sauce, sesame
- SEASONAL BURRATA** 18
delicata squash, arugula, tomato jam, radicchio, balsamic reduction, pumpkin seeds, crostini
- STEAK COBB SALAD** 25
grilled strip, mixed greens, blue cheese, chopped eggs, artichokes, grape tomatoes, avocado, croutons, balsamic vinaigrette
- ROANOKE SALAD** 21
rotisserie chicken, grape tomatoes, jicama, bacon, avocado, hard boiled egg, blue cheese, honey-lime dijon vinaigrette
- CAESAR SALAD** 14
garlic croutons, parmesan, house dressing

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

ENTREES

- THANKSGIVING TURKEY** 32
gravy, mushroom stuffing, brussel sprouts, cranberry orange
- LOBSTER RAVIOLI** 32
vodka cream sauce
- BUTTERNUT SQUASH RISOTTO** 26
Roasted butternut squash, fresh sage, olive oil, toasted pumpkin seeds
- ROASTED SALMON** 36
confit tomato, pesto mashed potato, leek fondue
- *14 OZ NY STRIP** 45
truffle mashed potatoes, caramelized shallots, au poivre
- *STEAK FRITES** 38
10 oz ribeye steak, garlic aioli, sea salt, au poivre

SIDES

- MACARONI & CHEESE** 12
taleggio, breadcrumbs
- FRENCH FRIES** 7
garlic aioli, parmesan
- CRISPY BRUSSELS SPROUTS** 12
thai chili sauce
- 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/PrivateDining for more information.

Executive Chef - Roberto Martinez

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