

NEW YEAR'S EVE PRIX FIXE MENU

CHOOSE ONE COMPOSED APPETIZER, ENTRÉE, SIDE & DESSERT
\$105 (including a bubbly welcome pour)

- HOLIDAY SALAD 20

arugula, frisee, radicchio, fresh orange,
pomegranate seeds, caramelized pecans, feta cheese,
champagne vinaigrette
- THAI BBQ SHRIMP 18

sushi rice, thai chili sauce, sesame, chive, crispy onion
- NEW ENGLAND CLAM CHOWDER 10

bacon, house cheddar biscuit, chives

- TUNA TARTARE* 19

fresh tuna, avocado, wonton chips, Japanese dressing
- LAMB HUMMUS 20

braised lamb ragu, za'atar pita, mint infused olive oil
- BURATTA 18

delicate squash, arugula, radicchio, olive oil, tomato
jam, pumpkin seed, crostini, balsamic reduction

ENTRÉES

- PRIME RIB* 65

truffle mashed potatoes, au jus horseradish
- LOBSTER & SHRIMP RAVIOLI 36

vodka sauce, lobster, shrimp, garlic breadcrumb
- BAKED FOUR CHEESE RAVIOLI 24 V

spinach, marinara, taleggio sauce, mozzarella,
garlic bread crumbs, crostini
- GREEN CIRCLE ROTISSERIE CHICKEN 29

truffle mashed potatoes, seasonal vegetables,
garlic lemon sauce
- STEAK FRITES* 39

10 oz. ribeye steak, garlic aioli, sea salt, au poivre

- SEARED SCALLOPS 38

breadcrumbs, salsa verde, butternut
squash purée
- ROASTED SALMON* 28

confit tomato, pesto mashed potato, leek fondue
- BRAISED SHORT RIBS 42

mashed potatoes, tri-colored carrots, green beans,
red wine reduction
- CHICKEN PARMESAN 27

mozzarella, herb linguine, pomodoro sauce

SIDES

- SEASONAL VEGETABLES 12 VEG

garlic, thyme herb sauce
- FRENCH FRIES 7 V

mushroom garlic aioli, parmesan
- ROASTED MUSHROOMS 13 VEG

chef's mushroom blend, fresh herbs, garlic,
olive oil

- HOUSE CHEDDAR BISCUIT 7 V

local honey butter, hawaiian black salt
- CRISPY BRUSSEL SPROUTS 12 VEG

garlic chili ginger sauce
- MAC N' CHEESE 12 V

taleggio, breadcrumbs
add shrimp 3pc 12 • add bacon 4

DESSERTS

- CHOCOLATE TRUFFLE MOUSSE 12

vanilla bean gelato
- CHOCOLATE COOKIE SKILLET 12

vanilla bean gelato

- CARAMEL APPLE COBBLER 12

vanilla gelato a la mode, caramel
- 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

*This item is served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
VEG (vegan) V (vegetarian), Gluten Free Bread available upon request.
As a way to offset rising costs, we have added a 3.5% surcharge to all checks. You may request to have this taken off your check, should you choose.
Thank you for dining with us.