

VALENTINE'S DAY MENU

STARTERS

- SEASONAL SALAD 21

arugula, frisee, radicchio, pomegranate seeds, strawberry, caramelized pecans, goat cheese, sherry vinaigrette

BEET SALAD 20

roasted red and gold beets, plum, arugula, goat cheese, sunflower seeds, poppyseed dressing

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

FIG CROSTINI 18

marinated fig, goat cheese, baguette crostini

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
- 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
- NY STRIP* 67

14 oz, rapini, mashed potato, peppercorn 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

BLACK FOREST CAKE 12
- RUSTIC APPLE TART 12

caramel sauce and vanilla ice cream

PECAN PIE 12

Roanoke Private Dining Special Events | Catering

Enjoy the flavors of artisan comfort food while dining in beautifully designed rooms for every occasion.
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.

SIGNATURE

RED WOLF Wolf Point Rye, Maraschino Liqueur, Averna Amaro	18	VIOLET SKY MARGARITA Gran Centenario Plata, Triple Sec, Lime Juice, Butterfly Pea Cordial	16
CHICAGO SIESTA Gran Centenario Plata, Jepson’s Malort, Grapefruit, Lime, Dehydrated Grapefruit	16	WORKING LUNCH Monkey Shoulder Blended Whiskey, Lemon, Agave, Framboise	16
OAXACA OLD FASHIONED Milagro Reposado, 400 Conejos Mezcal, Agave, Peychaud Bitters, Flamed Orange Peel	18	ESPRESSO MARTINI Grey Goose Vodka, Sparrow Espresso, Disaronno Amaretto	18
NEGRONI SOUR Ford’s Gin, Campari, Amaro Montenegro, Egg White, Lemon Juice	16	OASIUM DAYBREAK Hendricks, Oasium, Orange Liqueur, Giffard Pineapple, Lime Juice, Fig Preserve Cordial	16
CASABLANCA Bacardi Mango Chili, Grapefruit Oleo, Pineapple, Lime, Pomegranate	16	IN GOOD HEALTH Cucumber & Kiwi Infused Bacardi Rum, Lime, Cane Sugar	14

ROANOKE CLASSICS

THE LANDMARK OLD FASHIONED Cherry Wood Citrus Infused Old Forester Bourbon, Demerara, Bitters, HAVE IT SMOKED FOR \$2	16
NOT SO OLD FASHIONED Angel’s Envy, Rosemary & Thyme Cordial, Aromatic & Orange Bitters	18
THE BLACK MANHATTAN Woodford Reserve, Trinchero Vermouth, Amaro Averna, Bitters	18
FRENCH ALEXANDER Hendrick’s Gin, Stoli Vodka, St. Germain, Lavender, Prosecco	14
BOSS LADY Jalepeño & Cedar Infused Gran Centenario Tequila, Pineapple, Oleo, Lime, Agave, Mole Bitters	14

MOCKTAILS & CRAFT SODAS

Add Your Favorite Spirits for \$10 Stoli, Centenario Tequila, Ford's Gin, Bacardi, Aperol			
FARMER’S DAUGHTER Muddled Cucumbers, Basil, Fresh Lemon	6	THE HERE NOW Grapefruit Oleo, Pineapple, Lime, Grenadine	8
LEMON GINGER KOMBUCHA Forage, Fitchburg, Wisconsin	7	EVIAN STILL & SPARKLING WATER Cachat Spring, France	9
		RED BULL, RED BULL FLAVORS	5
		CRAFT SODA Q Sparkling Grapefruit, Q Ginger Ale	5

WINE

WHITE & ROSÉ	G	B	RED	G	B
PINOT GRIGIO Aqua di Venus, Fruili, Italy	14	52	PINOT NOIR Benton Lane, Pinot Noir, Willamette, OR	18	72
ALBARIÑO Terras Guada O’Rosal, Rias Baixas, Spain	13	48	Bravium, Anderson Valley, CA		72
SANCERRE Maison de Madeleine Sancerre, Loire Valley, France		80	Brassfield, High Valley Appellation, CA		56
SAUVIGNON BLANC Echo Bay, Marlborough, New Zealand	14	52	Etude, Carneros, CA		75
Mason Cellars, Napa Valley, CA	16	64	Flowers, Sonoma Coast, CA		80
Ziata Vineyards, Karen Cakebread, Napa Valley, CA		72	TEMPRANILLO Campo Viejo Rioja Termpranillo Rioja, Spain	14	52
CHARDONNAY Rodney Strong “Chalk Hill”, Sonoma Coast, CA	14	56	17 by PINEA Tempranillo, Northern Spain		105
Quattro Theory, Napa Valley, CA	18	72	MALBEC Acheval Ferrerer, Mendoza, Argentina	14	52
Flowers, Sonoma Coast, CA		75	RED BLEND Unshackled by Prisoner, North Coast, CA	16	60
Cakebread Cellars, Napa Valley		80	Taken Cabernet, Zinfandel Merlot Blend, Napa Valley, CA	20	80
BLANC DE NOIR Blindfold, Napa Valley, CA		60	Symmetry, Alexander Valley, Sonoma		75
RIESLING Seaglass, Amador County, CA	13	48	The Prisoner Wine Company, Napa Valley, CA		110
MOSCATO Terra d’Oro, Amador County, CA	11	44	CABERNET SAUVIGNON Bezel by Cakebread, Paso Robles, CA	16	64
ROSÉ Bieler Pere & Fils “Sabine”, Coteaux d’aix en Provence, France	12	44	Napa Cellars, Napa Valley, CA	18	72
BUBBLES			Iron & Sand, Paso Robles, CA		64
PROSECCO Avisi, Veneto, Italy	12	44	Frank Family, Napa Valley, CA		80
ROSÉ Mumm Sparkling Rosé, CA	14	56	Quattro Theory, Napa Valley, CA		115
CHAMPAGNE Perrier-jouët, Grand Brut, 375ml		45	Hall, Napa Valley, CA		125
Moet Chandon Imperial Brut, 187ml, Epernay, France		25	Jordan, Alexander Valley, CA		145
G.H. Mumm Champagne, Reims, France		75	Caymus Vineyards 50th Anniversary, Napa		225
Tattinger Brut La Francaise, France		90	Rodney Strong, Sonoma CA 1.5 L		175
Veuve Clicquot Yellow Label, Reims, France		140	Chappallet, Napa Valley, CA 1.5 L		275
			BV Georges de Latour Private Reserve, Napa Valley, CA		350
RED			RED ZINFANDEL The Prisoner Wine Company, Saldo, CA		60
PINOT NOIR Outlier, Lake County, CA	15	60	SANGIOVESE San Polo Brunello di Montalcino, D.O.C.G Italy		140
Four Graces, Willamette, OR	16	64			

BEER

DRAFT		JUICY PALE ALE Dogfish Head Greateful Dead, Milton, DE	10	BOTTLES & CANS	
GOLDEN ALE Rotating Local Brew	9	STOUT Guinness, Dublin, Ireland	10	RADLER Stiegl, Salzburg, Austria	8
LAGER Yuengling, Pottsville, PA	9			WHEAT ALE Goose Island “312,” Chicago, IL	8
PILSNER Pilsner Urquell, Plzen, Czech Republic	9	ROANOKE LOUNGE DRAFT		BELGIAN STYLE Goose Island “Matilda,” Chicago, IL	10
PILSNER LAGER Stella Artois, Leuven, Belgium	9	GOLDEN ALE Rotating Local Brew		PALE ALE Lagunitas “Lil Sumpin Sumpin,” Chicago, IL	8
VIENNA LAGER Dovetail, Chicago, IL	8	FARMHOUSE SAISON Off Color “Apex Predator,” Chicago, IL		DOUBLE IPA Pipeworks “Ninja vs unicorn,” Chicago, IL	11
FARMHOUSE SAISON Off Color “Apex Predator”, Chicago, IL	9	PILSNER LAGER Stella Artois, Leuven, Belgium		SEASONAL CIDER Uncle Johns Ciderhouse, St John’s, MI	11
PALE ALE 3 Floyds “Zombie Dust,” Munster, IN	10	IPA Spiteful, Chicago, IL		PORTER Rotating	8
IPA Spiteful, Chicago, IL	8	JUICY PALE ALE Dogfish Head Greateful Dead, Milton, DE	10	KROMBACHER Weizen, Non-alcoholic	8
KOLSCH Begyle “Boat Shoes,” Chicago, IL	9	STOUT Guinness, Dublin, Ireland	10		