

roanoke

Thanksgiving MENU

\$59 per person

(tax + gratuity not included)

STARTER

(Choice of One)

ROANOKE CAESAR SALAD

garlic croutons, parmesan, house dressing

SEASONAL BURRATA

*delicata squash, arugula, radicchio, tomato jam,
toasted pumpkin seeds, balsamic reduction*

BUTTERNUT SQUASH SOUP

*roasted squash, sage, crème fraîche, toasted pumpkin
seeds*

ENTRÉE

(choice of one)

ROANOKE THANKSGIVING TURKEY

*herb-roasted turkey, traditional gravy, mushroom
stuffing, brussels sprouts, cranberry-orange relish*

ROASTED SALMON

confit tomato, pesto mashed potatoes, leek fondue

BUTTERNUT SQUASH RAVIOLI

*brown butter, sage, roasted butternut squash,
parmesan, toasted pumpkin seeds*

14 OZ. NEW YORK STRIP +15

truffle mashed potatoes, caramelized shallots, au poivre

DESSERT

(choice of one)

PECAN PIE

vanilla bean gelato

PUMPKIN CHEESECAKE

whipped cream, spiced caramel

Beverage Specials

HARVEST PEAR SOUR 17

*bourbon, pear, fresh lemon, spiced honey,
aromatic bitters*

WINE BY THE GLASS

Etude Pinot Noir, Carneros, California 25

Coravin Selection

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

STARTERS

BUTTERNUT SQUASH SOUP 12

roasted squash, sage, crème fraîche, toasted pumpkin seeds

THAI BBQ SHRIMP 19

sticky rice, thai chili sauce, sesame

SEASONAL BURRATA 20

delicata squash, arugula, tomato jam, radicchio, balsamic reduction, pumpkin seeds, crostini

LAMB HUMMUS 20

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

ROANOKE SALAD 21

rotisserie chicken, grape tomatoes, jicama, bacon, avocado, hard boiled egg, blue cheese, honey-lime dijon vinaigrette

CAESAR SALAD 15

garlic croutons, parmesan, house dressing

PROTEIN ADD ONS

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

ENTREES

THANKSGIVING TURKEY 35

gravy, mushroom stuffing, brussel sprouts, cranberry orange

LOBSTER RAVIOLI 32

vodka cream sauce

BUTTERNUT SQUASH RAVIOLI 32

brown butter, sage, roasted butternut squash, parmesan, toasted pumpkin seeds

ROASTED SALMON 36

confit tomato, pesto mashed potato, leek fondue

***BEEF SHORT RIB 42**

truffle mashed potato, green beans, redwine reduction sauce

***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

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

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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.*

ROANOKE SIGNATURES		
THE LANDMARK OLD FASHIONED Cherry Wood Citrus Infused Jim Beam Bourbon, Demerara, Bitters HAVE IT SMOKED FOR \$2	17	
THE BLACK MANHATTAN High West Bourbon, Trinchero Vermouth, Amaro Averna, Bitters	18	
NOT SO OLD FASHIONED Angel's Envy, Rosemary & Thyme Cordial, Aromatic & Orange Bitters	18	
OAXACA OLD FASHIONED Hornitos Reposado, 400 Conejos Mezcal, Agave, Peychaud Bitters, Flamed Orange Peel	18	
CHICAGO SAZERAC Rye Whiskey, Brandy, Demerara, Peychaud's Bitters, Absinthe Rinse	18	
THE ROANOKE Roku Gin, St-Germain, Cucumber, Lemon, Basil, Sparkling Wine	19	
ESPRESSO MARTINI Grey Goose Vodka, Freshly Brewed Espresso	18	
PEAR PRESS Pear Vodka, Elderflower, Fresh Lemon, Pear, Sparkling Wine	19	
HEARTHSIDE SOUR Bourbon, Smoked Honey, Fresh Lemon, Egg White, Angostura Bitters	18	
FIRESIDE Wolf Point Bourbon, Apple, Lemon, Maple, Angostura Bitters	18	
BOSS LADY Jalapeño & Cedar Infused Gran Centenario Tequila, Pineapple, Oleo, Lime, Agave, Mole Bitters	14	
VIOLET SKY MARGARITA Gran Centenario Plata, Dry Curacao, Lime Juice, Butterfly Pea Cordial	16	
CEDAR SMOKE Gran Centenario Reposado, 400 Conejos Mezcal, grapefruit, lime, cinnamon, agave	16	
FRENCH ALEXANDER Prairie Organic Vodka, Prairie Organic Gin, St-Germain Elderflower Liqueur, Lavender, Prosecco	14	

MOCKTAILS & CRAFT SODAS		
Add Your Favorite Spirits for \$10 Stoli, Centenario Tequila, Ford's Gin, Bacardi, Aperol		
DAY AT THE SPA Q Elderflower & Cucumber Tonic, Lavender, Muddled Cucumber, Lime	11	
LEMON GINGER KOMBUCHA Forage, Fitchburg, Wisconsin	7	
CRAFT SODA Q Sparkling Grapefruit, Q Elderflower & Cucumber Tonic, Q Ginger Ale	5	

WINE		
WHITE & ROSÉ	G	B
PINOT GRIGIO Aqua di Venus, Friuli Pinot Grigio, Italy	14	52
ALBARIÑO Terras Guada O'Rosal, Rias Baixas, Spain	17	68
SANCERRE Maison de Madeleine Sancerre, Loire Valley, France		80
SAUVIGNON BLANC Echo Bay, Marlborough, New Zealand Mason Cellars, Napa Valley, CA Ziata Vineyards, Karen Cakebread, Napa Valley, CA	14 16	52 64 72
CHARDONNAY Rodney Strong "Chalk Hill", Sonoma Coast, CA Quattro Theory, Napa Valley, CA Neyers Vineyards, Carneros, CA Flowers, Sonoma Coast, CA Cakebread Cellars, Napa Valley	14 18	56 72 65 75 80
BLANC DE NOIR Blindfold, Napa Valley, CA		60
RIESLING Lucien Albrecht, Alsace, FR	16	64
ROSÉ Bieler Pere & Fils "Sabine", Coteaux d'aix en Provence, France	12	44
MOSCATO Anterra, Terre Siciliane IGT	13	52
BUBBLES		
PROSECCO Avisi, Veneto, Italy	12	44
ROSÉ Mumm Sparkling Rosé, CA	15	60
CHAMPAGNE Perrier-jouët, Grand Brut, 375ml Moët Chandon Imperial Brut, 187ml, Epernay, France G.H. Mumm Champagne, Reims, France Taittinger Brut La Francaise, France Veuve Clicquot Yellow Label, Reims, France		45 25 75 90 140
RED		
PINOT NOIR Outlier, Lake County, CA Davis Bynum Pinot Noir, Russian River, CA Lingua Franca Pinot Noir, Willamette Valley, OR Bravium, Anderson Valley, CA	15 18 22	60 75 84 72

BEER / HARD SELTZER		
DRAFT		
ROTATING LOCAL BREW	10	
LAGER Yuengling, Pottsville, PA	9	
PILSNER Pilsner Urquell, Plzen, Czech Republic	10	
PALE LAGER Stella Artois, Leuven, Belgium	10	
VIENNA LAGER Dovetail, Chicago, IL	11	
FARMHOUSE SAISON Off Color "Apex Predator", Chicago, IL	10	
PALE ALE 3 Floyds "Zombie Dust," Munster, IN	10	
IPA Spiteful, Chicago, IL Maplewood Son Of Juice, Chicago	10 10	
KOLSCH Old Irving, Della, Chicago, IL	12	
JUICY PALE ALE Dogfish Head Grateful Dead, Milton, DE	10	
STOUT Guinness, Dublin, Ireland	12	
ROANOKE LOUNGE DRAFT		
ROTATING LOCAL BREW	9	
FARMHOUSE SAISON Off Color "Apex Predator," Chicago, IL	10	
PILSNER LAGER Stella Artois, Leuven, Belgium	10	
IPA Spiteful, Chicago, IL	10	
JUICY PALE ALE Dogfish Head Grateful Dead, Milton, DE	10	
STOUT Guinness, Dublin, Ireland	12	
BOTTLES & CANS		
WHEAT ALE Goose Island "312," Chicago, IL	9	
BELGIAN STYLE Goose Island "Matilda," Chicago, IL	12	
PALE ALE Lagunitas "Lil Sumpin Sumpin," Chicago, IL	10	
CIDER Uncle Johns Ciderhouse, St John's, MI	12	
PORTER Rotating	11	
KROMBACHER Weizen, Non-alcoholic	9	
N/A IPA Athletic Brewing	9	
AMSTEL LIGHT Amsterdam	9	
MODELO	9	
MODELO NEGRA	9	
CORONA	9	
WHITE CLAW HARD SELTZER Black Cherry, Mango, Lime	9	