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 PIE**
*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.*

TAVERN | HEARTH | ROTISSERIE

# roanoke

**A LA CARTE MENU • THANKSGIVING 2026**

*Lumber Exchange, 1915*
*Roanoke Building & Tower, 1926*
*National Historic Landmark, 2008*
*Roanoke Restaurant, Established 2016*

## 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** *18*
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* • *Strip Steak *11* • Shrimp 3pc *12*

## ENTREES

**THANKSGIVING TURKEY** *35*
gravy, mushroom stuffing, brussel sprouts, cranberry orange

**LOBSTER & SHRIMP RAVIOLI** *36*
Vodka Sauce, Lobster, Shrimp, Garlic Breadcrumb

**BUTTERNUT SQUASH RAVIOLI** *32*
Brown Butter, Sage, Roasted Butternut Squash, Parmesan, Toasted Pumpkin Seeds

**ROASTED SALMON** *36*
Confit Tomato, Pesto Mashed Potato, Leek Fondue

***PRIME RIB** *65*
Truffle Mashed Potatoes, Au Jus, Horseradish

***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 l 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**

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

11.2026

# ROANOKE SIGNATURES

**THE LANDMARK OLD FASHIONED** 17
Cherry Wood Citrus Infused Jim Beam Bourbon, Demerara, Bitters | **HAVE IT SMOKED FOR $2**

**THE BLACK MANHATTAN** 18
High West Bourbon, Trinchero Vermouth, Amaro Averna, Bitters

**NOT SO OLD FASHIONED** 18
Angel's Envy, Rosemary & Thyme Cordial, Aromatic & Orange Bitters

**OAXACA OLD FASHIONED** 18
Hornitos Reposado, 400 Conejos Mezcal, Agave, Peychaud Bitters, Flamed Orange Peel

**CHICAGO SAZERAC** 18
Rye Whiskey, Brandy, Demerara, Peychaud's Bitters, Absinthe Rinse

**THE ROANOKE** 19
Roku Gin, St-Germain, Cucumber, Lemon, Basil, Sparkling Wine

**ESPRESSO MARTINI** 18
Grey Goose Vodka, Freshly Brewed Espresso

**PEAR PRESS** 19
Pear Vodka, Elderflower, Fresh Lemon, Pear, Sparkling Wine

**HEARTHSIDE SOUR** 18
Bourbon, Smoked Honey, Fresh Lemon, Egg White, Angostura Bitters

**FIRESIDE** 18
Wolf Point Bourbon, Apple, Lemon, Maple, Angostura Bitters

**BOSS LADY** 14
Jalapeño & Cedar Infused Gran Centenario Tequila, Pineapple, Oleo, Lime, Agave, Mole Bitters

**VIOLET SKY MARGARITA** 16
Gran Centenario Plata, Dry Curacao, Lime Juice, Butterfly Pea Cordial

**CEDAR SMOKE** 16
Gran Centenario Reposado, 400 Conejos Mezcal, grapefruit, lime, cinnamon, agave

**FRENCH ALEXANDER** 14
Prairie Organic Vodka, Prairie Organic Gin, St-Germain Elderflower Liqueur, Lavender, Prosecco

# MOCKTAILS & CRAFT SODAS

Add Your Favorite Spirits for $10 | Stoli, Centenario Tequila, Ford's Gin, Bacardi, Aperol

**DAY AT THE SPA** 11
Q Elderflower & Cucumber Tonic, Lavender, Muddled Cucumber, Lime

**LEMON GINGER KOMBUCHA** 7
Forage, Fitchburg, Wisconsin

**CRAFT SODA** 5
Q Sparkling Grapefruit, Q Elderflower & Cucumber Tonic, Q Ginger Ale

# 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 | 14 | 52 |
| Mason Cellars, Napa Valley, CA | 16 | 64 |
| Ziata Vineyards, Karen Cakebread, Napa Valley, CA | | 72 |
| **CHARDONNAY** | | |
| Rodney Strong "Chalk Hill", Sonoma Coast, CA | 14 | 56 |
| Quattro Theory, Napa Valley, CA | 18 | 72 |
| Neyers Vineyards, Carneros, CA | | 65 |
| Flowers, Sonoma Coast, CA | | 75 |
| Cakebread Cellars, Napa Valley | | 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** | | |
| Avissi, Veneto, Italy | 12 | 44 |
| **ROSÉ** | | |
| Mumm Sparkling Rosé, CA | 15 | 60 |
| **CHAMPAGNE** | | |
| Perrier-jouët, Grand Brut, 375ml | | 45 |
| Moet Chandon Imperial Brut, 187ml, Epernay, France | | 25 |
| G.H. Mumm Champagne, Reims, France | | 75 |
| Taittinger Brut La Francaise, France | | 90 |
| Veuve Clicquot Yellow Label, Reims, France | | 140 |

## RED

| | | |
|---|---|---|
| **PINOT NOIR** | | |
| Outlier, Lake County, CA | 15 | 60 |
| Davis Bynum Pinot Noir, Russian River, CA | 18 | 75 |
| Lingua Franca Pinot Noir, Willamette Valley, OR | 22 | 84 |
| Bravium, Anderson Valley, CA | | 72 |

## RED

| | G | B |
|---|---|---|
| **PINOT NOIR, CONT.** | | |
| Brassfield, High Valley Appellation, CA | | 56 |
| Etude, Carneros, CA | | 75 |
| Domaine Boris Champy, Bourgogne Hautes-Côtes de Beaune, France | | 90 |
| Flowers, Sonoma Coast, CA | | 80 |
| **TEMPRANILLO** | | |
| Campo Viejo Rioja Tempranillo Rioja, Spain | 14 | 52 |
| **RED BLEND** | | |
| Unshackled by Prisoner, North Coast, CA | 16 | 60 |
| Taken Cabernet, Zinfandel Merlot Blend, Napa Valley, CA | 20 | 80 |
| Symmetry, Alexander Valley, Sonoma | | 75 |
| The Prisoner Wine Company, Napa Valley, CA | | 110 |
| **CABERNET SAUVIGNON** | | |
| Napa Cellars, Napa Valley, CA | 18 | 72 |
| Iron & Sand, Paso Robles, CA | 16 | 64 |
| Bezel by Cakebread, Paso Robles, CA | | 64 |
| Frank Family, Napa Valley, CA | | 80 |
| Quattro Theory, Napa Valley, CA | | 115 |
| Hall, Napa Valley, CA | | 125 |
| Jordan, Alexander Valley, CA | | 145 |
| Caymus Vineyards 50th Anniversary, Napa | | 225 |
| Rodney Strong, Sonoma CA 1.5 L | | 175 |
| Chappellet, Napa Valley, CA 1.5 L | | 275 |
| BV Georges de Latour Private Reserve, Napa Valley, CA | | 350 |
| **RED ZINFANDEL** | | |
| The Prisoner Wine Company, Saldo, CA | | 60 |
| **SANGIOVESE** | | |
| San Polo Brunello di Montalcino, D.O.C.G Italy | | 140 |

## DESSERT

| | |
|---|---|
| **TAWNY PORT** | |
| Taylor Fladgate 10 year, Gaia, Portugal | 12 |
| **RUBY PORT** | |
| Fonseca Porto, Gaia, Portugal | 14 |
| **RESERVE PORT** | |
| Fonseca Bin 27 Porto, Gaia, Portugal | 16 |
| **PEDRO XIMENEZ SHERRY** | |
| Lustau Vina 25, Jerez de la Frontera, Spain | 14 |
| **TAYLOR FLADGATE** | |
| 20 Year, Gaia, Portugal | 16 |
| **ROYAL TOKAJI** | |
| 5 Puttonyos, Hungary | 16 |

# BEER / HARD SELTZER

## DRAFT

**ROTATING LOCAL BREW** 10

**LAGER** 9
Yuengling, Pottsville, PA

**PILSNER** 10
Pilsner Urquell, Plzen, Czech Republic

**PALE LAGER** 10
Stella Artois, Leuven, Belgium

**VIENNA LAGER** 11
Dovetail, Chicago, IL

**FARMHOUSE SAISON** 10
Off Color "Apex Predator", Chicago, IL

**PALE ALE** 10
3 Floyds "Zombie Dust," Munster, IN

**IPA**
Spiteful, Chicago, IL 10
Maplewood Son Of Juice, Chicago 10

**KOLSCH** 12
Old Irving, Della, Chicago, IL

**JUICY PALE ALE** 10
Dogfish Head Grateful Dead, Milton, DE

**STOUT** 12
Guinness, Dublin, Ireland

## ROANOKE LOUNGE DRAFT

**ROTATING LOCAL BREW** 9

**FARMHOUSE SAISON** 10
Off Color "Apex Predator," Chicago, IL

**PILSNER LAGER** 10
Stella Artois, Leuven, Belgium

**IPA** 10
Spiteful, Chicago, IL

**JUICY PALE ALE** 10
Dogfish Head Grateful Dead, Milton, DE

**STOUT** 12
Guinness, Dublin, Ireland

## BOTTLES & CANS

**WHEAT ALE** 9
Goose Island "312," Chicago, IL

**BELGIAN STYLE** 12
Goose Island "Matilda," Chicago, IL

**PALE ALE** 10
Lagunitas "Lil Sumpin Sumpin," Chicago, IL

**CIDER** 12
Uncle Johns Ciderhouse, St John's, MI

**PORTER** 11
Rotating

**KROMBACHER** 9
Weizen, Non-alcoholic

**N/A IPA** 9
Athletic Brewing

**AMSTEL LIGHT** 9
Amsterdam

**MODELO** 9

**MODELO NEGRA** 9

**CORONA** 9

**WHITE CLAW HARD SELTZER** 9
Black Cherry, Mango, Lime