

SHELLFISH & RAW BAR

Shrimp Cocktail	Cocktail Sauce	22
Lobster Ceviche*	Leche de Tigre, Cucumber, Radish	20
Hamachi Crudo*	Buttermilk, Dill, Peach, Fresno	21
Raw Oysters*	Cucumber Mignonette, East Coast or West Coast, Half Dozen or Dozen	MKT
Oysters Rockefeller	Baked, Baby Spinach, Fennel, Pernod, Breadcrumb, Parmesan	20

Fruits De Mer*

Chef's Daily Selections MKT
Please ask your server for more details.

STARTERS

Beef Tartare*	Potato Pave, Sesame Garlic Aioli, Kimchi	25
Miso Bone Marrow	Short Rib, Pickled Shallot, Parsley, Breadcrumbs	18
Scallop	Muhammara, Leek, Jus, Corn	26
Pork Belly	Fennel, Marmalade, Orange	18
Crab Fritter	Thai Essence, Citrus, Avocado	MKT

SOUPS & SALADS

Lobster Bisque	Crostini	16
Onion Soup	Gruyere, Crostini	14
Local Greens	Feta, Watermelon Radish, Carrot, Red Onion, Poppy Seed Vinaigrette	14
Caesar	Romaine, Parmigiano Reggiano, Focaccia Crisp	14
<i>Spicy Bacon Dressing plus 3</i>		
Panzanella	Tomato, Focaccia, Scallion Aioli, Basil	15
The Wedge	Heirloom Tomato, Bacon Jam, Chive, Bleu Cheese Dressing	15

STEAKS

Rococo Steak proudly serves steaks only from Allen Brothers of Chicago, the premier purveyor of the finest beef. Allen Brothers' center cut steaks are hand-selected, aged with their meticulous processes and hand-cut to exact specifications.

ALLEN BROTHERS ANGUS	Filet Mignon 7oz	57
	Ribeye 16oz	69
ALLEN BROTHERS PRIME	Filet Mignon 7oz	68
	Strip 14oz	80
	Ribeye 16oz	95
	Dry Aged Cowboy 45-day, 20oz	139
	Dry Aged Porterhouse 45-day, 34 oz	170

Steak Enhancements *Indulgent addition to your steak.*

Bearnaise 8

Black Pepper Sauce 8

Truffle Butter 9

Blue Cheese Butter Brulee 9

The Signature | Broiled Lobster Tail 16/32

HANDHELDS

All handhelds served with Parmesan Truffle Fries.

American Wagyu Burger Red Wine Onion, Aged Cheddar, Garlic Aioli, Tomato, Arugula 24

Angus Filet Steak Sandwich Shiitake Mushroom, Carmelized Onion, Beemster Gouda, Ciabatta 24

MAINS

Salmon* Gochujang, Bok Choy, Sesame, Crispy Shallot 38

Chilean Sea Bass* Caviar, Corn, Squash, Pine Nut Gremolata MKT

Roasted Chicken Sunchoke, Truffle, Madeira Jus 36

New Zealand Elk English Pea, Asparagus, Preserved Mushroom, Yogurt 55

Pork Chop Eggplant, Cider, Cauliflower 48

TO SHARE

Roasted Mushrooms 14 Creamed Spinach 14 Whipped Potatoes 13

Grilled Broccolini 13 Creamless Corn Mash 14 Parmesan Truffle Fries 13

Seasonal Vegetables 13 Mac & Cheese 14

EXECUTIVE CHEF DAVID BLACKMON
SOUS CHEF JORDAN BUENDIA

*Consuming raw or undercooked meats, eggs, poultry, fish or shellfish increases your risk of contracting foodborne illness, especially if you have certain medical conditions.
*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.