

ROGGO
STEAK

DOWNTOWN MENU

GUESTS TO PREORDER FROM HOST'S SELECTIONS

FIRST COURSE

[CHOOSE ONE]

LOBSTER BISQUE

CAESAR SALAD

Romaine, Crostini, Parmigiano Reggiano

ARTISANAL GREEN SALAD

Radish, Hearts of Palm, Tomato, Feta,
Pommery Mustard Vinaigrette

HEIRLOOM SALAD

Heirloom Tomatoes, Cucumbers, Green Peppers, Red Onions,
Greek Feta, Olives, Red Wine Vinegar

SECOND COURSE

[CHOOSE TWO]

*Rococo Steak proudly serves only USDA Prime Steaks from Allen Brothers of Chicago, the premier purveyor of the finest prime meats. Allen Brothers' steaks are hand-selected, aged with their meticulous processes, and hand-cut to exact specifications. *Vegetarian Options available upon request*

8 OZ FILET

CHICKEN

SALMON



\$69

PER PERSON

SIDES

[CHOOSE TWO]

WHIPPED POTATOES

ROASTED ASPARAGUS

MAC & CHEESE

CREAMLESS CORN MASH

CREAMED SPINACH

THIRD COURSE

[CHOOSE ONE]

BIRTHDAY OR WEDDING CAKE OPTIONS AVAILABLE UPON REQUEST. UPCHARGE MAY APPLY.

FLOURLESS CHOCOLATE TORTE

Espresso Chocolate Mousse, Seasonal
Berries, Black Onyx Sugar

SEASONAL BERRIES

Almond Crunch, Chantilly Cream

SEASONAL CRÈME BRÛLÉE

Chantilly Cream, Fresh Berries



SIGNATURE MENU

GUESTS TO PREORDER FROM HOST'S SELECTIONS

FIRST COURSE

[CHOOSE ONE]

LOBSTER BISQUE

CAESAR SALAD

Romaine, Crostini, Parmigiano Reggiano

ARTISANAL GREEN SALAD

Radish, Hearts of Palm, Tomato, Feta,

Pommery Mustard Vinaigrette

THE WEDGE

Tomatoes, Bacon Jam, Chives, Blue Cheese Dressing

HEIRLOOM SALAD

Heirloom Tomatoes, Cucumbers, Green Peppers, Red Onions,

Greek Feta, Olives, Red Wine Vinegar

SECOND COURSE

[CHOOSE THREE]

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8 OZ FILET

14 OZ NEW YORK STRIP STEAK

SALMON

AHI TUNA

PORK CHOP



\$89

PER PERSON

SIDES

[CHOOSE THREE]

WHIPPED POTATOES

ROASTED ASPARAGUS

MAC & CHEESE

CREAMLESS CORN MASH

CREAMED SPINACH

POTATO AU GRATIN

ROASTED VEGETABLES

THIRD COURSE

[CHOOSE ONE]

BIRTHDAY OR WEDDING CAKE OPTIONS AVAILABLE UPON REQUEST. UPCHARGE MAY APPLY.

FLOURLESS CHOCOLATE TORTE

Espresso Chocolate Mousse, Seasonal

Berries, Black Onyx Sugar

SEASONAL BERRIES

Almond Crunch, Chantilly Cream

TIRAMISU

Coffee-Flavored Italian Custard

KEY LIME

Graham Cracker Blondie, Toasted Coconut,

Meringue

Prices are subject to 18% service charge, 4% administration fee and 7% sales tax.

RESERVE MENU

GUESTS TO PREORDER FROM HOST'S SELECTIONS

FIRST COURSE

[CHOOSE TWO]

HEIRLOOM TOMATO BRUSCHETTA

Rustic French Bread

CHICKEN CANAPE

Guacamole, Pico de Gallo, Tortilla

DUCK CIGARS

Honey Mustard

PROSCUITTO WRAPPED MELON

Balsamic Reduction

AHI TUNA TARTAR

Wontons

CRAB AND GOAT CHEESE FRITTERS

Remoulade

CHEESE & CHARCUTERIE

SECOND COURSE

[CHOOSE ONE]

LOBSTER BISQUE

CAESAR SALAD

Romaine, Crostini, Parmigiano Reggiano

ARTISANAL GREEN SALAD

Radish, Hearts of Palm, Tomato, Feta, Pommery Mustard

Vinaigrette

THE WEDGE

Tomatoes, Bacon Jam, Chives, Blue Cheese Dressing



\$119

PER PERSON

THIRD COURSE

[CHOOSE THREE]

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16 OZ RIBEYE

8 OZ FILET & LOBSTER TAIL

RACK OF LAMB

SEASONAL WHITE FISH

AHI TUNA

WHOLE LOBSTER TAIL

SIDES

[CHOOSE THREE]

*Whipped Potatoes • Roasted Asparagus • Lobster Mac & Cheese
Creamless Corn Mash • Creamed Spinach
Truffle Potato Au Gratin • Butter Poached Mushrooms
Roasted Vegetables*

FOURTH COURSE

[CHOOSE ONE]

BIRTHDAY OR WEDDING CAKE OPTIONS AVAILABLE UPON REQUEST. UPCHARGE MAY APPLY.

TIRAMISU

Coffee-Flavored Italian Custard

SEASONAL BERRIES

Almond Crunch, Chantilly
Cream

SEASONAL CRÈME BRÛLÉE

Chantilly Cream, Fresh Berries

KEY LIME

Graham Cracker Blondie,
Toasted Coconut, Meringue

SEASONAL CHEESECAKE

Prices are subject to 18% service charge, 4% administration fee and 7% sales tax.

HORS D'OEUVRES

(PRICED BY THE DOZEN, MINIMUM OF TWO DOZEN)

SEAFOOD

AHI TUNA	60
Wontons	
JUMBO COCKTAIL SHRIMP	60
Cocktail Sauce	
MINI CRAB CAKES	72
Horseradish Cream	
SCALLOPS WRAPPED IN BACON	72
Tomato Marmalade	
SALMON BLINI	72
Caviar	
CRAB & GOAT CHEESE FRITTERS	36
Remoulade	

MEAT

FRIED CHICKEN SLIDERS	42
Honey Mustard, Lettuce, Tomato	
BURGER SLIDERS	48
Truffle Relish, Tomato, Lettuce	
CHICKEN CANAPÉS	36
Guacamole, Pico de Gallo	
BEEF TARTAR	48
Horseradish Cream	
PORK DUMPLINGS	60
Sweet Soy	
CHICKEN LOLLIPOPS	48
Chipotle Ranch	
DUCK CIGARS	48
Honey Mustard	
PROSCUITTO WRAPPED MELON	36
Balsamic Reduction	
FOIE GRAS MOUSSE	72
Huckleberry Jam, Brioche	
BRULEE PORK BELLY	60
Poached Pear	
ROASTED STEAK SLIDERS	72
Blue Cheese, Caramelized Onions	
SPECK WRAPPED DATES	36
Balsamic Glaze	

VEGETABLE

TOMATO BRUSCHETTA	36
Crostini	
WATERMELON CAPRESE	36
Heirloom Tomato, Mozzarella, Basil, Balsamic Glaze	
ASIAN GINGER VEGETABLE CIGAR	42
Shoyu	
ROASTED VEGETABLE CANAPÉS	36
Goat Cheese Mousse	
BABY BELLA MUSHROOM	36
Creamed Spinach, Asiago	



DISPLAY PLATTERS

Priced by platter, serves approximately 25 guests.

CHEF'S SELECTION OF ARTISAN
CHEESE AND CHARCUTERIE,
HONEYCOMB, MARCONA ALMONDS,
GRAINY MUSTARD, CORNICHONS,
CAPER BERRIES, CROSTINI

— 150 —

GRILLED AND RAW ASSORTMENT OF
VEGETABLE WITH DIPPING SAUCES

— 90 —

CHEF'S SELECTION OF ANTIPASTA

— 90 —

FRESH SLICED SEASONAL FRUITS AND
BERRIES WITH DIPPING SAUCES

— 120 —

SEAFOOD TOWER, OYSTERS, SHRIMP,
LOBSTER, CRAB, CUCUMBER
MIGNONETTE, MUSTARD AIOLI,
REMOULADE

— 250 —

BEVERAGES

[ALL BEVERAGES ARE CHARGED UPON CONSUMPTION]

BEGINNER

GREEN MARK BY RUSSIAN STANDARD, BEEFEATERS, BACARDI, CAPTAIN MORGAN, DEWARS, JIM BEAM, JACK DANIELS, EXOTICO

ROCOCO STEAK'S SELECTION OF RED AND WHITE WINE (\$40 PER BOTTLE)

ROCOCO STEAK'S SELECTION OF IMPORTED AND DOMESTIC BEER (\$6 PER BOTTLE)

INTERMEDIATE

TITOS, TANGUERAY, MOUNT GAY, BACARDI, CAPTAIN MORGAN, JOHNNIE WALKER RED, BUFFALO TRACE, MAESTRO DOBEL SILVER

ROCOCO STEAK'S SELECTION OF RED AND WHITE WINE (\$55 PER BOTTLE)

ROCOCO STEAK'S SELECTION OF IMPORTED AND DOMESTIC BEER (\$6 PER BOTTLE)

ADVANCED

GOOSE, BOMBAY SAPPHIRE, BACARDI, CAPTAIN MORGAN, JOHNNIE WALKER BLACK, MAKERS MARK, PATRON, APPLETON ESTATE

ROCOCO STEAK'S SELECTION OF RED AND WHITE WINE (\$65 PER BOTTLE)

ROCOCO STEAK'S SELECTION OF IMPORTED AND DOMESTIC BEER (\$6 PER BOTTLE)



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