

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]

**Vegetarian Options available upon request*

CHICKEN

SALMON

FILET

PORK CHOP



\$79

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

SEASONAL BERRIES

SEASONAL CRÈME BRÛLÉE



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]

**Vegetarian Options available upon request*

SEASONAL WHITE FISH

CHICKEN

PORK CHOP

FILET

NEW YORK STRIP



\$99

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

SEASONAL BERRIES

SEASONAL BREAD
PUDDING

SEASONAL CRÈME
BRÛLÉE



RESERVE MENU

GUESTS TO PREORDER FROM HOST'S SELECTIONS

FIRST COURSE

[CHOOSE TWO]

HEIRLOOM TOMATO BRUSCHETTA
CHICKEN CANAPE
DUCK CIGARS
PROSCUITTO WRAPPED MELON
AHI TUNA TARTAR
CRAB AND GOAT CHEESE FRITTERS
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
WATERMELON SALAD
Pork Belly, Arugula, Pickled Watermelon Rind, Feta,
Pomegranate Vinaigrette



\$129

PER PERSON

THIRD COURSE

[CHOOSE THREE]

**Vegetarian Options available upon request*

RACK OF LAMB
SEASONAL WHITE FISH
AHI TUNA
WHOLE LOBSTER TAIL
FILET & LOBSTER TAIL
RIBEYE

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.

SEASONAL CHEESECAKE

SEASONAL BERRIES

SEASONAL BREAD
PUDDING

SEASONAL CRÈME
BRÛLÉE

ELITE MENU

GUESTS TO PREORDER FROM HOST'S SELECTIONS

FIRST COURSE

[CHOOSE TWO]

AHI TUNA
JUMBO COCKTAIL SHRIMP
CHICKEN LOLLIPOPS
DUCK CIGARS
TOMATO BRUSCHETTA
BABY BELLA STUFFED MUSHROOMS
BRÛLÉE PORK BELLY
BACON WRAPPED SCALLOPS

SECOND COURSE

[CHOOSE ONE]

LOBSTER BISQUE
FRENCH ONION

THIRD COURSE

[CHOOSE ONE]

CAESAR SALAD
Romaine, Crostini, Parmigiano Reggiano

THE WEDGE
Tomatoes, Bacon Jam, Chives, Blue Cheese Dressing

WATERMELON SALAD
Pork Belly, Arugula, Pickled Watermelon Rind, Feta,
Pomegranate Vinaigrette



\$149

PER PERSON

FOURTH COURSE

[CHOOSE THREE]

**Vegetarian Options available upon request*

RIBEYE
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*

FIFTH COURSE

[CHOOSE ONE]

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

SEASONAL CHEESECAKE

SEASONAL BERRIES

SEASONAL BREAD
PUDDING

SEASONAL CRÈME
BRÛLÉE

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	
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
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

— 175 —

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, CUCUMBER MIGNONETTE,
MUSTARD AIOLI, REMOULADE

— 300 —

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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