

ROGGO
STEAK

DOWNTOWN MENU

GUESTS TO ORDER FROM HOST'S SELECTIONS.
PRE-ORDERS REQUIRED FOR PARTIES LARGER THAN 40.

FIRST COURSE

[CHOOSE TWO]

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 THREE]

**Vegetarian Options available upon request*

CHICKEN

SALMON

FILET

PORK CHOP



\$83

PER PERSON

SIDES

[CHOOSE TWO]

PLEASE NOTE, EVERYONE WILL
RECEIVE THE SAME SIDES.

WHIPPED POTATOES

ROASTED ASPARAGUS

MAC & CHEESE

CREAMLESS CORN MASH

CREAMED SPINACH

THIRD COURSE

[CHOOSE TWO]

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

FLOURLESS CHOCOLATE TORTE

SEASONAL BERRIES

SEASONAL CRÈME BRÛLÉE



SIGNATURE MENU

GUESTS TO ORDER FROM HOST'S SELECTIONS.
PRE-ORDERS REQUIRED FOR PARTIES LARGER THAN 40.

FIRST COURSE

[CHOOSE TWO]

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

RIBEYE



\$103

PER PERSON

SIDES

[CHOOSE THREE]

PLEASE NOTE, EVERYONE WILL
RECEIVE THE SAME SIDES.

WHIPPED POTATOES

ROASTED ASPARAGUS

MAC & CHEESE

CREAMLESS CORN MASH

CREAMED SPINACH

POTATO AU GRATIN

ROASTED VEGETABLES

THIRD COURSE

[CHOOSE TWO]

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 ORDER FROM HOST'S SELECTIONS.
PRE-ORDERS REQUIRED FOR PARTIES LARGER THAN 40.

FIRST COURSE

[CHOOSE TWO - APPETIZERS TO BE PASSED]
PLEASE NOTE, EVERYONE WILL RECEIVE THE
SAME APPETIZERS.

- HEIRLOOM TOMATO BRUSCHETTA
- CHICKEN CANAPE
- MEATBALLS
- PROSCUITTO WRAPPED MELON
- AHI TUNA TARTAR
- CRAB AND GOAT CHEESE FRITTERS
- CHEESE & CHARCUTERIE

SECOND COURSE

[CHOOSE TWO]

- 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
- GRILLED PEACH SALAD
Spring Mix, Blue Cheese Crumbles, Ginger Agave Dressing,
Spicy Nuts



\$133

PER PERSON

THIRD COURSE

[CHOOSE THREE]

- RACK OF LAMB
- SEASONAL WHITE FISH
- AHI TUNA
- WHOLE LOBSTER TAIL
- FILET & LOBSTER TAIL
- NEW YORK STRIP

SIDES

[CHOOSE THREE]

PLEASE NOTE, EVERYONE WILL RECEIVE
THE SAME SIDES.

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

FOURTH COURSE

[CHOOSE TWO]

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 ORDER FROM HOST'S SELECTIONS.
PRE-ORDERS REQUIRED FOR PARTIES LARGER THAN 40.

FIRST COURSE

[CHOOSE TWO - APPETIZERS TO BE PASSED]
PLEASE NOTE, EVERYONE WILL RECEIVE THE
SAME APPETIZERS.

AHI TUNA

JUMBO COCKTAIL SHRIMP

CHICKEN LOLLIPOPS

MEATBALLS

TOMATO BRUSCHETTA

BABY BELLA STUFFED MUSHROOMS

BRÛLÉE PORK BELLY

BACON WRAPPED SCALLOPS

SECOND COURSE

LOBSTER BISQUE

FRENCH ONION

THIRD COURSE

[CHOOSE TWO]

CAESAR SALAD

Romaine, Crostini, Parmigiano Reggiano

THE WEDGE

Tomatoes, Bacon Jam, Chives, Blue Cheese Dressing

GRILLED PEACH SALAD

Spring Mix, Blue Cheese Crumbles, Ginger Agave Dressing,
Spicy Nuts



\$153

PER PERSON

FOURTH COURSE

[CHOOSE THREE]

RIBEYE

FILET & LOBSTER TAIL

RACK OF LAMB

SEASONAL WHITE FISH

AHI TUNA

WHOLE LOBSTER TAIL

NEW YORK STRIP

SIDES

[CHOOSE THREE]

PLEASE NOTE, EVERYONE WILL RECEIVE
THE SAME SIDES.

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

FIFTH COURSE

[CHOOSE TWO]

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

SEASONAL CHEESECAKE

SEASONAL BERRIES

SEASONAL BREAD

SEASONAL CRÈME

PUDDING

BRÛLÉE

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	
SHRIMP GRUYERE PUFFS	60
MINI CRAB CAKES	MKT
Remoulade	

MEAT

FRIED CHICKEN SLIDERS	42
Honey Mustard, Lettuce, Tomato	
BURGER SLIDERS	48
White Cheddar, Garlic Aioli, Carmelized Onions	
CHICKEN CANAPÉS	36
BEEF TARTAR	48
Horseradish Cream	
PORK DUMPLINGS	60
Sweet Soy	
CHICKEN LOLLIPOPS	48
Chipotle Ranch	
MEATBALLS	48
Sweet Hoisin	
PROSCUITTO WRAPPED MELON	36
Balsamic Reduction	
FOIE GRAS MOUSSE	72
Huckleberry Jam, Brioche	
BRULEE PORK BELLY	60
Poached Pear	
ROASTED STEAK SLIDERS	72
Caramalized Onions, Beemster Gouda	
SPECK WRAPPED DATES	36
Balsamic Glaze	

VEGETABLE

TOMATO BRUSCHETTA	36
Crostini	
WATERMELON CAPRESE	36
Heirloom Tomato, Mozzarella, Basil, Balsamic Glaze	
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

— 200 —

GRILLED AND RAW ASSORTMENT OF
VEGETABLE WITH DIPPING SAUCES

— 110 —

CHEF'S SELECTION OF ANTIPASTA

— 110 —

FRESH SLICED SEASONAL FRUITS AND
BERRIES WITH DIPPING SAUCES

— 150 —

SEAFOOD TOWER, OYSTERS, SHRIMP,
LOBSTER, REMOULADE

— 350 —

BEVERAGES

[ALL AVAILABLE AS BEER & WINE ONLY, CASH BAR OR BAR CHARGED ON CONSUMPTION.]

BEGINNER

3 HOUR \$48 PP | 4 HOUR \$58 PP

RUSSIAN STANDARD, DAMRAK, BACARDI, CAPTAIN MORGAN, DEWARS,
JIM BEAM, JACK DANIELS, SAUZA, OLD FORESTER

ROCOCO STEAK'S SELECTION OF RED AND WHITE WINE

ROCOCO STEAK'S SELECTION OF IMPORTED AND DOMESTIC BEER

INTERMEDIATE

3 HOUR \$58 PP | 4 HOUR \$68 PP

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

ROCOCO STEAK'S SELECTION OF RED AND WHITE WINE

ROCOCO STEAK'S SELECTION OF IMPORTED AND DOMESTIC BEER

ADVANCED

3 HOUR \$68 PP | 4 HOUR \$78 PP

GOOSE, BOMBAY SAPPHIRE, BACARDI, MOUNT GAY, JOHNNIE WALKER BLACK, MAKERS
MARK, DON JULIO

ROCOCO STEAK'S SELECTION OF RED AND WHITE WINE

ROCOCO STEAK'S SELECTION OF IMPORTED AND DOMESTIC BEER



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