



RESTAURANT & BAR

Starters

<b>Oysters on the Half Shell</b> <i>served with choice of grapefruit granita, mignonette or cocktail sauce 3 each</i>	<b>Jumbo Prawns</b> <i>fire roasted tomato, sorrano ham &amp; cilantro coulis 14</i>
<b>Seared Foie Gras</b> <i>riesling braised pineapple, pineapple soup &amp; pistachio biscotti 18</i>	<b>Lobster "Escargot"</b> <i>australian lobster tail morsels baked in classic escargot butter 17</i>
<b>Roxy Crab Cake</b> <i>sweet pepper emulsions &amp; avocado salsa 14</i>	<b>Mushroom Ravioli</b> <i>house made ravioli in a porcini mushroom sauce 10</i>
<b>Crispy Calamari</b> <i>glazed with a honey orange &amp; smoked paprika sauce 10</i>	<b>Duet of Crudo Hamachi &amp; Tuna</b> <i>Hamachi with orange oil, avocado &amp; jalapenos Tuna with oil verde '07, heart of palm &amp; cherries 16</i>

Soups and Salads

<b>Sweet Onion Soup</b> <i>topped with melted raclette cheese, aged sherry broth 8</i>
<b>Roxy Caesar Salad</b> <i>caesar dressing, spanish white anchovies &amp; parmesan cheese 9</i>
<b>Radicchio &amp; Frisee Lettuce Salad</b> <i>pistachio crusted goat cheese &amp; sherry vinaigrette 10</i>
<b>The Wedge</b> <i>living baby iceberg, maytag blue cheese &amp; cherry tomatoes 8</i>
<b>Mesclun Greens</b> <i>Maytag blue cheese, raspberry vinaigrette, mission figs &amp; cherry tomatoes 7</i>
<b>Watermelon Salad</b> <i>heirloom tomatoes, watermelon raddish, feta cheese &amp; yogurt vinaigrette 10</i>
<b>Heirloom Tomato Salad</b> <i>tomato sorbet &amp; basil vinaigrette 10</i>

## USDA Prime Steaks

### **Prime Angus Roasted**

#### **Rib of Beef**

classic succulent roast rib of beef  
served with roasted garlic mashed potatoes  
& corn and bacon gratin  
34

### **Prime Angus New York Steak**

topped with tarragon compound butter  
& served with "Don's" shoestring  
potatoes & creamed spinach  
36

### **Kobe Skirt Steak**

heirloom cherry tomatoes, housemade  
onion rings & parsley sauce  
26

### **Prime Angus Rib Eye Pepper Steak**

marinated with madagascar green  
peppercorns & served with "Gregg's"  
new skillet steak fries & sautéed  
spinach  
38

## Seasonal Entrées

### **Muscovy Duck Four Ways**

roasted breast with foie gras mousse, braised fennel, figs  
confit with duck prosciutto, poached egg & sauce gribiche  
32

### **Wild Alaskan Halibut**

melted leeks, Jasmine rice  
& lemon verbena fumé  
34

### **Big Eye Tuna**

avocado, tempura summer vegetables  
& sweet soy reduction  
30

### **Wild Troll King Salmon**

pernod creamed corn with chanterelle  
mushrooms and preserved orange  
butter  
32

### **Colorado Rack of Lamb**

roast garlic purée, gratin pot,  
fava beans, mint gelée  
38

### **Duet of Berkshire Pork**

tenderloin with corn custard & peach chutney  
slow roasted bacon with green tomato "chow chow"  
32

## Roxy Classic Entrées

### **Filet Mignon**

port bordelaise sauce, seasonal vegetables & olive oil creamed potatoes  
32 & 42 with foie gras

### **Rotisserie Free Range Chicken**

peas, carrots & fingerling potatoes  
24

### **Alaskan King Crab Legs**

crab legs with sweet corn risotto & seasonal vegetables  
37

### **Paella**

the classic assortment of lobster & shellfish, chicken & chorizo  
with spanish saffron rice  
38

### **Steak & Lobster**

filet mignon & australian lobster tail, served with sweet corn risotto  
& seasonal vegetables  
50

### **Australian Lobster Tail**

butter poached australian tail, served with drawn european butter,  
english pea risotto & seasonal vegetables  
36 for single tail & 70 for double tails