

# Roxy February 2010

## Small Plates

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**New York State Foie Gras** apple puree / quince & apple compote 14

**Baby Artichoke Fritto** crescenza cheese / charred tomato salsa 8

**Duck Confit** lentils / wild mushrooms / huckleberry jus 10

**Grilled Beef Satay** crispy rice noodles / spicy vietnamese dipping sauce 9

**Lamb Loin Noisettes** roast pepper / chickpea puree / kumquat 14

## Salads & Soups

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**House Smoked Trout** fingerling potato salad / pickled onions / capers 8

**Warren Pear Salad** roquefort cheese / rocket / candied walnuts 9

**Chicken Yakitori** spicy greens salad / soy-mirin syrup 8

**Roasted Beet Salad** humboldt fog cheese / citrus / pinenuts 9

**Cream of Celery Root** braised oxtail / red wine reduction 8

## Large Plates

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**Spicy Seared Tuna** maitaki mushrooms / baby mustard greens / miso butter 27

**Seared Scallops** celery root puree / grapefruit / stinging nettles 26

**Pan Roasted Duck Breast** abalone mushrooms/blood orange / polenta fries 23

**Wood Fired Veal Chop** braised cabbage / spaetzle / apple butter 33

**Kurobuta Pork Tenderloin** persimmon / roquefort / meyer lemon marmalade 25

**Bluenose Bass** leeks / potato ravioli / truffle 29

**Bison Prime Rib** roast garlic potato puree / horseradish / au jus 34

## Featured Items

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**20 oz Prime Porterhouse** blackened Cajun style / crispy shallots

**20 oz Australian Lobster Tail** grilled / Creole butter

**Seafood Gumbo** shellfish / grilled half lobster tail / spicy broth 36

# Roxy Classics

## Classic Small Plates

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- Oysters 1/2 Shell** tabasco mignonette 12
- Old School Escargot** baked snails / garlic butter / herbsaint 13
- Crunchy Calamari** citrus glaze / cashews / crispy rice / mint 11
- Eldorado Mushroom Ravioli** wild mushrooms / cream / parmesan 10
- Sizzling Shrimp** catalan flavor / smoked paprika / garlic / chilies 15
- Roxy Crabcake** jumbo lump crab / avocado / sweet peppers 14
- Lobster Escargot** Australian lobster / garlic butter / preserved lemon 15

## Classic Salads & Soups

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- Iceberg Wedge** maytag blue cheese / bacon / cherry tomatoes 7
- Caesar Salad** baby romaine leaves / anchovy dressing / parmesan tuile 9
- Goat Cheese** pistachio crust / roast beets / market lettuces / vinaigrette 9
- American Onion Soup** bubbling hot / 4 cheese crust / rich veal broth 8
- Green Salad** mesclun greens / boursin cheese / raspberry vinaigrette 7

## Classic Large Plates

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- Roasted Chicken** free range / baby sweet potatoes / broccoli rabe 24
- Filet Mignon 8 oz** retro diane style / mushrooms / truffles / cognac 32
- Prime New York Steak 12 oz** shoestring fries / creamed spinach 32
- Grilled Ribeye 14 oz** thick cut fries / spaghetti squash 33
- Colorado Lamb Rack** red cipollini / mint pesto / potato gratin 35

## Accessories M.P.

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- 7 oz. Australian Lobster Tail
- 1 lb King Crab Legs
- Prawns with Butter Fried Garlic

## Sides 6

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- Truffled Mac & Cheese
- Skinny Fries w/ Harissa
- Creamy Potato Gratin
- Broccoli Rabe w/ Garlic & Crushed Red Pepper

