

Roxy October 2009

Small Plates

Grilled Beef Satay crispy rice noodles / spicy vietnamese dipping sauce 8

Tiny Lamb Chops cilantro pesto / balsamic BBQ sauce 11

New York State Foie Gras seared / emerald plums 13

Miso Seared Hamachi dashi broth / soba noodles 12

Baby Artichoke Frito crescenza cheese / charred tomato salsa 8

Duck Confit fresh butter beans / chanterelles / huckleberry jus 10

Salads & Soups

Chicken Yakitori mizuna-yuzu salad / soy-mirin syrup 8

House Smoked Trout fingerling potato salad / pickled onions / capers 7

Market Pole Bean Salad basil vinaigrette / speck / crème fraiche / egg 9

Heirloom Tomato Salad burrata cheese / opal basil 9

Cinnamon Squash Bisque potato gnocchi / sage brown butter 8

Warren Pear Salad roquefort cheese / rucola / candied walnuts 8

Large Plates

Alaskan Halibut olives / squash / sun dried tomatoes 22

Seared Scallops celery root puree / baby artichokes 23

Pan Roasted Duck Breast lobster mushrooms / pomegranate/ polenta fries 22

Veal Tenderloin crispy eggplant / stewed tomato / lemon caper butter 26

Kurobuta Pork Tenderloin fresh figs / whipped roquefort

Spicy Seared Tuna mitaki mushrooms / baby dino kale / miso butter 21

Featured Items

20 oz prime porterhouse
16 oz Australian lobster tail



Roxy Classics

Classic Small Plates

- Oysters 1/2 Shell** tabasco mignonette 12
- Old School Escargot** baked snails / garlic butter / herbsaint 11
- Crunchy Calamari** citrus glaze / cashews / crispy rice / mint 9
- Eldorado Mushroom Ravioli** wild mushrooms / cream / parmesan 10
- Sizzling Shrimp** catalan flavor / smoked paprika / garlic / chilies 11
- Roxy Crabcake** jumbo lump crab / avocado / sweet peppers 12
- Lobster Escargot** Australian lobster / garlic butter / preserved lemon 14

Classic Salads & Soups

- Iceberg Wedge** maytag blue cheese / bacon / cherry tomatoes 6
- Caesar Salad** baby romaine leaves / anchovy dressing / parmesan tuile 7
- Goat Cheese** pistachio crust / roast beets / market lettuces / vinaigrette 8
- American Onion Soup** bubbling hot / 4 cheese crust / rich veal broth 7
- Green Salad** mesclun greens / boursin cheese / raspberry vinaigrette 6

Classic Large Plates

- Roasted Chicken** free range / baby sweet potatoes / broccoli di ciccio 18
- Filet Mignon -10 oz** retro diane style / mushrooms / truffles / cognac 27
- Prime New York Steak 12 oz** shoestring fries / creamed spinach 27
- Grilled Ribeye 14 oz** thick cut fries / spaghetti squash 27
- Colorado Lamb Rack** red cipolline / mint pesto / potato gratin 33

Accessories M.P.

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

Sides 6

- Truffled Mac & Cheese
- Skinny Fries w/ Harisa
- Creamy Potato Gratin
- Broccoli Di Ciccio w/ Garlic & Crushed Red Pepper