

ROOST

Theater Menu

★ Choose Three Courses

★ Choose Four Courses

45

60

APPETIZERS

★ Slow Cooked Short Ribs GF	Anson Mills polenta, pepper confit, onion crumble	14
Pan Roasted Scallops GF	maple glazed pork belly, burnt shallot puree, candied walnuts	16
Jumbo Lump Crab Cake	house-made tartare sauce, jicama + frisee salad, Meyer lemon, crispy capers	16
★ Glazed Pears + Ham	burrata cheese, bourbon glazed pears, arugula, crispy country ham, fig drizzle	12
Cajun Tuna*	rare seared tuna, wakame, napa cabbage salad, granny smith apples, ponzu	14
Artisan Cheese VT	seasonal accompaniments, crostini	17
Chilled Jumbo Shrimp GF	lemon preserve, cocktail, herb salad	16

SOUPS + SALADS

★ Mesclun Salad GF VN	field greens, shaved carrot, cucumber, radish, grape tomato, lemon vinaigrette	6
Romaine + Kale Caesar	baby kale, roasted red peppers, parmesan crumble, anchovies	8
Roasted Heirloom Beets GF VT	cauliflower silk, crispy leeks, toasted almonds, micro cilantro	8
Shrimp + Lobster Gumbo	house-made andouille, tomato froth, crostini	6
★ Roasted Butternut Squash VT	thyme crouton, spiced chantilly, garlic chives	6
Jacksons Chowder	famous shrimp + chorizo chowder from our sister restaurant	6

IOWA PREMIUM BEEF

43

served with mashed potatoes + seasonal vegetable,
topped with roasted garlic, pepper, beef reduction, Roost butter

12 oz New York Strip

8 oz Filet Mignon

14 oz Ribeye

Petit Filet with choice of sautéed lump crab, grilled jumbo shrimp,
or seared Hokkaido scallops

ENTREES

★ Ricotta Dumplings VT	butternut squash puree, toasted pumpkin seeds, spinach, brown butter	22
★ Pan Roasted Skuna Bay Salmon* GF	mango savoy slaw, asparagus, blistered heirloom tomatoes, mango vinaigrette	32
Double Cut Berkshire Pork Chop* GF	maple glazed yams, crispy Brussels sprouts, roasted apple, chestnuts, pork jus	32
★ Murrays Chicken Breast GF	wilted spinach, herb crushed potatoes, roasted turnips and carrots, chicken jus	22
Sautéed Jumbo Shrimp	Anson Mills aged cheddar grits, andouille sausage, watercress, tomato nage, chili oil	24

Market Seafood Feature

Regional, seasonal. Ask about today's presentation.

★ ADD ONS

Grandma's Mashed Potatoes	4
Wild Mushrooms	5
Brussels Sprouts	6
Classic Asparagus	6
Herb Crushed Potatoes	5
Maple Glazed Yams	5
Green Beans with Caramelized Shallots	5

★ Ask about our daily house-made desserts

GF gluten free / some additional items can be made GF upon request

VT/VN vegetarian / vegan

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.