Rococo-Restaurant.com

ROCOCO
Restaurant & Fine Wine

LUNCH MENU

Let us know if your time is limited, we'll get your order to the table as quick as possible.

Best darn Crab Cake in the midwest!

Rococo Jumbo Lump Crab Cake *Market Price*
Trust us, it's all about the crab!

SOUPS & SALADS

New England-Style Clam Chowder 6.00 with Fried Shrimp add $5.00

Amber's Vegetarian Chili (GF) 5.00
Dr. Lisa's Soup of the Day 6.00
Mushroom Soup (GF) Served with a brie cookie 6.00
Fancy Grilled Cheese & Soup A blend of cheeses, jalapeno, bacon & onions. Served with choice of soup 12.00
House Salad (GF) Mixed greens with grilled pears, spiced walnuts, bleu cheese crumbles, bacon & balsamic vinaigrette 8.00

Soup & Salad *House or Caesar* 8.00
Caesar Salad (GF) 6.00
The Wedge Salad 7.00

Add To Any Salad: Crumbled Bleu cheese 2.00 | Grilled chicken breast 5.00 | Crumbled bacon 1.00 | Grilled shrimp 9.00 | Love garlic toast 1.00

Rococo *Love* Salad

Iceberg lettuce, Roma tomatoes, red onion, Italian meats & cheeses tossed with our ***exclusive red wine vinaigrette***, lots of garlic & love.
For One 7.00 | For Two 14.00 | For Four 21.00 | 12oz. Bottle of Love Salad Dressing 5.00

SANDWICHES

With a choice of side

Warm Lobster Roll

Sautéed with butter & served with lemon 19.00

Buffalo Chicken Sandwich Toasted challah roll with bleu cheese dressing 8.00
Cubano An island favorite with sliced pork loin, cure 81 ham, Dijon, Swiss, spicy slaw & a pickle 9.00
Shrimp Po'boy Our New England clam fry, old bay aioli, lettuce & tomatoes 8.00
Fancy Grilled Cheese A blend of cheeses, jalapeno, bacon & onions on texas toast 9.00
Meatball Sandwich Toasted with red bell peppers, marinara, parmesan & mozzarella 13.00
Tuna Salad Sandwich Classic 7.00

Lobster Salad Sandwich

Green onions, mayo, shredded lettuce & lemon 19.00

Rococo Burger
Classic with cheese 7.00
Prime Grind with bacon, roasted onions & cheese 8.00
Dani's Mac-N-Cheese 14.00
Turkey Burger Bourbon barbecue sauce & cheddar cheese or blue cheese & pesto aioli 8.00
Rococo B.L.T. Made with thick-cut, hickory-smoked bacon 8.00
Rococo Reuben Capicolla, provolone, Thousand Island & sauerkraut served on rye 9.00
Filet of Cod Sandwich Served with tartar sauce and shredded lettuce 12.00

LUNCH ENTRÉES

Rhode Island Fish Stew (GF)

Shrimp, scallops, cod, sausage, clams & mussels sautéed then braised in a hearty saffron-tomato broth 28.00

New England Cod

Baked, Meuniére or Grenobloise served with saffron rice *Market Price*

Fish 'N' Chips 12.00
Shrimp 'N' Chips 14.00
Scallops 'N' Chips 16.00

Chef Jason's Lunch Wild Salmon*

We only serve *"wild"* or the highest sustainable salmon on the market at that time. For lunch our salmon is served off the grill over saffron rice. **Ask your server for today's price & variety.* *Market Price*

Pasta & Risotto

Fettuccine Alfredo 13.00
Chicken Parmesan or Piccata 13.00
Mushroom Risotto (GF) 10.00

Steak

Grilled New York Strip (GF) 7 ounces of certified Angus beef served with mashed potatoes 15.00

SIDES

One choice of side is served with all of our Sandwiches, but may also be purchased a la carte for $3.00 each
Grilled Vegetables | Fruit | French Fries | Mashed Potatoes
Spicy Cole Slaw | Sweet Potato Fries
House or Caesar Salad add $1.00
Bowl of Soup add $3.00

***(GF) Gluten Free** - *We are proud to offer many gluten-free choices. Some items require modifications-just ask your server.*
Note: *The Health Department would like you to know that individuals may be at a higher risk for a food-borne illness if the following foods are undercooked: Eggs, Beef, Fish, Lamb, Milk Products, Pork Poultry & Shellfish.*

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ROCOCO

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SOUP & SALADS

New England-Style Clam Chowder 6.00 with Fried Shrimp add $5.00

Amber's Vegetarian Chili (GF) 5.00

Dr. Lisa's Soup of the Day 6.00

Mushroom Soup (GF) Served with a brie cookie 6.00

Caesar Salad (GF) 6.00

The Wedge Salad Classic with Thousand Island dressing & crumbled bleu cheese 7.00

House Salad (GF) Mixed greens with grilled pears, spiced walnuts, bleu cheese crumbles, bacon & balsamic vinaigrette 8.00

Add To Any Salad: Crumbled Bleu cheese 2.00 | Grilled chicken breast 5.00 | Crumbled bacon 1.00 | Grilled shrimp 9.00 | Love garlic toast 1.00

Rococo *Love* Salad

Iceberg lettuce, roma tomatoes, red onion, Italian meats & cheeses tossed with our ***exclusive red wine vinaigrette***, lots of garlic & love.

For One 7.00 | For Two 14.00 | For Four 21.00 | 12oz. Bottle of Love Salad Dressing 5.00

COLD STARTERS

Shrimp Cocktail (GF) 12.00

Crab Cocktail (GF) *Market*

South Philly-Style Antipasti Assortment (GF) Italian meats, cheeses, grilled vegetables & olives 13.00

Hawaiian Poke (GF) Layers of thinly sliced tuna, seaweed salad, pineapple, roasted red peppers, Asian glaze & green onions 14.00

Larry & Chuck's Fruit & Cheese Platter (GF) 15.00

Smooth Duck Liver Mousse (GF) Rolled in pistachios & served with accompaniments 11.00

Oysters on the Halfshell (GF) *Market*

HOT STARTERS

Steamed Littleneck Clams or P.E.I. Mussels (GF) White wine & garlic 14.00

Deep-Fried Wild Mushrooms Served with ranch dressing 8.00

Stuffed Mushrooms (GF) Italian sausage, mozzarella & Cajun spice 8.00

Debbie's Goat Cheese Dip Served with wonton chips 12.00

Mini Huey's Scampi 2 colossal shrimp braised with garlic, white wine & basil served with garlic bread 16.00

Blackened Scallops (GF) Served on a mirror of basil beurre blanc 15.00

Rococo Fried Shrimp Served with your choice of tartar or cocktail sauce 11.00

Deep-Fried Calamari

Traditional Served with marinara 8.00

Rhode Island style Tossed with garlic butter & banana cherry peppers 9.00

Greek style Tossed with mesclun greens, tomato, olive & balsamic finished with feta cheese 12.00

Rococo Cookies

Bite sized savory appetizers

Nancy's Smoked Salmon Smoked salmon, horseradish sauce, onions & capers 8.00

Gangster Italian sausage simmered with a pepper, onion, pomodoro & parmesan 7.00

Bleu Cheese Toasted garlic & bleu cheese allouette 6.00

Cookie Sampler (2 of each) 8.00

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ROCOCO PENN | East Coast Style Restaurant & Fine Wine | 2824 N. Pennsylvania Ave. | (405) 528-2824 | Rococo-Restaurant.com

Rococo-Restaurant.com

ROCOCO
Restaurant & Fine Wine

SUNDAY BRUNCH
served Sundays from 11am to 3pm

Best darn Crab Cake in the midwest!

Rococo Jumbo Lump Crab Cake
Trust us, it's all about the crab! *Market Price*

BRUNCH ENTRÉES

Rococo Eggs Benedict	10.00
Smoked Salmon Benedict	12.00
Rococo Crab Cake Benedict	*Market*
Country Breakfast	with Bacon 9.00 | with Breakfast Sausage 11.00 | with Steak 25.00
Waffles Mixed berries or chocolate chips	10.00
Fried Chicken & Waffles	14.00
Quiche of the Day Chef's choice, ask your server	10.00
Rococo House Omelette Sautéed wild mushrooms, roasted red bell peppers & provolone	8.00
Today's Omelette & Top-Shelf Omelette Chef's choice, ask your server	*Market*
Rococo French Toast	9.00
Fresh French Crepes Seasonal berries & crème fraiche	9.00
Belgian Hangover Toasted garlic, spicy capicolla, confetti, chicken broth, gruyere cheese, linguine & two eggs, sunny side up	14.00
Classic Egg Sandwich Served on a challa roll with smooth creme cheese	with Ham 8.00 | with Bacon 10.00 | with Smoked Salmon 12.00
Bruce's Big Breakfast Caribbean jerked pork, two eggs any style, grits & a grilled corn tortilla	9.00
Whatever The Chef Feels Like Making Today	*Market*

Chef Jason's Wild Salmon

We only serve *"wild"* or the highest sustainable salmon on the market at that time. Choice of Grilled with lemon, Steamed with asian glaze & green onions or Coriander encrusted with a fragrant ginger sauce.

**Ask your server for today's price & variety.* *Market*

SANDWICHES & ENTRÉES

Sandwiches come with a choice of side

Rococo Burger	
Classic with cheese	7.00
Prime Grind with bacon, roasted onions & cheese	8.00
Dani's Mac-N-Cheese	14.00
Turkey Burger Bourbon barbecue sauce & cheddar cheese or blue cheese & pesto aioli	8.00
Rococo B.L.T. Bacon, lettuce, tomato and a fried egg	12.00
Fancy Grilled Cheese & Soup Chef's choice of cheese, jalapeño & bacon on Texas toast – served with choice of soup	12.00
Tuna Salad Sandwich How can you beat this old favorite?	7.00
Rococo Reuben *Capicolla, provolone, Thousand Island & sauerkraut served on rye*	*9.00*
Brunch Pasta of The Day	*Market*
The Oscar (GF) 7 ounce New York Strip, Maryland jumbo lump crab, grilled asparagus & hollandaise sauce	52.00
Fish Stew (GF) Shrimp, scallops, sole, sausage, clams, & mussels sautéed then braised in a hearty saffron-tomato broth	28.00
Fish & Chips	12.00
Filet of Cod Baked, Meuniére or Grenobloise served with saffron rice	13.00
Western Style Risotto Ham, peppers and onions	10.00

SIDES

Bacon 3 pieces	3.00	**Biscuit & Gravy**	4.00
Sausage 4 links	4.00	**Grilled Vegetables**	3.00
Grits	5.00	**Asparagus** with Hollandaise sauce	6.00

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