

THE ROOSEVELT

RESTAURANT, LOUNGE & SPEAKEASY



SHARE PLATES

SOUP OF THE DAY \$8

CHARCUTERIE BOARD \$26

Prosciutto di Parma, Coppa, Spicy Sopresatta, Whipped Ricotta, Asiago Cheese, Fig Jam & Toast Points

BAVARIAN PRETZEL \$13

Rarebit & Whole Grain Mustard

HOMEMADE HUMMUS \$13

Fried Tortilla Chips

ARGENTINIAN EMPANADAS \$18

3 pieces include Beef or Chicken, Chile Mayo & Chimichurri Sauce

CHEDDAR BEEF SLIDERS \$14

2 Sliders with Bacon Onion Jam, Truffle Aioli, Aged Cheddar, Arugula & Onion Rings

1/2 DOZEN OYSTERS ON THE HALF SHELL \$21

Cocktail Sauce, Mignonette, Mini Tabasco & Lemon Wedge (GF)

SHRIMP COCKTAIL \$19

Lemon, Cocktail Sauce & Pickle Celery (GF)

SPICY TUNA TARTARE \$19

Avocado Mousse, Cucumber, Radish, Sambal Aioli & Wonton Cracker

FRIED CALAMARI \$18

Pickled Shallots, Frisee, Lemon Chili Aioli & Chives

PEI MUSSELS \$19

Marinara or White Wine Sauce with Garlic Crostini

BUFFALO WINGS AND WAFFLES \$15

Homemade Blue Cheese, Maple Chili Glaze & Celery Sticks

GARLIC PARMESAN WINGS \$16

MARGHERITA PIZZA \$15

Fresh Mozzarella, Pomodoro, Basil & Extra Virgin Olive Oil

FUNGHI PIZZA \$16

Roasted Mushrooms, Garlic Oil, Cippolini Onions, Ricotta, Provolone & Mozzarella

MEAT LOVER PIZZA \$18

Pepperoni, Bacon & Meatball

SALADS

ROOSEVELT SALAD \$13

Spring Greens, Shaved Vegetables, Almond Crumble, Flowers & Charred Lemon Vinaigrette

GRILLED ROMAINE WEDGE \$15

House Smoked Bacon, Blue Cheese, Pickled Onion, Tomato, Cucumber & Toasted Breadcrumbs

CAESAR \$13

Parmigiano Reggiano, Romaine, Croutons & Caesar Dressing

HEIRLOOM BEETS \$15

Goat Cheese Mousse, Greens, Citrus Segments, Watermelon Radish, Mint, Pistachio Vinaigrette & Coffee Crumb

BURRATA TOMATO SALAD \$18

Heirloom Tomato, Basil, Balsamic Vinegar & Burrata

SALAD ADD-ONS

Skirt Steak \$15 | Shrimp \$10

Salmon \$10 | Chicken \$8

MAINS

RIGATONI A LA NORMA \$19

Eggplant, Fresh Basil, Ricotta Salata & Homemade Sauce

AGNOLOTTI \$29

Short Rib Filling, Herbs, Mushrooms, Spring Onion Pesto & Pecorino

OVEN ROASTED CHICKEN \$25

Roasted Chicken Stuffed with Fontina, Prosciutto & Spinach Over Garlic Mashed Potatoes

10 OZ SKIRT STEAK \$35

Spring Onion Soubise, Fries, Arugula Salad & Chimichurri Sauce

GRILLED CHICKEN SANDWICH \$15

Sun dried Tomato, Fresh Mozzarella & Seasoned Fries

FRANKLIN FRIED CHICKEN SANDWICH \$15

with Homemade Cole Slaw, Chipotle Sauce & Seasoned Fries

ROOSEVELT BURGER \$17

USDA Prime, Brioche Bun, Bacon Onion Jam, Truffle Aioli, Aged Cheddar, Arugula & Seasoned Fries

RAVEN BURGER \$15

USDA Prime, Brioche Bun, LTO, Truffle Aioli, American Cheese & Seasoned Fries

DOUBLE SMASH BURGER \$17

With Truffle Aioli, American Cheese, Sautéed Onions on Brioche

'BEYOND' PLANT-BASED BURGER \$16

Brioche Bun, LTO, Truffle Aioli, American Cheese & Seasoned Fries

16 OZ RIB EYE STEAK \$46

Fingerling Potato & Asparagus

PORK CHOP \$35

Roasted Brussel Sprouts, Bacon Jam, Candied Walnuts, Fingerling Potatoes & Butternut Squash Cream Sauce

FAROE ISLAND SALMON \$29

Lime Safron Butter Sauce with Braised Cauliflower, Black Quinoa (GF)

HALIBUT \$40

Fingerling Potatoes, Cherry Tomatoes & Asparagus with Lemon Butter Sauce

SEASONAL VEGETABLE RISOTTO \$23

Truffle Oil & Parmigiano Reggiano

SLICED STEAK SANDWICH \$21

Sliced Filet Mignon, Caramelized Onions, Arugula, Tomato & Blue Cheese Cream Sauce Cooked to Medium

SHRIMP SCAMPI \$25

Over Linguini with Wild Mushrooms & Broccoli Rabe in a Garlic Butter Sauce

SIDES \$8

TRUFFLE PARMESAN FRIES

POPCORN POLENTA

SEASONAL ROASTED VEGETABLES

ONION RINGS

FRENCH FRIES \$6

KIDS MENU* \$12

KIDS CHEESE BURGER

American Cheese & Fries

KIDS PASTA

Butter or Pomodoro

KIDS CHICKEN FINGERS

Honey Mustard & Fries

KIDS PIZETTE

Pomodoro & Mozzarella

** All Kids Food will be cooked well done or to an internal temperature of 170 degrees fahrenheit.*

DESSERT

ANJOU POACHED PEAR \$12

Chocolate Ganache, Toasted Almonds with Vanilla Ice Cream

TIRAMISU \$10

GELATO \$8

Chocolate | Vanilla

Pistachio | Sea Salt Caramel

SORBET \$8

Lemon | Raspberry

AFFOGATO \$8

Espresso over Vanilla Ice Cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

THE ROOSEVELT

RESTAURANT, LOUNGE & SPEAKEASY

DRAUGHT BEER

NJLBIPA
BRIX CITY SEASONAL
BOULEVARD TANK 7
YUENGLING
STELLA
COORS LIGHT
DOC'S HARD CIDER
MODELO
GUINNESS
BLUE MOON
KONA BIG WAVE

BOTTLED BEER

MICH ULTRA
MILLER LITE
PBR 16OZ CAN
AMSTEL LIGHT
CORONA / CORONA LIGHT
HEINEKEN
HEINEKEN NA
WHITE CLAW
Assorted Flavors
HIGH NOON
Assorted Flavors
SURFSIDE
Assorted Flavors
THE REDD MILANO
Bottle of Bud with a shot of VO Whiskey

ROSE

MATUA ROSE \$11 / \$38

SPECIALTY COCKTAILS

ROOSEVELT OLD FASHIONED \$15
Wheel Horse Kentucky Straight Bourbon
Whiskey with Muddled Luxardo Cherries,
Orange Slice, Simple Syrup &
a touch of Angostura Bitters.

LUCY'S MARTINI \$15
Tito's Vodka, Chambord, Lemon Juice,
Simple Syrup & Egg Whites Garnished
with Flower.

ROOSEVELT SIDE CAR \$15
Courvoisier VSOP, Cointreau, Simple Syrup
& Lemon Juice Shaken over Ice & Served
Straight up in a Sugared Rim.

THE BEE'S KNEES \$15
Hendricks Gin, St Germaine, Lemon Juice
& Honey. Topped with Sprits of Rose Water.

ELENOR'S SOUR \$15
Zarpado Blanco Tequila, Triple Sec,
Blood Orange Juice, Lime Juice &
Egg whites. Garnished with a
Dehydrated Blood Orange Wheel.

MEZCALARITA \$18
Mezcal, Cointreau, Passion Fruit,
Strawberry & Lime. Served in a Sugared Rim.

GIN SANGRIA \$15
Gin, Lemon, Lime, Orange, St. Germain,
Triple Sec, & Passion Fruit.
Topped with Prosecco & Sprite.

WATERMELON BASIL MARGARITA \$15
Aquan Perfecta, Lime Juice, Espolon,
Triple Sec & Watermelon Puree.

SPARKLING WINE & CHAMPAGNE

MOET WHITE STAR \$110
FREIXENET \$30
Blanc De Blanc Cava
90+ PROSECCO \$12 SPLIT
MIONETTO PROSECCO ROSE \$12 SPLIT

WINES AVAILABLE:

HOUSE CHARDONNAY, SAUVIGNON BLANC,
ROSE, PINOT GRIGIO, CABERNET, MERLOT
& PINOT NOIR ALL AVAILABLE @ \$9/\$30
FEATURING NICOLAS WINES

WHITE WINE

ALTA LUNA PINOT GRIGIO \$12 / \$40
SANTA MARGHERITA PINOT GRIGIO \$16 / \$55
FERRARI-CARRANO FUME BLANC \$12 / \$40
KENDALL JACKSON VINTNER'S RESERVE \$45
GRECO TI TUFO (ITALY) \$12 / \$35

RED WINE

DECOY MERLOT \$15 / \$50
ELOUAN PINOT NOIR \$12 / \$40
MEIOMI PINOT NOIR \$15 / \$50
ALEXANDER VALLEY CABERNET \$14 / \$50
SIMI CABERNET \$14 / \$50
DAOU CABERNET \$13 / \$45
JUSTO ROSSO (ITALY) \$11 / \$35
HESS ALLOMI \$75
AVIARY RESERVE \$70
STAGS LEAP CABERNET \$130
JORDAN CABERNET \$125
QUILT NAPA CABERNET \$100



CHECK US OUT ON
INSTAGRAM FOR WEEKLY
ENTERTAINMENT UPDATES

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