

# 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

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

ARUGULA & PROSCIUTTO PIZZA \$17

Fresh Mozzarella, Cherry Tomatoes, Baby Arugula & Prosciutto, drizzled with a Balsamic Reduction & Honey

NANNY NEL'S MEATBALLS \$18

3 Homemade Meatballs served with house made Marinara Sauce topped with Whipped Ricotta Cheese & Pecorino

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

GARLIC PARMESAN WINGS \$16

BUFFALO WINGS AND WAFFLES \$15  
Homemade Blue Cheese, Maple Chili Glaze & Celery Sticks

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)

GARLIC SHRIMP \$18

Argentinian Rock Shrimp with Garlic, Butter & Chili Flakes (GF)

SPICY TUNA TARTARE \$19

Avocado Mousse, Cucumber, Radish, Sambal Aioli & Wonton Cracker (GF)

FRIED CALAMARI \$18

Pickled Shallots, Frisee, Lemon Chili Aioli & Chives

PEI MUSSELS \$19

Marinara or White Wine Sauce with Garlic Crostini (GF)



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## SALADS

ROOSEVELT SALAD \$13

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

CAESAR SALAD \$13

Parmigiano Reggiano, Romaine, Croutons & Caesar Dressing

HEIRLOOM BEETS SALAD \$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

ROOSEVELT BURGER \$18

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

MUSHROOM BURGER \$17

USDA Prime, Brioche Bun, Lettuce, Tomato, Truffle Aioli, Swiss Cheese, Sautéed Mushrooms & Carmelized Onions

'BEYOND' PLANT-BASED BURGER \$16

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

16 OZ RIB EYE STEAK \$43

Fingerling Potato & Asparagus

SLICED STEAK SANDWICH \$21

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

10 OZ SKIRT STEAK \$35

Spring Onion Soubise, Fries, Arugula Salad & Chimichurri Sauce

PORK CHOP \$35

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

OVEN ROASTED CHICKEN \$25

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

CHICKEN PARMIGIANA \$24

Served with Penne Pasta, Made with Fresh Mozzarella & Homemade Marinara Sauce

CHICKEN MILANESE \$26

Breaded Chicken Cutlet, Pan Fried topped with Fresh Arugula Salad, finished with Homemade Vinaigrette

GRILLED CHICKEN SANDWICH \$15

Sun dried Tomato, Fresh Mozzarella & Seasoned Fries

FRANKLIN FRIED CHICKEN SANDWICH \$15

with Homemade Cole Slaw, Chipotle Sauce & Seasoned Fries

RIGATONI A LA NORMA \$19

Eggplant, Fresh Basil, Ricotta Salata & Homemade Sauce

AGNOLOTTI \$29

Short Rib Filled Pasta, Herbs, Mushrooms, Spring Onion Pesto & Pecorino

SPAGHETTI BOLOGNESE \$23

Traditional Veal, Pork and Beef Blend Sauce finished with Whipped Ricotta & Shredded Pecorino

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

SHRIMP SCAMPI \$25

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

SEASONAL VEGETABLE RISOTTO \$23

Truffle Oil & Parmigiano Reggiano

## 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.

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

NULBIPA  
BRIX CITY SEASONAL  
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  
HIGH NOON  
Assorted Flavors  
SURFSIDE  
Assorted Flavors  
SANGRI  
CAN \$12 / PITCHER \$16 HALF / \$22 FULL  
A special Sangria Blend  
THE REDD MILANO  
Bottle of Bud with a shot of VO Whiskey

## WINES AVAILABLE.

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

## 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 \$16  
Gin, Lemon, Lime, Orange, St. Germain,  
Triple Sec, & Passion Fruit.  
Topped with Prosecco & Sprite.

VODKA PALOMA \$15  
Titos Vodka, Lime Juice,  
Grapefruit Soda, Fernet Garnished  
with Thyme and Orange  
Wheel.

## ROSE

MATUA ROSE \$11 / \$38

## SPARKLING WINE & CHAMPAGNE

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

## DESSERT WINE

TAYLOR FLADGATE \$12

## 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

## RED WINE

DECOY MERLOT \$15 / \$50  
SELLA ANTICA (ITALY) \$11 / \$35  
ELOUAN PINOT NOIR \$12 / \$40  
MEIOMI PINOT NOIR \$15 / \$50  
ALEXANDER VALLEY CABERNET \$14 / \$50  
SIMI CABERNET \$14 / \$50  
DAOU CABERNET \$13 / \$45  
HESS ALLOMI \$75  
AVIARY RESERVE \$70  
STAGS LEAP CABERNET \$130  
JORDAN CABERNET \$125  
QUILT NAPA CABERNET \$85



ANJOU POACHED PEAR \$12  
Chocolate Ganache,  
Toasted Almonds with  
Vanilla Ice Cream

TIRAMISU \$10  
SORBET \$8  
Lemon | Raspberry

GELATO \$8  
Chocolate | Vanilla  
Pistachio | Sea Salt Caramel

AFFOGATO \$9  
Espresso over  
Vanilla Ice Cream

