

# Q ROADHOUSE

## RESTAURANT & BAR

### soup & salad

**roger's famous clam chowder** —6  
new england style

**chicken cobb salad** —10  
candied bacon, bleu cheese,  
hard-boiled egg & avocado-pumpkin seed dressing

**caesar salad** —8  
housemade croutons, romaine lettuce  
& grated parmesan

**roasted beet salad** —8  
lemon-herb goat cheese, arugula, shaved fennel,  
crushed pistachios & lemon-sage vinaigrette

**roadhouse chopped salad** —9  
raddichio, olives, salumi, provolone,  
white beans & red wine herb vinaigrette

**mediterranean quinoa salad** —7  
house made fried greek cheese, arugula, tomatoes, onions,  
cucumbers, kalamata olives & preserved lemon vinaigrette

### sides —5

fresh cut french fries \* mac & cheese \* steamed broccoli \* cornbread  
okra & tomatoes \* black truffle creamed spinach \* warm french lentils  
cole slaw \* bbq beans \* haricots verts \* butter braised carrots

### appetizers

**seared escolar** —8  
pineapple, avocado, yuzu, chilis,  
fresh mint & chipotle tortilla chips

**grilled calamari** —9  
salsa verde, chickpea-garlic puree &  
roasted pepper relish

**grilled sea scallops** —9  
black truffle chive mashed potatoes, mushroom broth

**bbq chicken wings** —10  
brined & smoked

**hot peel & eat shrimp** —13  
tabasco butter, sourdough bread

**house cured scottish salmon** —10  
horseradish creme fraiche, watercress,  
pickled cucumber & mini latkes

**fried pickles** —7  
cornmeal dusted dill pickle chips, cajun remoulade

**hush puppies with honey butter** —7  
deep fried cornmeal

**tacos al pastor** —8  
slow cooked pork, pineapple, chilis, judith's salsa roja

### entrees

**bar steak** grilled skirt steak, herb butter, mixed green salad —18

**sauteed barramundi** haricots verts, sunchoke crema, orange-rosemary gastrique & toasted cashews —23

**veggie pot pie** crimini mushrooms, carrots, peas, potatoes, puffed pastry crust, mixed green salad —15

**sweet tea brined chicken fried chicken** chicken gravy, mashed potatoes, haricots verts —18

**brick pressed chicken "coq au vin"** fingerling potatoes, bacon lardon, caramelized pearl onions, mushrooms —19

**braised colorado lamb shank** roasted garlic mashed potatoes, butter braised heirloom carrots —27

**grilled scottish salmon** warm french lentils, shallot dijon vinaigrette, watercress, roasted pepper relish —21

**red beans & rice** braised pork belly, duck confit, housemade andouille, toasted cornbread crumbs —19

**blackened catfish** shrimp & scallion sauce, creole red rice —22

**shrimp & white cheddar grits** andouille sausage, roasted red peppers, scallions —17

**sliced beef brisket** smoked over apple & hickory wood, served with your choice of side —16

**st. louis ribs** smoked over apple & hickory wood, served with your choice of side —20

**korean breakfast** char-grilled marinated new york steak, housemade kim-chi, fried rice, fried eggs —22

**braised wild boar posole** hominy, cabbage, onions, radishes, cilantro, served with fry bread —18

**thai green curry chicken** eggplant, zucchini, coconut milk, lemongrass, ginger, cilantro, basmati rice —18

### burgers & sandwiches

Choose your side!

**pulled pork sandwich topped with coleslaw** smoked over apple & hickory wood —11

**sliced beef brisket sandwich** smoked over apple & hickory wood —11

**porchetta sandwich** housemade porchetta, pickled red onion, rosemary molasses, garlic aioli —14

**greek lamb burger** ground lamb, feta, grilled onion, housemade tzatziki sauce —13

**mead ranch bbq burger** cheddar, house-cured bacon, onion, fried pickles & bbq sauce —12

**fried pacific oyster po boy** cherry pepper aioli, shredded lettuce, fresh tomatoes —12

20% gratuity may be added to parties of 5 or more.

Whenever possible we use seasonal, local, organic and all natural ingredients.