

ROOTED IN AMERICA



ROAM

KITCHEN + BAR

STARTERS

BUFFALO WINGS

hickory smoked, honey buffalo sauce, choice of blue cheese or ranch dressing 12.95

DEVILED EGGS

applewood bacon, chive 6.50

SMOKED SHRIMP COCKTAIL

smoked shrimp, spice rub, cocktail sauce 11.95

SALADS

SMOKED GRAPE

applewood bacon, rotisserie chicken, romaine & mixed greens, candied almonds, goat cheese dressing 12.50

ROAM COBB

rotisserie chicken, cheddar cheese, egg, bacon, green onion, iceberg, mixed greens, tomatoes, choice of dressing 12.50

WEDGE

iceberg & romaine hearts, bacon, tomato, blue cheese dressing 11.95

GLUTEN FREE MENU

In order to serve you better, please let your server know you are ordering from the Gluten Free menu.

FROM THE FIRE

Our take on open range cooking—roasted with fire & smoke the simple way. Served with your choice of 2 sides.

ROTISSERIE CHICKEN

half chicken, dry rubbed, slow roasted on our woodfired rotisserie 17.95

BEEF BRISKET

marinated & slow smoked, served with a side of savory barbecue sauce 18.95

PORK SHOULDER

duroc pork slowly roasted & smoked until tender, served with our golden barbecue sauce 17.50

BABY BACK RIBS

dry rubbed and slowly smoked pork ribs, brushed with our savory barbecue sauce
...half rack 17.95 // full rack 22.95

STARTERS

HOUSE SALAD

choice of dressing 3.95

SIDES

SMASHED POTATOES

BAKED BEANS

GREEN BEANS

ROASTED VEGGIES

BEEF & PORK

Our steaks are USDA Choice, aged 21-28 days.

FILET OF BEEF TENDERLOIN *

tender and lean 8 oz filet, grilled asparagus, garlic mashed potatoes, bearnaise goat cheese 31.95

RIBEYE STEAK *

14 oz well marbled, our juiciest steak, broccolini, garlic mashed potatoes, red wine demi 28.95

TOP SIRLOIN *

10 oz center cut, smoked mushrooms & onions, broccoli, horseradish whipped potatoes 22.95

PORK TENDERLOIN *

bacon wrapped tenderloin medallions, fingerling potato hash with peppers & onions, roasted corn sauce with an inlay of barbecue sauce 18.95

® BONE IN BEEF SHORT RIB

fall off the bone skillet beef short rib brushed with balsamic glaze, served over smashed red potatoes, onion jus, glazed green top carrots, topped with arugula 27.95

FISH & SEAFOOD

ROASTED SALMON *

pan roasted, wild rice pilaf, spinach, lemon butter sauce 21.95

BAKED WALLEYE

baked fillet, smoked onion tartar, green beans, smashed potatoes 22.95

PAN SEARED SCALLOPS *

jewel yam hash with red bell pepper, onion & basil, arugula, tomato butter sauce 23.95

* Consuming raw or undercooked pork, beef, ground beef or seafood may increase your risk for foodborne illness.

This menu is intended to guide you in making well-informed decisions. Though we are not a gluten-free kitchen, we have created this menu with the utmost caution, eliminating as many hidden sources of gluten as possible, such as dairy products and preservatives. However, because it is impossible to guarantee that all ingredients used in the menu are completely free from gluten or to eliminate all sources of gluten within a customary restaurant kitchen setting, ROAM Kitchen + Bar cannot be held responsible for any unintentional exposure to gluten. If you have any questions, please ask to speak to our chef.