



PK's  
RR  
ROOSEVELT ROOM



THE ROOSEVELT ROOM'S CHEFS STRIVE TO SHOWCASE THE FINEST LOCAL FARMERS, FISHERMEN, BUTCHERS, & BAKERS.

## SMALL PLATES & STARTERS

**GENERAL TSO CAULIFLOWER | 18**  
Crispy Florets, Puffed Rice Noodle, Sesame Seeds

**THE ROARING GARDEN | 15**  
Arugula, Bacon vin, Aji Verde, Asparagus, Cherry Tomato, Avocado, Pickled Onions, Fine Herbs

**HEIRLOOM CARROT + RICOTTA | 14**  
Roasted Carrots, Whipped Ricotta, Spiced Honey, Pistachio, Za'atar

**SMOKED PORK BELLY | 20**  
Thick Pork Belly Steak, Apple Gastrique, Pickled Mustard Seeds, Charred Onion

**FRENCH ONION BRIE | 20**  
Fried Pastry, Caramelized Onions, Datil Honey, Charred Rosemary, Local Sourdough

**CHARCUTERIE BOARD | 20**  
House Terrine, Gator Sausage, Pickles, Grilled Sourdough

**ANGEL EGGS | 16**  
Whipped Yolk Mousse, Crisp Prosciutto, Smoked Trout Roe, Dill

**OYSTERS ON THE HALF SHELL | MARKET**  
Cocktail, Datil Mingonette

**LOBSTER BISQUE | 34**  
North Atlantic Lobster, Toasted Sourdough Points

**SHRIMP COCKTAIL | 20**  
Local Shrimp, Cocktail

**BONE & BEEF TARTARE | 25**  
Bone Marrow, Beef Tartar, Shallot, Capers, Gerkins, Grilled Bread

**CRAB CAKE | 25**  
Smoked Corn Remoulade, Lemon Zest, Sweet Potato Purée

## ROOSEVELT STEAKS

Served with Finishing Salt, Creamed Spinach, Roasted Tomatos, & Potato Confit

### STEAKS

FILET | 55  
CLUB STEAK (BONE-IN NY STRIP) | 65  
DRY AGED PORK CHOP | 45  
RIBEYE | 60

### ENHANCEMENTS

CRAB CAKE OSCAR | 14  
GORGONZOLA CROWNED | 8  
AU POIVRE | 6  
SMOKED BOURBON GLAZE | 10

## MAINS

**SHORT RIB & PACCHERI | 45**  
Short Rib Ragu, Pecorino, Basil

**CORNISH SPLIT | 38**  
Half Hen, Country Captain, Raisin Purée, Rice

**LAMB SHANK | 45**  
Demi-Glace, Gremolata, Whipped Potatoes

**LOBSTER POT PIE | 55**  
North Atlantic Lobster, Fennel, Leeks, Sherry Pot Pie Filling, Pastry

**CEDAR PLANK SALMON | 38**  
Bourbon Glaze, Smoke Dome, Creamed Spinach

**MARKET FISH "VERDE" | MARKET**  
Market Fish, Rice, Aji Verde, Pickled Red Onions, Cilantro