

ROCA

restaurant & bar

Jay Parmegiani, Owner, Executive Chef

Stanley Gleese, Chef

Tina Smith, General Manager

STARTERS

Pimento Cheese	Crispy Flatbread	9
Shrimp & Grits	Tomatoes/Mushrooms/Apple Wood Bacon Butter	11
Fritters	Benton's Bacon/Smoked Gouda/Rosemary Honey Mustard	9
Oysters	Collards/Mississippi Comeback/Abita Root Beer	12
Crawfish Cakes	Green Tomatoes/Remoulade /Black Eye Pea Butter	12
Seafood Stuffed Mushroom	Crawfish Bisque	12
Potato Gnocchi	Basil Pesto/Parmesan/Roasted Pecans	9

SOUPS & SALADS

Roca Soup (Made Daily)	4/6
Mixed Green	5/11
Cherry Tomatoes/Jack Cheese/Red Onions Herb Croutons/Sugarcane Vinaigrette	
Chicken Caesar	5/14
Romaine/Parmesan Crisp/Buttermilk Dressing (half salad doesn't include chicken)	
Spinach	6/12
Apples/Onions/Blue Cheese/Candied Pecans Sugarcane Vinaigrette	
Spiced Tuna	15
Field Greens/Cucumbers/Tomato/Wontons Ginger Soy Vinaigrette	
Southern Cobb	15
Grilled Chicken/Charred Onions/Egg/Jack Cheese Tomato/Bacon/Sugarcane Vinaigrette	

Add To Any Of The Above:

Grilled Chicken \$5, Roasted Shrimp \$7,
Blue Cheese \$3, Seared Sushi Grade Tuna \$8

**Foodborne Illness Warning:* Consuming raw or undercooked eggs or fish may increase your risk of food born illness, especially if you have certain medical conditions. Please alert your server of any food allergies and we will be happy to accommodate you. A \$4 split charge will be added to all split entrees.

PIZZA 10 inches on Honey Yeast Dough

Crawfish	Chili Garlic Base/Mozzarella Roasted Onion/Creole Spice	15
Chicken BLT	Tomato Base/ Bacon Mozzarella/Tomato/Caesar Salad	15
Pepperoni	Tomato Base/Mozzarella/Oregano	14
Steak	Blue Cheese/Red Peppers/Horseradish	16
Italian Sausage	Tomato Base/Mushrooms Spinach	14

PASTA

Chicken Alfredo	Parmesan Cream/Fettuccine	17
Scampi	Gulf Shrimp/Olive Oil/Garlic/Tomatoes/Angel Hair	18
Spicy Crawfish	Creole Cream/Bentons Bacon/Mushrooms Spinach/Penne	19
Chicken Parmesan	Penne with Mozzarella, Parmesan and Marinara	18
Shrimp Pesto	Basil Pesto Cream/Sun Dried Tomatoes Artichoke Hearts/Penne	19

MAIN COURSES

Fried Chicken	Buttermilk Mashed Potatoes/Green Beans/Maple Chili Glaze	20
Ribeye	Green Peppercorn Sauce/Mashed Potatoes/Roasted Vegetables	27
Pork Chop	Sweet potato Hash/Whiskey Cherry Sauce/ Green Beans	25
Duck	Sweet Potato Hash/Collard Greens/Peppercorn Sauce	24
Filet	Red Wine Shallot Butter/Demi Glace/Mashed Potatoes/Roasted Vegetables	28
Tuna	Pecan Meuniere/Sweet Potato Hash/Green Beans	26
Blackened Redfish	Hoppin' John/Green Beans/Crawfish Remoulade	26
Salmon	Mustard Country Ham Butter/Mashed Potatoes/Green Beans	26
Veal Scallopini	Tomato Mushroom Bordelaise/Mashed Potatoes/Green Beans	26
Cheeseburger	Sourdough Bun/Lettuce/Tomatoes/Pickles/Onion	12

SIDES

5

Buttermilk Mash
BBQ Spice Fries
Sweet Potato Bacon Hash
Roasted Vegetables
Garlic Sauteed Green Beans
Hoppin' John
Collard Greens

PLATE OF THE NIGHT Includes House Salad with choice of dressing.

TUESDAY Grilled Pork Tenderloin	Sweet Potato Mash/Fresh Asparagus/Whiskey Cherry Sauce	25
WEDNESDAY Chicken Picatta	Capers/Lemon Butter/Angel Hair Pasta	19
THURSDAY Seafood Stuffed Catfish	Gulf Shrimp/Crawfish/Oysters/Hoppin' John/Hollandaise Sauce	26
FRIDAY Tenderloin & Shrimp	Buttermilk Mash/Green Beans/Sauce Bernaise	28
SATURDAY Prime Rib	Horseradish Butter/Baked Sweet Potato/Aujus	28