

THE ROOF

DINNER

STARTERS | SHARES

DAILY SOUP ciabatta roll, salted butter	5	SHISHITO PEPPERS 🌿🍷 furikake, tamari, lime	10
SOUP & SMALL GREEN SALAD mixed greens, cucumber, tomato, carrot, champagne vinaigrette	9	SWEET CORN RIBS 🌿🍷 chili spice, feta, lime aioli	8
DAILY CHEESE SELECTION TRIO 🍷 baguette, fruit jam, marinated olives	12	HONEY SRIRACHA CHICKEN WINGS 🌿 celery, creamy blue cheese	10
GREEN GARBANZO HUMMUS 🍷 crudités, pita chips, aleppo oil	9	BLACK TRUFFLE WAFFLE FRIES 🌿🍷 parmesan, lime aioli, balsamic ketchup	7
SHRIMP COCKTAIL 🌿 five jumbo poached shrimp, cocktail sauce	12	CHAMPAGNE SWEET POTATO FRIES 🌿🍷 champagne vinegar, rosemary aioli	6

SALADS | BOWLS

TRADITIONAL CAESAR crisp romaine hearts, parmesan, garlic croutons, creamy Caesar, white anchovy <i>add grilled chicken 7 shrimp 8 salmon 10</i>	10	SHRIMP LOUIE CHOPPED SALAD 🌿 romaine, bacon, egg, avocado, tomato, pepperoncini, Louie dressing	16
MAC WEDGE iceberg, bacon, tomato, red onion, parmesan granola, creamy blue cheese dressing, dill <i>add grilled chicken 7 shrimp 8 salmon 10</i>	13	SPICY SALMON SUSHI BOWL * 🌿 togarashi spiced salmon, forbidden black rice, avocado, cucumber, carrot, sriracha mayo	16

SANDWICHES | PIZZAS

BROADWAY CHEESEBURGER * ½ pound ground beef blend, cheddar, scallion aioli, balsamic ketchup, dill pickle, butter lettuce, English muffin <i>choose fries, Cajun chips, mixed greens, or fruit</i> (4oz Impossible burger can be substituted at no additional charge)	15	MUFFULETTA PIZZA San Marzano tomato sauce, hard salami, spicy capocollo, pepperoni, mozzarella, provolone, olive giardiniera	15
CRISPY COD beer battered Icelandic cod, American cheese, shredded lettuce, tomato, tartar sauce, brioche bun <i>choose fries, Cajun chips, mixed greens, or fruit</i>	13	MARGHERITA PIZZA San Marzano tomato sauce, fresh mozzarella, basil	13
BOSS CHICKEN crispy chicken, bacon, pimento cheese, vinegar slaw, sweet pickles, brioche bun <i>choose fries, Cajun chips, mixed greens, or fruit</i>	14	WILD MUSHROOM PIZZA white garlic sauce, mozzarella, goat cheese, arugula, truffle oil (vegan mozzarella and vegan cauliflower crust (10") available upon request, no extra charge.)	16

MAINS

HERB SCOTTISH SALMON 🌿 ancient grains, garam masala, haricot vert, lemon vinaigrette	22	STEAK-FRITES * 🌿 8 oz Niman Ranch Prime hanger steak, herb fries, peppercorn-brandi aioli	24
BRAISED BEEF SHORT RIBS 🌿 white cheddar mashed potato, sautéed spinach	27	VEGETABLE YELLOW CURRY 🌿🍷 cauliflower, sweet pepper, onion, green beans, carrot, spinach, sweet potato, yellow curry, coconut milk, jasmine rice, thai basil	16

OFF THE GRILL

FILET MIGNON * 8 oz tenderloin of beef, garlic-herb butter	35	DOUBLE CUT PORK CHOP * 16 oz Duroc pork, apricot-balsamic glaze	25
RIBEYE * 14 oz Certified Angus Beef ribeye	35	DAILY SEAFOOD simply grilled fresh fish	MP

SIDES

ROASTED WILD MUSHROOMS 🌿🍷 fresh herbs, arbequina oil	9	WHIPPED POTATO GRATIN 🌿🍷 chives, raclette	10
ASPARAGUS 🌿🍷 verjus, black pepper	9	TRIPLE MAC & CHEESE 🍷 gruyere, mozzarella, cheddar, truffle breadcrumbs	10
BROCCOLINI 🌿🍷 garlic, lemon, basil, marcona almonds	10		

KIDS 12 and under

choose from fries, Cajun chips, garlic green beans,
daily fresh fruit

CHEESEBURGER *	8
CRISPY CHICKEN STRIPS	8
JUNIOR STEAK *	12
CHEESE or PEPPERONI PIZZA	9

MAC FRIDAY FISH FRY

available all day every friday

**BEER BATTERED or GARLIC BUTTER
BROILED ICELANDIC COD**
choice of fries or potato pancakes, coleslaw,
tartar sauce, marble rye bread
3 piece \$16 4 piece \$20

SUNDAY PIZZA & WINE

available 4pm-close

HALF PRICE PIZZA AND WINE BOTTLES



VEGAN



GLUTEN-FREE



VEGETARIAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

THE ROOF

BEVERAGES

WINE BY THE GLASS

SPARKLING			
Avinyo Cava Reserva Brut 2018 Penedes, SP	11	Diatom - Chardonnay 2021 Santa Barbara, CA	10
Schramsberg Blanc de Blancs Brut 2019 North Coast, CA	13	Weingut Max Ferd. Richter - Riesling 2020 Mosel, DE	11
RED			
Moët & Chandon Impérial Brut Reserve NV Champagne, FR	15	Luigi Giordano - Nebbiolo Blend 2022 Langhe, IT	10
ROSÈ			
Studio by Miraval 2021 Côtes de Provence, FR	11	Growers Guild - Pinot Noir 2019 Oregon	10
WHITE			
Guinigi - Pinot Grigio 2021 Venezie, IT	9	Catena - Cabernet Sauvignon 2019 Mendoza, AZ	10
Luc Poullain - Sauvignon Blanc 2021 Touraine, FR	10	Austin Hope - Cabernet Sauvignon 2020 Paso Robles, CA	13
		The Prisoner - Red Blend 2021 Napa, CA	15

ZERO-PROOF

CUCUMBER GIMLET cucumber, lime, soda	5	LAGUNITAS HOPPY REFRESHER	5
RASPBERRY BEE'S KNEES honey syrup, lemon, raspberry, soda	5	EINZ ZWEI ZERO NA RIESLING	10
MAC ROSE green tea, citrus, pomegranate	5	ATHLETIC FREE WAVE NA	6
GIN GINLESS MULE GLD Juniper NA spirit, mint, lime, TopNote ginger beer	5	SODAS	3
		JUICES	4
		RISHI TEA	4

BEER

DRAFT		BOTTLES/CANS	
New Glarus Moon Man - Pale Ale	5	Miller High Life	3
Third Space Heavenly Haze - Hazy IPA	6	Miller Lite	3
Gathering Place Treffpunkt - Kölsch-Style Ale	5	Spotted Cow	5
Lakefront Riverwest Stein - Amber Lager	6	Lakefront IPA	5
		Pilsner Urquell	5
		Corona Light	5
		Guinness	5

COCKTAILS

SPRITZ Mancino Sakura Vermouth, Sparkling Wine, Bittercube Jamaican #2 Bitters, Seltzer	9	WHISKEY SMASH GLD Dirty Helen Bourbon, Mint, Lemon, Bittercube Orange Bitters	9
MAITAI Smith & Cross Jamaican Rum, Ten to One White Rum, Grand Marnier, Almond, Lime	9	SLING GLD Orchard Gin, Aperol, Raspberry, Lemon, Seltzer	9
GREYHOUND Green Tea-Lime Infused Tito's Vodka, Lime, Top Note Grapefruit Soda	9	GREENPOINT Starlight Rye Whiskey, Cocchi Vermouth di Torino, Heirloom Genepy, Bittercube Orange Bitters	9
STRAWBERRY NEGRONI Beefeater Gin, Cocchi Vermouth di Torino, Strawberry-Infused Campari	9	ESPRESSO MARTINI Tito's Vodka, GLD Goodland Coffee Liqueur, Espresso, Demerara	9
		RANCH WATER Cimarron Tequila, Lime, Saline, Bittercube Jamaican #2 Bitters, Seltzer	9
HARD SELTZER			
Press Blackberry Hibiscus	6		
Press Pomegranate Ginger	6		