

# THE ROOF

## LUNCH

### STARTERS | SHARES | SIDES

<b>DAILY SOUP</b> ciabatta roll, salted butter	5
<b>SOUP &amp; SMALL GREEN SALAD</b> mixed greens, cucumber, tomato, carrot champagne vinaigrette	9
<b>HONEY SRIRACHA CHICKEN WINGS</b> celery, creamy blue cheese	10


### SALADS | BOWLS

<b>LITTLE GEM &amp; HERB</b>  ricotta salata, crouton, sun-dried tomato vinaigrette <i>add grilled chicken 7   shrimp 8   salmon 10</i>	11
<b>TRADITIONAL CAESAR</b> crisp romaine hearts, parmesan, garlic croutons, creamy Caesar, white anchovy <i>add grilled chicken 7   shrimp 8   salmon 10</i>	10
<b>DINOSAUR CRUNCH SALAD</b>  Tuscan kale, napa cabbage, scallion, herbs, parmesan, peanuts, maple- lime dressing <i>add grilled chicken 7   shrimp 8   salmon 10</i>	11
<b>MAC WEDGE</b> Iceberg, bacon, tomato, red onion, parmesan granola, creamy blue cheese dressing, dill <i>add grilled chicken 7   shrimp 8   salmon 10</i>	13


### KIDS 12 and under

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

<b>CHEESEBURGER *</b>	8
<b>CRISPY CHICKEN STRIPS</b>	8



<b>BROILED PECORINO TOSCANO</b>  truffle honey, grilled baguette, apple	12
<b>BLACK TRUFFLE WAFFLE FRIES</b>  parmesan, lime aioli, balsamic ketchup	7
<b>CHAMPAGNE SWEET POTATO FRIES</b>  champagne vinegar, rosemary aioli	6



<b>SHRIMP LOUIE CHOPPED SALAD</b>  romaine, bacon, egg, avocado, tomato, pepperoncini, louie dressing	16
<b>STEAK &amp; POTATO SALAD *</b>  NY strip steak, crispy fingerling potatoes, superfood greens, red onion, tomato, cucumber, crumbled blue cheese, balsamic dressing	21

<b>BEEF BULGOGI BOWL</b> Korean barbeque beef, kimchi fried rice, carrots, scallion, fried egg	15
<b>SPICY SALMON SUSHI BOWL *</b>  togarashi spiced salmon, forbidden black rice, avocado, cucumber, carrot, sriracha mayo	16

<b>JUNIOR STEAK *</b>	12
<b>CHEESE or PEPPERONI PIZZA</b>	9

### MAINS

<b>HERB SCOTTISH SALMON</b>  ancient grains, garam masala, haricots vert, lemon vinaigrette	22
<b>MAC STEAK *</b>  12-ounce Certified Angus NY strip, horseradish mashed potatoes, balsamic braised greens, garlic butter	32

<b>ROASTED MUSHROOM &amp; GRAIN BOWL</b>  oyster and cremini mushrooms, carrots, caramelized onions, wilted spinach, sorghum berries, red quinoa, charred tomato	18
<b>SZECHUAN CAULIFLOWER</b>  charred cauliflower, bok choy, fingerling potatoes, Szechuan chili-tahini sauce	18

### SANDWICHES | PIZZAS

<b>BROADWAY CHEESEBURGER *</b> 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> <small>(4oz impossible burger can be substituted at no additional charge)</small>	15
<b>CRISPY COD</b> beer battered Icelandic cod, American cheese, shredded lettuce, tomato, tartar sauce, toasted kaiser roll <i>choose fries, Cajun chips, mixed greens, or fruit</i>	13
<b>BOSS CHICKEN</b> crispy chicken, bacon, pimento cheese, vinegar slaw, sweet pickles, brioche bun <i>choose fries, Cajun chips, mixed greens, or fruit</i>	14

<b>FRENCH DIP *</b> shaved prime rib, caramelized onions, melted provolone, au jus, soft baguette <i>choose fries, Cajun chips, mixed greens, or fruit</i>	16
<b>GRILLED TURKEY &amp; BRIE</b> green apple, arugula, maple dijon, buttered sourdough <i>choose fries, Cajun chips, mixed greens, or fruit</i>	12
<b>WINTER VEGETABLE PIZZA</b>  roasted garlic sauce, squash, oyster mushroom, spinach, fresh mozzarella, Calabrian pepper, Castelvetrano olives, sun dried tomato	15
<b>MUFFULETTA PIZZA</b> sweet tomato sauce, hard salami, spicy capocollo, pepperoni, mozzarella, provolone, olive giardiniera	15

**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**

**PRIME RIB SATURDAY**  
*available 4-9pm*

**SLOW ROASTED CERTIFIED ANGUS BEEF \***  
includes house salad, club rolls and butter  
choice of dressing & au jus, baked potato,  
nightly seasonal vegetable  
**12oz cut \$25 16oz cut \$30**



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

# THE ROOF

## BEVERAGES

### WINE BY THE GLASS

<b>SPARKLING</b>			
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
<b>RED</b>			
Moët & Chandon Impérial Brut Reserve NV Champagne, FR	15	Luigi Giordano - Nebbiolo Blend 2022 Langhe, IT	10
<b>ROSÈ</b>			
Studio by Miraval 2021 Côtes de Provence, FR	11	Growers Guild - Pinot Noir 2019 Oregon	10
<b>WHITE</b>			
Guinigi - Pinot Grigio 2021 Venezie, IT	9	Perez Cruz - Cabernet Sauvignon 2018 Maipo Andes, CL	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

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

### BEER

<b>DRAFT</b>		<b>BOTTLES/CANS</b>	
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

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