



GOLD ROOM

WEEKEND MENU

SMALL PLATES

Gold Room Wings 15

buffalo, sweet chili, smokey bbq

Escovitch Shrimp 17

deep fried shrimp with pickled peppers and onions

Calamari 15

served with sweet chili

Roasted Sweet Plantains 12

served with rum brown butter

Cognac Glazed Sweet Potatoes 11

sweet potatoes served with a sweet cognac glaze

Soy Miso Brussel Sprouts 11

brussels sprouts tossed in a soy miso glaze

ENTREES

Kale Caesar Salad 14

Add Chicken +4 Add Shrimp +5

Asian-Style Fried Chicken 18

served with fried rice

Jerk Salmon 25

served with rice and peas and sweet plantains

Steak Frites 21

served with french fries

Rogers Pasta 18

add chicken +3 add shrimp +5 add salmon +10

Spicy Chicken Sandwich 17

served on a brioche bun with fries

Four Cheese Mac 16

add chicken +3 add shrimp +5

BRUNCH PRE-FIXE

\$45/PP

Choose One:

Cinnamon French Toast 14

confectioners' sugar, seasonal fruits

Steak & Eggs 17

Skirt Steak, 2 eggs any style, mixed greens

Shrimp & Grits 16

cajun spices, peppers, parmesan cheese

Fish & Grits 15

Whiting, cajun spices, peppers, parmesan cheese

Chicken & Waffles 16

maple syrup, confectioners' sugar

90 Min Bottomless

Mimosa, Bellini

Rum Punch +\$10, Margarita +\$10

DESSERTS

BERRY-GLAZED CHEESECAKE 9