

Rooney's Restaurant Dinner Menu December, 2024

Featured Appetizers

Soup du Jour

Plantain crusted Jumbo Shrimp – with mango salsa and curry butter \$16 *

Panko crusted Crab Cake – red pepper-caper remoulade and black bean salad \$16

Parmesan Arancini – san marzano tomato sauce, shallot aioli \$13

Yellow Fin Tuna – seared rare over hiyashi wakame seasoned seaweed salad, sweet chili glaze \$16

Escargot à la Bourguignonne – butter, garlic, parsley, shallots \$15 *

Salads

Mixed Green Salad – house vinaigrette, blue cheese available \$9 *

Caesar Salad – romaine, Caesar dressing, parmesan cheese, garlic croutons \$11

Beet Salad – mixed greens, roasted beets, goat cheese \$12 *

Arugula Salad – apple cider vinaigrette, diced pickled apples, shaved fennel, goat cheese \$14 *

House Specialties

Portuguese Fish Stew – halibut, saffron broth, marble potatoes, carrots & leeks \$29

Blackened Faroe Island Salmon – black beans & corn succotash, cucumber dill crema \$30 *

Sea Scallops Grenobloise – leeks, jalapeno and capers over beluga lentils \$36*

Pork Loin – sweet potato puree, fennel salad, cranberry reduction \$27 *

Pan Roasted Duck Breast – celeriac hash, sweet potatoes, pan jus \$34 *

Rack of lamb roasted – whole grain mustard sauce, potatoes gratin \$46 *

Wood Grilled Certified Angus Beef Tenderloin – bordelaise sauce, seasonal vegetables, whipped potatoes \$48 *

Certified Angus Beef Teres Major Steak – peppercorn sauce, roasted mushrooms, creamer potatoes \$34 *

Beef Bourguignon – root vegetables, whipped potatoes \$31*

Vegan Casserole – slow roasted seasonal vegetables simmered in rich stock with sweet potatoes \$26

* gluten free

“if you have any allergy, please notify us. Allergen information for menu items is available. Ask your server for details”

Chef: Timothy Trybus

Sous Chef: Minh Nguyen