Rooney's Restaurant
Dinner Menu

Featured Appetizers

Soup du Jour $14

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

Panko crusted Crab Cake – red pepper-caper remoulade and black bean salad $17

Plantain crusted Jumbo Shrimp – with mango salsa and curry butter $17 *

Escargot Vol-au-Vent – puff pastry leek and thyme cream sauce $16

Salads

Mixed Green Salad – house vinaigrette, blue cheese available $10 *

Caesar Salad – romaine, Caesar dressing, parmesan cheese, garlic croutons $12

Marinated Beet Salad – mixed greens, roasted beets, goat cheese $14 *

Arugula Salad – orange vinaigrette, walnuts, shaved fennel, blue cheese $14 *

House Specialties

Dijon Brushed, Cranberry Pecan Herb Crusted Faroe Island Salmon – lemon thyme risotto $32

Provençal fish stew – halibut, shrimp, tomato saffron broth, fennel, peppers, celery, carrots & leeks $33

Seared Sea Scallops – butternut puree, charred fennel wedges, sweet peas, sage brown butter $38 *

Wood Grilled Pork Tenderloin – braised swiss chard in smoked bacon, sweet potato puree, port wine fig jam $29 *

Pan Roasted Duck Breast – toasted oats, apple parsnip mousse, balsamic cherry reduction $35 *

Rack of lamb roasted – house thyme sauce, seasonal vegetables, potato pave (thin layered potatoes) $48 *

Certified Angus Beef Teres Major Steak – au poivre sauce, seasonal vegetables, mashed potatoes $36 *

Wood Grilled Beef Tenderloin 4 oz Duo – bordelaise sauce, seasonal vegetables, mashed potatoes $46 *

Vegetable cassoulet – parsnips, carrots, onion, fennel, white beans, tomato sauce $28

* 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