
ROCA

restaurant & bar

Starters

Roca Soup

Ask Your Server for Selection 3.95 cup/5.95 bowl

Shrimp and Grits

3 Cheese Polenta, Gulf Shrimp & Mushrooms in a Tomato Apple Bacon Butter 9.95

Fried Green Tomato and Crab Cake Napoleon

Served with Creole Remoulade & Black Eyed Pea Relish 9.95

Bentons Prociutto and Smoked Gouda Fritters

Served with a Rosemary Honey Mustard Sauce 8.95

***Buttermilk Fried Calamari**

Served with Pickled Okra and Lemon Caper Herb Dipping Sauce 8.50

Potato Gnocchi

Homemade potato dumplings with spinach, mushrooms, and sundried tomatoes in a roasted garlic parmesan cream sauce 7.95

Main Course Salads

Half/Whole

Mixed Field Greens

Tossed in Choice of Dressing, Roma Tomatoes, Red Onions,
Monterey Jack Cheese & Herb Croutons 3.95/7.95

Caesar

Crisp Romaine, Shaved Parmesan Cheese, Black Pepper Buttermilk Dressing
with Parmesan Crisps 3.50/9.95

Spinach

Blue Cheese, Granny Smith Apples, Onions, Caramelized Pecans and
Sugarcane Bacon Vinaigrette 4.25/9.95

Grilled Chicken Cobb

Field Greens with Roasted Red Peppers, Fresh Mozzarella, Roma Tomatoes,
Toasted Pecans & Apple Wood Smoked Bacon 11.95

***Seared Sushi Grade Tuna**

Mixed Field Greens Tossed in our Ginger Soy Vinaigrette, Cucumbers, Tomatoes,
Sesame Seeds & Crispy Wontons 12.95

Add To Any Of The Above:

Grilled Chicken 3.95, Roasted Shrimp 4.95, Blue Cheese 2.95, Seared Sushi Grade Tuna 6.95

Choice Of Dressings:

Sugarcane Bacon Vinaigrette, Black Pepper Buttermilk, Balsamic Vinaigrette, Spicy Blue Cheese, Ginger Soy Vinaigrette

Banquet & Events

Customized Dinner Menus, Unique Rehearsal Dinners,
Distinctive Wedding Receptions, Spectacular Cocktail Events

Enjoy the culinary expertise and personalized service of Roca Restaurant and Bar for your next special occasion. Whether it's a formal dinner party, rehearsal dinner, cocktail or wedding reception, or a casual get-together, we will handle everything to make sure your next event will be truly distinctive and memorable.

We have 2200 sq ft. of recently renovated beautifully decorated ballroom space that is designed to satisfy a diversity of individual taste, budget and décor. Our seating capacity is 150 for dinner and 250 for a cocktail event.

SERVICES

Service Staff — Black tie or casual — We will provide you with an experienced staff for your event or special occasion.

Equipment Rentals — Due to space restrictions, some equipment necessary for an event may be rented and the bill passed directly to the host. This will be discussed prior to the event.

Flowers & Décor — We can provide floral arrangements and interior design through our sources.

Entertainment — Jazz Trios, DJ, or Live Music — We can take care of all this for you.

HORS D'OEUVRE PLATTERS

Puff Pastry, Tarts and Quiche
Skewers
Canapes and Phyllo
Dips, Tortes and Spreads

CARVING STATIONS

Herb Roasted Prime Rib
Pepper Crusted Beef Tenderloin
Citrus Brined Turkey Breast
Brown Sugar Glazed Ham

BUFFET or BANQUET

Oven Roasted Chicken
Fresh Fish
Angus Beef, Filet or Rib Eye
Herb Roasted Pork Loin

Entrees

All Entrees served with buttermilk mashed potatoes & seasonal vegetables,
unless otherwise specified

***Peppered Ahi Tuna**

Served Medium Rare over Sweet Potato Bacon Hash with Garlic Sautéed Green Beans
and a Caramelized Shallot Jus 21.95

Pecan Crusted Delta Catfish

Over Andouille Rice Pilaf with Crabmeat and Lemon Butter Sauce, and Garlic Sautéed Green Beans 20.95

Grilled Atlantic Salmon

Over Buttermilk Mashed Potatoes with a Prociutto and Whole Grain Mustard Compound Butter,
and Garlic Sautéed Green Beans 21.95

Angus Filet

Hand Cut 8 oz. Filet, with a Cabernet Shallot Compound Butter 22.50

Ribeye

12 oz. Ribeye Grilled to Order with a Creamy Green Peppercorn Sauce 21.95

Veal Scallopini

Paneed Provini Veal "Picatta" Style with Capers and Lemon Butter 22.95

Marinated and Grilled Pork Tenderloin

Served with Sweet Potato Mash, Candied Pecans and Port Wine Demi Glaze 19.95

Fried Chicken

Buttermilk Fried Chicken Breast drizzled with Maple Chili Glaze 17.95

*Food Born Illness Warning: Consuming raw or undercooked eggs or fish may increase your risk
of food born illness, especially if you have certain medical conditions. Please alert your server of any
food allergies and we will be happy to accommodate you.

Wine

White

		glass/bottle
440	Sparkling, Montsarra, Penedes, Spain	8.25/26.50
601	Chardonnay, Wishing Tree "Unoaked", Western Australia	7.50/19.50
602	Chardonnay, Saddle Back Cellars, Napa Valley	42.95
603	Chardonnay, Kendall Jackson	7.25/21.50
604	Chardonnay, Cartlidge & Brown, California	7.25/21.50
605	Chardonnay, Rodney Strong, Russian River Valley, California	26.50
606	Chardonnay, Toasted Head, North Coast, California	9.00/36.00
607	Chardonnay, La Crema, Sonoma, California	45.00
650	Conundrum, Caymus, Napa Valley	30.00
701	White Zinfandel, Beringer	6.75/17.95
501	Sauvignon Blanc, White Haven, Marlborough, New Zealand	7.25/21.50
502	Sauvignon Blanc, Spy Valley, New Zealand	8.25/26.50
300	Pinot Grigio, Santi Apostoli, Veneto Italy	7.50/17.95
301	Pinot Gris, King Estate, Oregon	25.95
400	Riesling, Elk Cove, Willamette Valley, Oregon	25.95
401	Riesling, Polka Dot, Pfalz, German	7.75/22.50
770	Gewürztraminer, Rieffle, France	25.95

Red

100	Cabernet Sauvignon, Guenoc, North Coast, California	22.50
101	Cabernet Sauvignon, Lot 205, California	7.25/21.50
102	Cabernet Sauvignon, 337, Lodi	7.75/21.95
103	Cabernet, J. Lohr, Central Coast, California	10.50/36.00
104	Cabernet, Wild Horse, Central Coast, California	44.00
105	Cabernet, Stags Leap, Napa Valley	87.00
106	Cabernet, Far Niente, Napa Valley	150.00
107	Cabernet, Silverado, Napa Valley	65.00
150	Claret, Coppola, Alexander Valley, California	11.00/39.00
200	Merlot, Chateau St. Michelle, Washington	9.25/28.50
201	Merlot, Cono Sur, Central Valley, Chile	21.95
202	Merlot, J. Pedroncelli, Bench Vineyard, California	22.50
203	Merlot, Rutherford Hill, Napa Valley	34.00
801	Pinot Noir, A to Z, Oregon	9.75/28.95
802	Pinot Noir, Acacia, Napa Valley	40.00
803	Pinot Noir, Saintsbury, Carneros, California	72.50
804	Pinot Noir, Wild Horse, Central Coast, California	38.00
900	Zinfandel, Alexander Valley Sin Zin, California	31.50
001	Shiraz, Wishing Tree, Western Australia	8.00/22.50
250	Malbec, La Posta Mendoza, Argentina	9.50/26.95
251	Malbec, Zolo, Argentina	9.50/26.95
950	Meritage, Cain Five, Napa Valley	125.00

Brick Oven Pizza

Seared Steak

Seared Angus Beef and Bleu Cheese with Roasted Red Peppers
and Horseradish Aioli 12.95

Andouille

Andouille Sausage and Wild Mushrooms with Roasted Garlic, Fontina
and Mozzarella Cheese 11.95

Blackened Chicken

Blackened Chicken, "BLT" Fontina Cheese and Caesar Dressed Romaine Lettuce 11.75

Crawfish

Creole Spiced Crawfish with Roasted Garlic Oil,
Fresh Mozzarella and Grilled Onions 12.99

Pepperoni

Pepperoni with House Made Tomato Sauce and Mozzarella Cheese 11.50

Primavera

Mozzarella base with a Blend of Roasted, Grilled and Sauteed Vegetables 11.25

Black Pepper Chicken Pesto

Our homemade Pecan Basil Pesto with Balsamic Onions and Sundried Tomatoes 11.50

Pastas

Spicy Crawfish

Penne and Louisiana Crawfish Tails with Mushrooms, Spinach & Prociutto
in a Spicy Cream Sauce 14.95

Shrimp Pesto

Penne and Gulf Shrimp, Sun Dried Tomatoes, Artichoke Hearts, Tossed in a
Pecan Pesto Cream Sauce 14.95

"Scampi"

Angel Hair and Crabmeat in Extra Virgin Olive Oil, Tomato, Basil and Garlic 14.50

Chicken Alfredo

Fettuccine and Grilled Chicken Fresh Parmesan Cheese
and a Hint of Nutmeg 12.50

Penne Pomodoro

Housemade Tomato Sauce, Basil, Garlic and Fresh Mozzarella 12.50

Fettucini with Andouille Sausage

Tossed in a Tomato Cream Sauce with Spinach and Fresh Shaved Parmesan Cheese 14.50