

NEW YEAR'S *Eve*

ROCA • Saturday, December 31, 2011 • 5:00 - 10:00 pm

Starters

Shrimp and Grits

3 Cheese Polenta, Gulf Shrimp & Mushrooms in a Tomato Apple Bacon Butter 10.95

Fried Green Tomato and Crab Cake Napolean

Served with Creole Remoulade & Black Eyed Pea Relish 11.95

Bentons Prociutto and Smoked Gouda Fritters

Served with a Rosemary Honey Mustard Sauce 9.95

***Buttermilk Fried Calamari**

Served with Pickled Okra and Lemon Caper Herb Dipping Sauce 11.50

Potato Gnocchi

Homemade potato dumplings with spinach, mushrooms, and sundried tomatoes in a roasted garlic parmesan cream sauce 8.95

Salads

Mixed Field Greens

Tossed in Choice of Dressing, Roma Tomatoes, Red Onions, Monterey Jack Cheese & Herb Croutons 4.95

Caesar

Crisp Romaine, Black Pepper & Buttermilk Dressing with Parmesan Crisps & Herb Croutons 4.50

Spinach

Blue Cheese, Granny Smith Apples, Onions, Caramelized Pecans & Sugarcane Bacon Dressing 5.25

Entrees

Paneed Gulf Fish Almondine

Over Andouille Rice Pilaf with Lemon Beurre Blanc and Garlic Sauteed Green Beans 26.95

Buttermilk Fried Chicken

With Spicy Maple Chili Glaze 21.95

Whiskey Cherry Pork Chop

Served over Buttermilk Mash with Garlic Sauteed Beans 24.95

Seafood Stuffed Catfish

Stuffed with Crab, Scallops and Crawfish over Rice Pilaf, Garlic Sauteed Beans and Creole Hollandaise 25.95

Angus Filet

Buttermilk Mashed Potatoes with a Red Wine Shallot Compound Butter 27.95

Ribeye

Buttermilk Mashed Potatoes with a Creamy Green Peppercorn Sauce 26.95

Hickory Smoked Duck

Sweet Potato Hash, Abita Braised Collards with Green Peppercorn Sauce 24.95

Crawfish Pasta

Penne and Louisiana Crawfish Tails with Mushrooms, Spinach & Prociutto in a Spicy Cream Sauce 21.95

Seared Steak Pizza

Seared Angus Beef & Bleu Cheese with Roasted Red Peppers and Horseradish Aioli 16.95

Roca Signature Desserts