
ROCA

restaurant & bar

Sunday Brunch

Eye Openers

Mimosa

Montsarra Champagne and Chilled Orange Juice 6.95

Bloody Mary

Vodka with Seasoned Tomato Juice 6.95

Bellini

Prosecco and Peach Schnapps with Grenadine 6.95

Kir Royal

Montsarra Champagne and Chambord 6.95

Milk Punch

Kentucky Bourbon, Simple Syrup, Milk and dusted with Nutmeg 6.95

Beginnings

Soup of the Day

Ask your Server for selection
Cup 4.95 Bowl 5.50

Caesar

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

Spinach

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

Mixed Field Greens

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

Choice Of Dressings:

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

Brunch Entrees

Jacques' Seafood Crepes

A Blend of Crawfish, Scallops, Crab and Mushroom
Rolled in a Savory Crepe, Finished with a
Shrimp Velouté 14.95

Crab Cake Benedict

Roca Crab Cakes on Toasted English Muffins
topped with Poached Eggs and
Creole Hollandaise 14.95

Beef Tenderloin Au Poive

Peppercorn Crusted Angus Filet served with a Sauce
consisting of Shallots, Brandy, Veal Demi Glace and
a Touch of Heavy Cream 18.95

Deep Dish Quiche of the Day

Homemade Crust, Seasonal Ingredients,
Sugarcane Tossed Field Greens
and Fresh Fruit 12.95

Buttermilk Fried Chicken

Served with Roca Mashed Potatoes and
Maple Chili Glaze 12.95

Blackened Fish of the Day

Served over Andouille Dirty Rice and topped
with a Champagne Crab Beurre Blanc 16.95

Shrimp and Grits

3 Cheese Polenta, Gulf Shrimp & Mushrooms
in a Tomato Apple Bacon Butter 13.95

Marinated and Grilled Pork Tenderloin

Served with a Sweet Potato Mash, Candied Pecans
and Port Wine Demi Glaze 13.95

Focaccia French Toast

With Caramelized Pecan Molasses, Compound
Butter and Warm Blackburn's Syrup 12.95

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