

Lunch Entrees

(Available for Lunch only)

Blackened Catfish
with Creole Remoulade
over Cajun Dirty Rice 13.50

Buttermilk Fried Chicken
Served with Roca Mash Potatoes
and Maple Chili Glaze 11.95

Roca Sirloin Cheeseburger
Mixed Greens, Roma Tomatoes, Onions, Pickles
& Barbeque Spiced French Fries 8.95

Lunch Signature Sandwiches

(Available for Lunch only)

Choice of soup or mixed greens tossed with house vinaigrette.

Pesto Shrimp BLT
Pesto Shrimp Salad, Applewood Bacon,
Romaine Lettuce, & Roma Tomatoes
on Rosemary Focaccia (served cool) 9.95

Angus Steak
Seared Steak & Bleu Cheese with Caramelized Onions,
Mixed Greens and Horseradish Mayonnaise
on Rosemary Focaccia (served cool) 9.95

Grilled Chicken Melt
Chicken Breast, Plum Tomatoes, Spinach & Fontina,
Bacon with Basil Pesto Mayonnaise on
Grilled Flatbread 9.25

Desserts

Pecan Lace Cookie Cup
with Seasonal Berries & Vanilla Pastry Cream 7.25

Milk Chocolate Tiramisu
Chocolate Mascarpone Mousse, Coffee Soaked Ladyfingers,
and a Marsala Wine Zabaglione 6.95

Crème Brulee
Vanilla Scented with a Caramelized Sugar Top 6.95

Chocolate Marble Cheesecake
with an Extra Thick Crust & Strawberry Coulis 6.95

Sweet Potato and White Chocolate Bread Pudding
Kentucky Bourbon Glaze 6.95

Coffee • Espresso • Cappuccino
Republic of Tea, Gourmet Tea Selection

Banquet & 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.

ROCA
restaurant & bar

TO • GO MENU

Evening Hours

Tuesday - Thursday, 5 pm til 9 pm
Friday and Saturday, 5 pm til 10 pm

Lunch Hours

Tuesday - Friday, 11 am til 2 pm

Sunday Brunch

11 am til 2 pm

601-638-0800

127 Country Club Drive, Vicksburg, MS

Starters

(Available after 5:00 p.m. only)

Roca Soup

Ask Your Server for Selection 4.95 cup/6.95 bowl

Shrimp and Grits

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

Fried Green Tomato and Crab Cake Napoleon

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

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

Main Course Salads

Half/Whole

Mixed Field Greens

Tossed in Choice of Dressing, Roma Tomatoes, Red Onions, Monterey Jack Cheese & Herb Croutons 3.95/8.95

Caesar

Crisp Romaine, Shaved Parmesan Cheese, Black Pepper Buttermilk Dressing with Parmesan Crisps 4.50/11.95

Spinach

Blue Cheese, Granny Smith Apples, Onions, Caramelized Pecans and Sugarcane Bacon Vinaigrette 5.25/11.95

Grilled Chicken Cobb

Field Greens with Roasted Red Peppers, Fresh Mozzarella, Roma Tomatoes, Toasted Pecans & Apple Wood Smoked Bacon 14.95

*Seared Sushi Grade Tuna

Mixed Field Greens Tossed in our Ginger Soy Vinaigrette, Cucumbers, Tomatoes, Sesame Seeds & Crispy Wontons 15.95

Add To Any Of The Above:

Grilled Chicken 3.95, Roasted Shrimp 5.95, Blue Cheese 2.95, Seared Sushi Grade Tuna 7.95

Choice Of Dressings:

Sugarcane Bacon Vinaigrette, Black Pepper Buttermilk, Balsamic Vinaigrette, Spicy Blue Cheese, Ginger Soy Vinaigrette Add Extra Dressing 1.50

Entrees

(Available after 5:00 pm only)

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

*Peppered Ahi Tuna

Served Medium Rare over Sweet Potato Bacon Mash with Garlic Sautéed Green Beans and a Caramelized Shallot Jus 23.95

Pecan Crusted Delta Catfish

Over Andouille Rice Pilaf with Crabmeat, Lemon Butter Sauce and Garlic Sautéed Green Beans 24.95

Grilled Atlantic Salmon

Over Buttermilk Mashed Potatoes with a Prociutto and Whole Grain Mustard Compound Butter and Garlic Sautéed Green Beans 23.95

Angus Filet

Hand Cut 8 oz. Filet, with a Cabernet Shallot Compound Butter 24.95

Ribeye

12 oz. Ribeye Grilled to Order with a Creamy Green Peppercorn Sauce 23.95

Veal Scallopini

Paneed Provini Veal "Picatta" Style with Capers and Lemon Butter 24.95

Marinated and Grilled Pork Tenderloin

Served with Sweet Potato Mash, Candied Pecans and Port Wine Demi Glaze 21.95

Fried Chicken

Buttermilk Fried Chicken Breast drizzled with Maple Chili Glaze 19.95

* 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.

Pasta

Lunch/Dinner

Spicy Crawfish

Penne and Louisiana Crawfish Tails with Mushrooms, Spinach & Prociutto in a Spicy Cream Sauce 10.95/18.95

Shrimp Pesto

Penne and Gulf Shrimp, Sun Dried Tomatoes, Artichoke Hearts, Tossed in a Pecan Pesto Cream Sauce 10.95/18.95

"Scampi"

Angel Hair and Crabmeat in Extra Virgin Olive Oil, Tomato, Basil and Garlic 11.95/18.95

Chicken Alfredo

Fettuccine and Grilled Chicken Fresh Parmesan Cheese and a Hint of Nutmeg 9.95/16.95

Penne Pomodoro

Housemade Tomato Sauce, Basil, Garlic and Fresh Mozzarella 9.95/15.95

Fettucini with Andouille Sausage

Tossed in a Tomato Cream Sauce with Spinach and Fresh Shaved Parmesan Cheese 10.95/17.95

Brick Oven Pizza

(Available for Lunch and Dinner)

Lunch/Dinner

Seared Steak

Seared Angus Beef and Bleu Cheese with Roasted Red Peppers and Horseradish Aioli 14.95

Andouille

Andouille Sausage and Wild Mushrooms with Roasted Garlic, Fontina and Mozzarella Cheese 13.95

Blackened Chicken

Blackened Chicken, "BLT" Fontina Cheese and Caesar Dressed Romaine Lettuce 14.95

Pepperoni

Pepperoni with House Made Tomato Sauce and Mozzarella Cheese 12.95

Crawfish

Creole Spiced Crawfish Tails with Roasted Garlic Oil and Fresh Mozzarella 14.95

Primavera

Mozzarella base with a Blend of Roasted, Grilled and Sautéed Vegetables 12.50

Black Pepper Chicken Pesto

Our homemade Pecan Basil Pesto with Balsamic Onions and Sundried Tomatoes 14.95