

STARTERS

CHICKEN WINGS \$16

Battered, Marinated Wings Tossed in Your Choice of Buffalo, BBQ or Teriyaki Glaze Served with Bleu Cheese or Ranch Dressing with Vegetable Sticks



COCONUT SHRIMP \$18

Black Tiger Shrimp Dusted in Natural Shredded Coconut, Golden Fried and Served with Creole Marmalade

THAI SPRING ROLLS \$14

Golden Brown Vegetarian Rolls served with Asian Slaw and Ginger Soy Sauce



SOUP DU JOUR

Cup \$6
Bowl \$9

SIDES

Club Fries
House Made Kettle Chips
Tropical Slaw
Side Salad
Sweet Potato Fries
Fresh Fruit

SALADS

COBB \$16

Blend of Organic Lettuce Topped with Avocado, Chicken, Bacon, Tomato, Crumbled Gorgonzola and Hard Boiled Egg with Your Choice of Dressing

CAESAR \$12

Crispy Hearts of Romaine Tossed with our House Dressing, Toasted Herb Crostini and Shredded Parmesan (Add Anchovy \$2)

BEBE SPINACA \$15

Baby Spinach, Shaved Onions, Avocado, Tomato, Smoked Pecan Wood Bacon, Strawberry, Hard Boiled Egg, Feta Cheese and Dried Cherries

ADD TO YOUR SALAD

Grilled Chicken \$5 • Grouper \$MP
Steak \$7 • Shrimp \$7

DRESSINGS (Housemade*)

Ranch, Bleu Cheese, *Raspberry Vinaigrette,
*Honey Mustard, Creamy Italian, Thousand
Island, *Balsamic Vinaigrette

SANDWICHES & FROM THE GRILL



SIGNATURE STEAK SANDWICH \$17

Char Grilled Steak Served on a Ciabatta or Potato Roll, Finished with Caramelized Onions and Gorgonzola Cheese Fondue

ANGUS OR VEGGIE BURGER \$15

Char Grilled Angus Beef or Veggie Burger with Lettuce, Local Tomato and Onion, Choice of American, Swiss, Cheddar or Provolone Served on a Potato Roll (Add \$1 for Bacon, Sautéed Onions, Fried Egg or Avocado)



HOT HAM & CHEESE \$13

Black Forest Ham, Smothered with Melted Swiss Cheese on Marble Rye Bread

CLASSIC BLT \$14

Crispy Smoked Pecan Wood Bacon, Lettuce and Local Tomato on Thick White Toast



CORNERED BEEF REUBEN \$15

Classic Thin Sliced Corned Beef with Swiss Cheese, Vienna Sauerkraut and Russian Dressing on Marble Rye Bread

CHICKEN CALIFORNIA WRAP \$15

Grilled Chicken Filled in a Spinach Wrap with Lettuce, Cucumber, Avocado, Feta Cheese and Creamy Italian Dressing



CHICKEN AVOCADO SANDWICH \$16

Marinated Grilled Boneless Chicken Breast Topped with Smoked Pecan Wood Bacon, Fresh Avocado and Provolone Cheese on a Ciabatta Roll

JAMAICAN JERK QUESADILLA \$16

Jerk Chicken, Cheddar Jack Cheese, Cilantro and Green Onions, Grilled in a Flour Tortilla Served with Pico de Gallo and Sour Cream



RORO'S SIGNATURE DOMESTIC RED GROUPER \$24

Grouper Filet Prepared to your liking (Grilled, Blackened, Fried or Reuben Style) Served as a Sandwich or Tacos

DUNES GRILLED CHEESE \$10

American Cheese, Smoked Pecan Wood Bacon and Local Tomato on Wheatberry Bread

WHOLE SANDWICH OR WRAP \$13

Choice of Turkey, Ham, Chicken or Tuna Salad Lettuce & Tomato on Wheatberry Bread (Available as a Melt with American Cheese) – *Gluten Free Bread Available*

HALF SANDWICH \$8

Choice of Turkey, Ham, Chicken or Tuna Salad, Lettuce & Tomato on Wheatberry Bread (Add a Cup of Soup for \$6)

QUARTER POUND HOT DOG \$10

All Beef Grilled Hot Dog Served on a Roll with Chopped Onions and Relish

CHICKEN FINGERS \$15

House made Golden Brown Chicken Breast Strips Served with Honey Mustard or Buffalo Sauce



Chef's Favorite