



## Appetizers

- Zucchini Chips** Thinly sliced and lightly salted 6.95  
**Crispy Calamari** Peppers, Onions, Fennel, Hot Sauce and Tabasco Mayonnaise 10.95  
**Roxy Guacamole** Hass Avocados, Tomatoes, Onions, Cilantro, Jalapeno and Tortilla Chips 10.95  
**Piquillo Peppers** Stuffed with Braised Beef, Laura Chenel Goat Cheese, Tomato-Ancho Chile Sauce and Toasted Pumpkin Seeds 10.95  
**Roasted Beets** Shaved Prosciutto, Watercress, Walnuts, Pomegranates and Citronette 10.95

## Salads and Soup

- Chef's Soup of the Day** A.Q.  
**Beef Chili** Organic Beans, Cornbread Croutons, Pickled Onions and Cheddar 6.95  
**BLT** Romaine, Smoked Bacon, Cherry Tomatoes, Avocado, Aged Cheddar, Croutons and Cider Vinaigrette 9.95  
**Roxy Chop** Chickpeas, Mint, Aged Cheddar, Olives, Cucumber and Creamy Citronette 7.95  
**Caesar** Romaine, Croutons, Aged Dry Jack and Creamy Caesar Dressing 8.95 *Anchovies available upon request*  
**Spicy Caesar** Crispy Tortilla Strips, Fresno Chiles and Spicy Caesar Dressing 9.95  
**Ranch** Romaine, Spinach, Arugula, Granny Smith Apple, Orange Supremes, Shaved Fennel, Radishes, Spiced Pumpkin Seeds, Pomegranates and Buttermilk Ranch 10.95  
*.....Add Chicken or Shrimp 5.95*  
**Coco's Salmon** Chop Salad, Pan Seared Natural Salmon and Orange-Pistachio Relish 16.95  
**LDR Steak Salad** Romaine, Avocado, Kalamata Olives, Marinated Sundried Tomatoes, Blue Cheese Dressing with Crispy Onions 14.95  
**Wedge Burger Salad** Butter Lettuce Wedges, Smoked Bacon, Heirloom Potato Chips, Pickled Red Onion and Blue Cheese Dressing with Choice of Burger Patty 13.95

## Entrees

- Pan Seared Natural Salmon** Truffled Mashed Potatoes and a Light Pomegranate Béarnaise 19.95  
**Southwest Cioppino** Mussels, Fresh Fish, and Shrimp, in a Spicy Tomato Broth 17.95  
**Butternut Squash Risotto** Wild Mushrooms, Walnuts, Dry Jack and Crispy Sage 14.95  
**Berkshire Pork Stroganoff** Potato-Mascarpone Mountain Peak Raviolis and Shaved Dry Jack 16.95  
**Big Beef Enchiladas** Caramelized Onions, Tomato-Ancho Chile Sauce, Cotija and Tomatillo Crema 15.95  
**Port Braised Short Ribs** Root Vegetables, Parsnip Chips, Yukon Gold Mashed Potatoes 18.95  
**LDR Meatloaf** Smoked Cheddar, Bacon, and Fine Herb Mac N' Cheese, Broccolini and 1881 Ale Barbeque Sauce 16.95  
**Simple Roasted Free Range Chicken** Chipotle Cheddar Mashed Potatoes, Avocado Salsa and Pickled Fresno Chiles 18.95  
**Cider Brined Pork Chop** Corn Bread-Brussels Sprout Panzanella, Bacon, Pomegranates and Cider Jus 22.95

## Burgers

**Lucky Dog Ranch Natural Beef Burger** with Skinny Garlic Fries 10.95

**Colorado Buffalo Burger** with Skinny Garlic Fries 14.95

**Elvis Beef Burger** Elvis Bacon, Caramelized Onions, Aged Cheddar, Steak Sauce with Skinny Garlic Fries 13.95

**Branigan's Turkey Burger** Mirepoix Aioli, Truffled Goat Cheese, Caramelized Pearl Onions and Watercress with Skinny Garlic Fries 13.95

Aged Cheddar 1.75.....Applewood Smoked Bacon 2.00.....Sunny Side Farm Egg 1.50

## Steaks Natural Pasture-Raised Beef from Lucky Dog Ranch in Dixon, CA

Steaks are served with seasonal veggies and your choice of side saddle

**Flat Iron** 8oz Hand Cut 21.95

**Filet Mignon** 8oz Seared "a la plancha" 28.95

**Butchers Cut of the Day** Specialty Aged Cuts A.Q.

## Side Saddles

Sautéed Spinach with Toasted Garlic 4.95

Roasted Brussels Sprouts with Herbed Bread Crumbs 5.95

Smoked Cheddar, Bacon and Fine Herb Mac N' Cheese 6.95

Chipotle Cheddar Mashed Potatoes 5.95

Twice Baked Potato with Sour Cream, Bacon and Cheddar 5.95

**Lucky Dog Ranch** ~ A unique and perfect example of Farm to Table. Being owners of Lucky Dog Ranch, Roxy Restaurant and Lucca Restaurant we are able to provide beef directly to our restaurants. Located in Dixon, California, the cattle are hand selected and open pasture raised. These cattle are never given antibiotics or growth promoting hormones and are fed primarily a diet consisting of irrigated pasture alfalfa, molasses and small amounts of brewer's grains. No additives or stabilizers are given to our beef. The quality and safety of our beef is ensured, as throughout the entire process, Lucky Dog Ranch beef is never mixed or cross-utilized with any other beef. The beef is USDA inspected, dry aged for four to five weeks

Ron & Terri Gilliland