



TO START

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, Lime, Jalapenos and Tortilla Chips 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

Roxy Chop Chickpeas, Mint, Aged Cheddar, Olives, Cucumber and Creamy Citronette 7.95

Curry Chicken Salad Granny Smith Apples, Toasted Pinenuts and Butter Lettuce 11.95

BLT Romaine, Smoked Bacon, Cherry Tomatoes, Avocado, Cheddar, Croutons and Cider Vinaigrette 10.95

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 Salad Romaine, Spinach, Arugula, Granny Smith Apple, Orange Supremes, Shaved Fennel, Watermelon Radish, Spiced Pumpkin Seeds, Pomegranates and Buttermilk Ranch 10.95

.....add Chicken or Shrimp 4.95

Coco's Salmon Salad 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

MAINS

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

Beef Enchiladas Caramelized Onions, Tomato-Ancho Chile Sauce, Cotija Cheese, Tomatillo Crema 15.95

Port Braised Short Ribs Root Vegetables, Parsnip Chips and Yukon Gold Mashed Potatoes 18.95

LDR Meatloaf Smoked Cheddar, Bacon, and Fine Herb Mac N' Cheese, Broccolini and 1881 Ale Barbeque Sauce 15.95

Simple Roasted Free Range Chicken Chipotle Cheddar Mashed Potatoes, Avocado Salsa, and Pickled Fresno Chiles 18.95

SANDWICHES

Buttermilk Fried Chicken Sandwich Butter Lettuce, Tomatoes, Shaved Red Onions, Tabasco Mayonnaise
On a Toasted Soft Roll 10.95

Grilled Chicken BLT Sandwich Mayonnaise and Toasted Soft Roll 10.95 *add Cheddar 1.75*

Smoked Roast Beef Sandwich Blue Cheese Aioli, Caramelized Onion, on a Rosemary Bun 12.95

Branigan Farm's Roasted Turkey Sandwich Whipped Cream Cheese and Wild Huckleberry Relish,
on Toasted Sourdough Walnut Wheat Bread 11.95

Zoe's All Natural Hotdog with Pickle Relish 9.95 **Loaded** with Chili and Cheddar 12.50

Choice of Skinny Garlic Fries..... Soup of the day.....Salad of the day

Burgers and Steaks

Lucky Dog Ranch Natural Beef Burger 10.95

Colorado Buffalo Burger 14.95

Elvis Beef Burger Elvis Bacon, Caramelized Onions, Cheddar, Steak Sauce 13.95

Branigan's Turkey Burger Mirepoix Aioli, Truffled Goat Cheese, Caramelized Pearl Onions and
Watercress 13.95

Lucky Dog Ranch Flat Iron 8oz ~Hand Cut~ with Steak Sauce and Seasonal Vegetables 19.95

Other Lucky Dog Ranch Steaks Are Available Upon Request

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

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, cattle used predominantly Black Angus, 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 added 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 before made into various cuts.

Ron & Terri Gilliland

We proudly serve food sourced from local farms and ranches
Chef Daniel Origel ~ Sous Chefs Jeff DePalma & Mohammad Amini
roxyrestaurantandbar.com