



12252 N May Ave. / 405-212-4577 / Rococo-Restaurant.com / northpark@rococo-restaurant.com

STARTERS, SOUPS & SALADS - Served open to close, Monday thru Saturday

Cold Starters

- Basil-Cured Salmon (GF) 8.00
- Smooth Duck Liver Mousse (GF) 11 - Rolled in pistachios & served with accompaniments
- Larry & Chuck's Fruit & Cheese Platter (GF) 15.00
- Crab Cocktail (GF) *Market*
- Hawaiian Poke (GF) 14.00 - Layers of thinly sliced tuna, seaweed salad, pineapple, roasted red peppers, Asian glaze & green onions
- South Philly-Style Antipasti Assortment (GF) 13.00 - Italian meats, cheeses, grilled vegetables & olives
- Shrimp Cocktail (GF) 12.00

Hot Starters

- Rococo Jumbo Lump Crab Cake *Market* - Our Specialty! Trust us it's all about the crab!
- Deep-Fried Calamari - Traditional 8.00 / Rhode Island style 9.00 / Greek style 12.00
- Stuffed Mushrooms (GF) 8.00
- Blackened Scallops (GF) 15.00
- Shrimp Les Saisons (GF) 13 - An old favorite
- Escargots (GF) 10.00 - Bourgogne Style, in Buerre Blanc with fennel, pernod & toasted garlic
- Rococo Fried Shrimp 11.00
- Debbie's Goat Cheese Dip 12.00
- Deep-fried Wild Mushrooms 8.00
- P.E.I. Mussels (GF) 11.00
- Steamed Littleneck Clams (GF) 13.00 - White wine & garlic

Cookies

Nancy's Smoked Salmon 8.00 / Shrimp & Spinach 8.00 / Crab Dip 9.00
Gangster 7.00 / Bleu Cheese 6.00 / Barbecue Chicken 8.00
Cookie Sampler (1 of each) 9.00

Soup & Salad

- New England-Style Clam Chowder 6.00 - *A Rococo Specialty!*
- Amber's Vegetarian Chili (GF) 5.00 - *A Rococo Specialty!*
- Dr. Lisa's Soup of the Day 6.00
- Mushroom Soup (GF) 5.00 - Served with a brie cookie
- Rococo Love Salad For Two 12.00 for Four 19.00 - Iceberg lettuce, Roma tomatoes, red onion, Italian meats & cheeses tossed with red wine vinaigrette, lots of garlic & love. *A Rococo Specialty!*
- The Little Salad (GF) 6.00
- Rough Chopped Salad (GF) 12.00 - Chopped iceberg & romaine lettuce, with hearts of palm, crumbled bleu cheese, balsamic vinaigrette, cucumbers, tomatoes, red onions & Kalamata olives
- Caesar Salad (GF) 6.00
- The Wedge Salad 7.00
- Better Salad (GF) 12.00 - Mixed greens with grilled pears, spiced walnuts, bleu cheese crumbles, pancetta, & balsamic vinaigrette
- Asian-Influenced Spinach Salad (GF) 8.00 - Fresh spinach tossed with a fragrant rice wine vinaigrette & served in a crispy rice noodle "kerchief"

Add To Any Salad

Crumbled Bleu cheese 2.00 / Grilled chicken breast 5.00 Crumbled bacon 1.00
Grilled shrimp 9.00 / Love garlic toast 1.00

LUNCH served Monday thru Saturday, 11am to 4pm

Lunch Entrées

- Rococo Fried Shrimp & Chowder 11.00
- Southwestern Chicken Taco Salad 10.00
- Lunch Pasta 13.00 - Pomodoro or Alfredo with your choice of Cavatappi, Fettuccine, Penne or Linguine
- Mushroom Risotto (GF) 10 - *A guest favorite!*
- Grilled Chicken or Shrimp 15.00
- Chicken Scaloppini 12.00 - Choice of Preparation: Piccata, Marsala, Saltimbocca, Mediterranean, Parmesan, or Florentine. Served classically over linguine
- Lunch Fish Stew (GF) 26.00 - Shrimp, scallops, sole, sausage, clams, & mussels sautéed then braised in a hearty saffron-tomato broth
- Surf & Turf on a Stick (GF) 18.00 - Served with jasmine rice, seaweed salad, sweet & spicy sambal, & Asian glaze
- Filet of Sole 13.00 - Meunière or Grenobloise - Served with saffron rice
- New England Baked Cod *Market* - Served with sautéed grape tomatoes
- Chef Jason's Lunch Wild Salmon* *Market* - We only serve "wild" or the highest sustainable salmon on the market at that time. For lunch our salmon is served off the grill over saffron rice. **Ask your server for today's price & variety*
- Grilled New York Strip (GF) 15.00 - 7 ounces of certified Angus beef served with mashed potatoes
- Fish 'N' Chips 12.00
- Shrimp 'N' Chips 14.00
- Scallops 'N' Chips 16.00
- Fisherman's Platter 28.00 - *Are you kiddin' me? It's a combo of all... Hey, it's a Coastal thing! Capisce?*
- Grilled Pork Chop Salad (GF) 16.00 - Apples, raisins, Manchego cheese, spring mix & finished with a cider vinaigrette

Sandwiches & Combos - Sandwiches come with a choice of side

- Chicken Saltimbocca 9.00 - Pounded thin with fresh sage & a sheet of prosciutto. Topped with roasted red bell peppers, mixed greens, provolone & pesto aioli
- Onion Burger 7.00 - Classic with cheese / Top with Veggie Chili 8.00
- Turkey Burger 8.00 - Bourbon barbecue sauce & cheddar cheese or blue cheese & pesto aioli
- Rococo B.L.T. 8.00 - Made with thick-cut, hickory-smoked bacon... enough said
- Chicago-Style Sausage Grinder 8.00 - Italian sausage link with Dijon mustard & roasted onions
- South Philly-Style Grinder 9.00 - Spicy Capicola, Prosciutto, & Genoa with provolone, red onions, roasted red bell peppers, oil & vinegar
- Pepperoni Grinder 10.00 - Pepperoni, shredded lettuce, tomato, mayo & provolone. *Toasted or Not? Your choice.*
- 100% All-Beef Hot Dog 6.00 - Choice of cheese, Chili, chopped onion or house-made Sauerkraut
- Grilled Tuna Sandwich 13.00 - Tuna steak grilled medium rare, served on a challah roll with roasted red bell peppers & pesto aioli
- Tuna Salad Sandwich 7.00 - *How can you beat this old favorite?*
- Rococo Reuben 9.00 - *This sandwich has a checkered past. Is it from Reuben's deli in NY, 1914 or the Blackstone hotel in Omaha, 1920? Either way, our "spin" is Capicola, provolone, Thousand Island & sauerkraut served on rye*
- Smoked Ham & Roasted Turkey Wrap 8.00 - Provolone or Cheddar cheese
- Warm Lobster Roll 18.00 - Sautéed with butter & served with lemon
- Lobster Salad Sandwich 18.00 - Green onions, mayo, shredded lettuce & lemon
- Fancy Grilled Cheese & Soup 11.00 - Chef's choice of cheese, jalapeño & bacon on Texas toast. Served with choice of soup
- Open-Face Steak Sandwich 16.00 - Mushrooms, peppers, onions & pepper jack cheese on Texas toast.
- Soup & Salad 8.00 - House or Caesar

Sides

One choice of side is served with all of our Sandwiches & Combos, but they may also be purchased a la carte for \$3.00 each.

Grilled Vegetables / French Fries / Fruit / Mashed Potatoes / Chef Jason's Classic Cole Slaw / Sweet Potato Fries / House or Caesar Salad add \$1.00 / Bowl of Soup add \$3.00



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DINNER *served Monday thru Thursday until 10pm, Friday & Saturday until 11pm*

Pasta

- Penne with P.E.I. Mussels 16.00 - Fresh from Prince Edward Island
- Lasagna Bolognese 22.00
- Fettuccine Alfredo 18.00 - Prepared with a choice of chicken, shrimp or Carbonara style
- Cavatappi Pomodoro 18.00 - Served with chicken, shrimp or a hearty Bolognese
- Dr. C's Shrimp Fra Diavolo 23.00 - *This one's a little spicy*
- Rococo Shrimp Scampi with linguine 23.00
- Linguine with Littleneck Clams 22.00 - Red or White Sauce

Seafood

- Great Piece of Tail (GF) *Market* - 6 ounces of cold water Maine lobster tail
- Zuppa Di Pesce 60.00 - Clams, mussels, shrimp, scallops, lobster & calamari simmered in white or red clam sauce over linguini
- Rhode Island Fisherman's Stew (GF) 45.00 - *A Rococo Specialty! All the beautiful things we do with seafood served in one dish!*
- Lobster & Shrimp Risotto (GF) 32.00 - With fennel & Pernod
- Yellowfin Tuna (GF) 28.00 - Grilled with lemon juice & olive oil, or pan-roasted with a rich, hearty bordelaise sauce
- Scallop & Mushroom Risotto (GF) 28.00
- Filet of Sole 19.00 - Meunière or Grenobloise style
- Chef Jason's Wild Salmon* *Market* - *A Rococo Specialty! We only serve "wild" or the highest sustainable on the market at that time. Grilled- with lemon / Steamed- with Asian glaze & green onions / Coriander Encrusted with a fragrant ginger sauce. *Ask your server for today's price & variety*

Sides *served family-style*

Fancy Lobster Mac 'N' Cheese 16.00 Jasmine Rice 6.00 / Grilled Vegetables 6.00 / Mashed Potatoes 6.00 / Wild Rice 6.00 / Sugar Snap Peas 7.00
Vegetable Stir Fry 7.00 / Baby Spinach 8.00 / Mushroom Risotto 8.00 / Fresh Asparagus 8.00 / Grape Tomatoes 8.00 / Mushrooms with Sweet Onions 8.00
Seaweed Salad 8.00 / Saffron Rice 8.00

Steaks, Chops & More

- Ribeye (GF) 33.00 - 14 ounces of certified Angus beef
Served pan-roasted or grilled
- New York Strip (GF) 33.00 - 14 ounces of certified Angus beef
Served pan-roasted or grilled
- Filet Mignon (GF) *Market* - 7 ounces of certified Angus beef
Served pan-roasted or grilled
- Pork Tenderloin (GF) 22.00
- Jason's style - Sage, grilled pears & cognac sauce
- Bruce's style - House-made bourbon barbecue
- Surf & Turf *Market* - Add a "great piece of tail"
- Long Island Duckling 29.00 - *A Rococo specialty!* The thigh is cooked "confit", the breast is seared & sliced, the livers are made into a "cookie". Finished with sauce jus lie
- Dr. Marks Pan-Roasted Veal Chop *Market* - First-rate veal chop carefully seasoned, seared & roasted with sautéed tomatoes & grilled asparagus served with a hearty, wild mushroom & "your wine" influenced demi glacé
- Pan-Roasted Stuffed Pork Chop 29.00 - *A Rococo specialty & one of Bruce's favorites!* Bone-in, center out pork chop stuffed with provolone, spinach & toasted pine nuts finished with a Barolo sauce
- Veal Scaloppini 29.00 - Choice of Preparation: Piccata, Marsala, Saltimbocca, Mediterranean, Parmesan, or Florentine. Served classically over linguine
- Chicken Scaloppini 17.00 - Choice of Preparation: Piccata, Marsala, Saltimbocca, Mediterranean, Parmesan or Florentine. Served classically over linguine

SATURDAY BRUNCH

A la Carte Brunch in addition to lunch menu on Saturdays from 11am to 3pm

- Apple & Walnut Salad 11.00 - Mesclun greens, sliced scallions, grape tomatoes & a lime dressing
- Belgian Waffle & Sherried Fruit 14.00 - A blend of melons & berries piled high in layers with Belgian-style waffles & topped with whipped cream
- Chicken & Waffles 14.00 - Belgian-style waffle with fried chicken, fresh fruit & bacon, served with maple syrup & butter
- Rococo Crab Cake Benedict 22.00 - Our famous crab cake served with 2 poached eggs, hollandaise, fried potatoes & fresh fruit
- Smoked Salmon Bagel Benedict 18.00 - Thinly sliced smoked salmon layered on a bagel with 2 poached eggs, hollandaise, fried potatoes & fresh fruit
- Rococo House Omelette 8.00 - Sautéed wild mushrooms, roasted red bell peppers & provolone
- The Big Northpark Breakfast 18.00 - Three eggs any style, with the Chef's choice of protein, fried potatoes, fresh fruit & toast
- Huevos Tacos Con Queso 9.00 - 2 Tortillas filled with sautéed peppers, onions, Pico de Gallo, scrambled eggs & andouille sausage with melted cheddar cheese. Served with saffron rice.
- Belgian Hangover 14.00 - Toasted garlic, spicy capicola, confetti, chicken broth, gruyere cheese, linguine & two eggs, sunny side up
- Breakfast Pizza with spiced Hollandaise 15.00 - Flat Bread topped with steamed asparagus, tomatoes, onions, mushrooms & scrambled eggs sauced with a Sriracha hollandaise
- Filet Oscar 48.00 - 7 oz. Filet Mignon, Maryland jumbo lump crab, grilled asparagus & hollandaise sauce

PLANT BASED MENU

Our Plant Based Menu is available open to close, however all the selections have limited availability. Please call for details

Soup & Salad

- Amber's Vegetarian Chili (GF) 5.00
- Watermelon Gazpacho 5.00
- Rococo House Salad 4.00
- Jason's Killer Salad 9.00 - Romaine, winter greens & kale tossed with chick peas, red peppers & walnuts, drizzled with a tahini vinaigrette & garnished with confetti

Entrées

Our Entrée list is Seasonal, & changes often. Call for current options

- Baked Stuffed Zucchini Boat 18.00 - With Sweet potato puree & wild rice, laced with aged balsamic vinaigrette
- No Oil Stuffed Pepper 18.00 - Stuffed with a mandarin cous cous, marinara & steamed spinach
- Coriander Encrusted Tofu 18.00 - Finished with a spicy ginger sauce & parisienne vegetables
- Summer Garden Sauté 18.00 - Grilled eggplant, roasted red peppers, corn kernels & roasted garlic cloves tossed in a basil broth & served with whole wheat noodles

Dessert

- Cupcakes with Raspberry Sauce 9.00

**(GF) Gluten Free - We are proud to offer many gluten-free choices. Some items require modifications-just ask your server.*

Note: The Health Department would like you to know that individuals may be at a higher risk for a food-borne illness if the following foods are undercooked: Eggs, Beef, Fish, Lamb, Milk Products, Pork Poultry & Shellfish. Copyright © 2016 · All Rights Reserved · Rococo Restaurants & Catering