



Rococo Steak

Menu Prices — August 23, 2026

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Appetizers

ITEM	PRICE
Grilled Octopus Pickled pearl onions, duck fat potatoes, romesco, olives.	\$14.59
Jumbo Lump Crab Cake Pommery mustard butter, petite greens.	\$18.79
Beef Carpaccio Arugula, horseradish cream, pickled onion, parmesan, capers.	\$13.55
Tuna Tataki Jicama apple slaw, yuzu vinaigrette.	\$16.69
Brulee Pork Belly Cauliflower puree, shaved fennel, poached pear, sweet soy glaze.	\$13.55
Seared Scallops Golden raisin and grape mostarda, crispy speck, carrot peels.	\$14.59

Salads

ITEM	PRICE
Local Greens Salad Radish, hearts of palm, feta, pommery mustard vinaigrette.	\$10.45
Heirloom Salad Heirloom tomatoes, cucumbers, green peppers, red onions, Greek feta, olives, red wine vinegar.	\$10.45
The Wedge Salad Heirloom tomatoes, bacon jam, chives, bleu cheese dressing.	\$12.55
Classic Caesar Salad Romaine, parmigiano reggiano, homemade croutons.	\$11.49
Burrata Salad Orange, beets, arugula, radish, balsamic maple glaze, marcona dust.	\$12.55

Burgers

ITEM	PRICE
Black & Blue Burger All burgers served with parmesan truffle fries. Black angus, bleu cheese crumbles, bacon jam, brioche.	\$18.79
Steak Sandwich All burgers served with parmesan truffle fries. Shiitake mushroom, caramelized onion, beemster gouda, ciabatta.	\$18.79

Steaks

ITEM	PRICE
Grass Fed Filet Mignon 7 oz.	\$40.69
Petite Filet Mignon 7 oz.	\$40.69
Filet Mignon 10 oz.	\$50.05
NY Strip 14 oz.	\$45.89

ITEM	PRICE
Ribeye 16 oz.	\$51.09
Dry Aged Cowboy Ribeye 20 oz. 45 days.	\$66.75
Dry Aged Porterhouse 45 days. 40 oz.	\$102.19

On the Rocks

ITEM	PRICE
Shrimp Cocktail Cocktail sauce.	\$16.69
Jumbo Lump Crab Remoulade.	\$17.75
Half Lobster Tail Mustard aioli.	\$16.69
Seafood Platter Traditional accompaniments.	\$70.89

Steak Enhancements

ITEM	PRICE
Béarnaise	\$5.25
Au Poivre	\$5.25
Truffle Butter	\$9.39
Blue Cheese Butter Brûlée	\$8.35
Oscar Style Jumbo Lump Crab	\$12.55
The Signature Lemon-thyme-butter poached half maine lobster tail.	\$16.69

Butcher Block

ITEM	PRICE
Cured & Aged Meats Artisanal cheese and accompaniments.	\$15.65
Lobster Bisque With cognac cream.	\$11.49

To Share

ITEM	PRICE
Roasted Mushrooms	\$8.35
Grilled Jumbo Asparagus	\$10.45
Creamless Corn Mash	\$7.30
Mac & Cheese	\$7.30

ITEM	PRICE
Lobster Mac & Cheese	\$12.55
Roasted Vegetables	\$7.30
Creamed Spinach	\$6.25
Twice Baked Potato	\$10.45
Whipped Potatoes	\$6.25
Parmesan Truffle Fries	\$9.39

Chef’s Favourites

ITEM	PRICE
Miso Cod Baby bok choy, shiitake mushroom, rice puff, ginger miso.	\$37.55
Lobster Americana Spicy lobster cognac cream, lobster, fresh tagliatelle, tarragon.	\$29.19
Georges Bank Sea Scallops Jerusalem artichoke, baby kale, black truffle agrodulce.	\$37.55
Roasted Duck Quinoa, charred cherries, confit duck cigar, ginger port reduction.	\$31.29
Rack of Lamb Roasted vegetables, farro, tarragon veal jus.	\$41.70
Pork Chop Southeastern family farms. Brussel sprouts, roasted apples, bourbon glaze.	\$35.45