

# ROHR'S

DINNER

## FOR THE TABLE

**ROASTED CARROT SOUP 4 / 7**  
pumpkin seed, chive, crème fraîche

**MOROCCAN CHICKPEA STEW 4 / 7**  
sweet potato, lemon, greek yogurt

**CHEESE AND STOUT FONDUE 12**  
soft pretzels, Guinness cheese sauce

**BURRATA CHEESE 13**  
extra virgin olive oil, balsamic, basil, garlic sourdough

**FRIED CALAMARI 14**  
marinara, garlic aioli, lemon

**VEGETABLE FLATBREAD 13**  
tomato, olive, pickled pepper, fresh mozzarella, parmesan

**BACON FLATBREAD 14**  
bacon lardon, caramelized onion, gruyère

**ROASTED BEETS AND PISTACHIO 14 N**  
stracciatella, basil, pomegranate molasses

**HUMMUS PLATE 14**  
marinated vegetables, fresh vegetables, grilled pita bread

**SHRIMP COCKTAIL HALF DOZEN 18/ DOZEN 36**

## SIDES

**FRIES 6**  
garlic aioli

**BROCCOLINI 8 N**  
arugula pesto, parmesan cheese

**GARLIC MASHED POTATOES 8**

**ROASTED NEW POTATOES 8**

**SHISHITO PEPPERS 8**  
whipped feta, olives, crispy shallot

**BRUSSELS SPROUTS 9**  
sweet chili vinaigrette, scallion

**MAC AND CHEESE 9**  
bacon, mushroom, pea, breadcrumb

**CORN ELOTES 8**  
garlic aioli, parmesan cheese, lime

## MAINS

**PAPPARDELLE 22**  
wild mushroom, miso butter

**ROASTED CHICKEN 25**  
honeycrisp apple, baby potato, parsnip, mustard jus

**GRILLED BERKSHIRE PORK CHOP 26 N**  
romesco sauce, broccolini, herbed breadcrumbs

**ROASTED SALMON\* 30**  
succotash, micro basil

**SIMPLY GRILLED FISH\* MP**  
served with a seasonal vegetable;  
please ask your server for today's selection

## BUTCHER'S CASE

**STEAK FRITES\* (6oz) 30**  
hanging tender, fries, roasted  
garlic butter

**NY STRIP\* (12oz) 39**

**FILET MIGNON\* (8oz) 42**

**PORTERHOUSE\* (30oz) 85**  
*béarnaise, chimichurri, roasted garlic butter,  
creamy horseradish sauce*



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**N**  
contains nuts

## SANDWICHES

served with fries or mixed lettuce

**AVOCADO PITA 13 N**  
chickpea tabouleh, tomato, cucumber, red onion, arugula, cashew tzatziki (V)

**TURKEY CLUB 14**  
wheat bread, smoked turkey, bacon, green goddess, avocado, arugula, tomato

**REUBEN 14**  
marbled rye, corned beef, sauerkraut, swiss cheese, thousand island

**FRIED CHICKEN SANDWICH 15**  
brioche bun, honey, dill pickle, poppyseed slaw

**R BURGER\* 15**  
grilled red onion, bacon, dill pickle, pepperjack, dijonaise, pretzel bun

## VEGETABLES

**MARKET LETTUCE SALAD 6 / 8**  
radish, radish sprout, apples, green beans, spring mix, tahini vinaigrette

**TUSCAN KALE CAESAR SALAD 7 / 10**  
romaine, caesar dressing, sourdough crouton, parmesan cheese

**CHOPPED SALAD 8 / 12**  
cherry tomato, cucumber, olive, salumi, pickled pepper, ricotta salata, romaine, roasted garlic vinaigrette

**WEDGE SALAD 13**  
baby romaine, blue cheese, red onion, cherry tomato, bacon lardon, dill, buttermilk dressing

**AVOCADO SALAD 14**  
spinach, frisee, roasted corn, poblano pepper, quinoa, fried shallot, orange vinaigrette

**Add-ons**  
*Crispy Tofu 4*  
*Chicken 5*  
*Shrimp 7*  
*Blackened Salmon\* 8*

## DESSERTS

**SEASONAL GELATO 4 PER SCOOP**  
please ask your server for today's selections

**CHOCOLATE CAKE 12**

**BLACKBERRY CREME BRULEE 12**  
custard, fresh blackberries, whipped cream, balsamic blackberry sauce

**KEY LIME TART 12**  
sweetened whipped cream, fresh lime zest, coconut almond crunch

**TIRAMISU 12**

\* Items are cooked to order and contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. v8

## DRAFT

|                          |          |   |      |
|--------------------------|----------|---|------|
| <b>Guinness</b>          | <b>7</b> | Irish Dry Stout (Dublin, Ireland)                     | 4.2% |
| <b>Revolution</b>        | <b>7</b> | Seasonal (Chicago IL)                                 | 4.5% |
| <b>Angry Orchard</b>     | <b>7</b> | Hard Cider (Walden NY)                                | 5%   |
| <b>Stella Artois</b>     | <b>7</b> | Pale Lager (Leuven, Belgium)                          | 5.2% |
| <b>Upland</b>            | <b>6</b> | “Champagne Velvet” American Pilsner (Bloomington, IN) | 5.2% |
| <b>Sun King</b>          | <b>7</b> | Seasonal (Indianapolis, IN)                           | 5.3% |
| <b>3 Floyds</b>          | <b>8</b> | “Gumballhead” Wheat (Munster, IN)                     | 5.6% |
| <b>Bell’s</b>            | <b>7</b> | Seasonal (Kalamazoo MI)                               | 5.8% |
| <b>Great Lakes</b>       | <b>6</b> | Seasonal (Cleveland, OH)                              | 6%   |
| <b>Revolution</b>        | <b>7</b> | “Hazy-Hero” IPA (Chicago, IL)                         | 6.5% |
| <b>3 Floyds</b>          | <b>7</b> | “Zombie Dust” Pale Ale (Muenster IN)                  | 6.6% |
| <b>Bells Two Hearted</b> | <b>7</b> | IPA (Kalamazoo MI)                                    | 7%   |

## CANNED

|                           |          |                               |      |
|---------------------------|----------|-------------------------------|------|
| <b>Budweiser</b>          | <b>8</b> | American Lager (St. Louis MO) | 5%   |
| <b>Bud Light</b>          | <b>8</b> | Light Lager (St. Louis MO)    | 4.2% |
| <b>Yuengling</b>          | <b>8</b> | Red Lager (Pottsville PA)     | 7%   |
| <b>Bell’s Two Hearted</b> | <b>9</b> | American IPA (Kalamazoo MI)   | 7%   |
| <b>Coors Light</b>        | <b>8</b> | Light Pilsner (Golden CO)     | 4.2% |
| <b>Miller Light</b>       | <b>8</b> | Light Pilsner (Milwaukee WI)  | 4%   |
| <b>Michelob Ultra</b>     | <b>8</b> | Light Lager (St. Louis, MO)   | 4.2% |

## COCKTAILS

### CLASSIC COCKTAILS

|                                  |           |   |
|----------------------------------|-----------|---|
| <b>French 75 (1927)</b>          | <b>12</b> | Bombay Gin, lemon, simple syrup, La Marca Prosecco                                      |
| <b>Knickerbocker (1862)</b>      | <b>12</b> | Diplomatico Planas Rum, raspberry, Pierre Ferrand Dry Curaçao, lime                     |
| <b>Highball (19th Century)</b>   | <b>14</b> | Woodford Rye, cinnamon brown sugar syrup, Angostura Bitters, cranberry juice, club soda |
| <b>Pineapple Daiquiri (2013)</b> | <b>13</b> | Plantation “Stiggins’ Fancy” Pineapple Dark Rum, lime, sugar, lime wheel                |
| <b>Vesper (1953)</b>             | <b>13</b> | Ketel One Vodka, Cardinal Spirits Terra Gin, Lillet Blanc, lemon                        |
| <b>Bramble (1984)</b>            | <b>15</b> | Nolet’s Gin, lemon, Crème de Mûre, blackberry   |
| <b>Dark and Stormy</b>           | <b>12</b> | Gosling Dark Rum, ginger beer, lime juice   |

### ROHR’S SIGNATURE COCKTAILS

|                                  |           |   |
|----------------------------------|-----------|---|
| <b>Father Hesburgh Manhattan</b> | <b>13</b> | Lot 40 Canadian Rye, Cocchi Di Torino, Bittercube Cherry Bark Vanilla bitters, cherries |
| <b>Dexter</b>                    | <b>14</b> | Woodford Reserve Bourbon, Cocchi Di Torino, Pierre Ferrand Dry Curaçao, Luxardo cherry  |
| <b>Autumn Sangria</b>            | <b>15</b> | Kraken Spiced Rum, Tawny Port spiced syrup, red wine                                    |
| <b>Journeyman Sour</b>           | <b>15</b> | Journeyman Featherbone Bourbon, Disaronno Amaretto, lemon juice                         |
| <b>Belmont Rye</b>               | <b>15</b> | Sagamore Cask Strength Rye, Lazzaroni Amaretto, Lustau Amontillado, maple bitters       |

### OLD FASHIONEDS

|                  |           |   |
|------------------|-----------|---|
| <b>Chicago</b>   | <b>13</b> | Buffalo Trace Bourbon, demerara, Angostura, lemon                                     |
| <b>Oaxaca</b>    | <b>14</b> | Del Maguey Vida Mezcal, Camarena Reposado Tequila, mole bitters, agave nectar, orange |
| <b>Wisconsin</b> | <b>15</b> | Argonaut Speculator Brandy, sugar cube, Angostura, maraschino cherry, orange, soda    |

## WINE

### SPARKLING WINE

|                  |          |  |    |
|------------------|----------|--|----|
| Domaine Carneros | Brut NV  |  | 17 |
| La Marca         | Prosecco |  | 12 |

### FRESH AND LIVELY WHITE WINES

|                |                 |      |    |
|----------------|-----------------|------|----|
| Brutocao       | Sauvignon Blanc | 2019 | 10 |
| Twomey Cellars | Sauvignon Blanc | 2020 | 15 |
| Maso Canali    | Pinot Grigio    | 2019 | 12 |
| McBride        | Sauvignon Blanc | 2020 | 14 |

### CHARDONNAY

|                         |            |      |    |
|-------------------------|------------|------|----|
| Crossbarn by Paul Hobbs | Chardonnay | 2019 | 15 |
| William Hill Estate     | Chardonnay | 2019 | 10 |
| The Calling             | Chardonnay | 2018 | 15 |

### ROSÉ

|               |      |      |    |
|---------------|------|------|----|
| Balletto      | Rosé | 2020 | 13 |
| Hampton Water | Rosé | 2020 | 17 |

### PINOT NOIR

|                         |            |      |    |
|-------------------------|------------|------|----|
| J Vineyards             | Pinot Noir | 2018 | 17 |
| Ken Wright              | Pinot Noir | 2020 | 14 |
| Crossbarn by Paul Hobbs | Pinot Noir | 2018 | 18 |

### CABERNET SAUVIGNON

|                                 |                    |      |    |
|---------------------------------|--------------------|------|----|
| Crossbarn by Paul Hobbs         | Cabernet Sauvignon | 2018 | 22 |
| Louis Martini “Louis Selection” | Cabernet Sauvignon | 2018 | 12 |
| The Calling                     | Cabernet Sauvignon | 2017 | 15 |

### BOLD AND INTRIGUING RED WINES

|                             |           |      |    |
|-----------------------------|-----------|------|----|
| Fess Parker                 | Syrah     | 2018 | 13 |
| Chappellet “Mountain Cuvee” |           |      |    |
| Proprietor’s Blend          | Red Blend | 2019 | 16 |
| Josh Cellars                | Zinfandel | 2019 | 17 |