

ROHR'S

LUNCH

SHAREABLES

ROHR'S PRETZELS 14

☘ Guinness cheese sauce, garlic butter, soft pretzels

HUMMUS 14

tahini and tomato relish, roasted cauliflower, spring onion chutney, warm pita

SHRIMP COCKTAIL 22

☘ Teeling Irish Whiskey horseradish cocktail sauce, shaved celery, scallions, lemon wedge

RENDERED BACON 18

thick cut bacon strips, sarsaparilla-cola reduction, Sichuan and black pepper

BURRATA 19

torn basil, roasted garlic oil, aged balsamic, sourdough

IRISH CHEDDAR & BACON GARLIC BREAD 12

garlic butter, smoked bacon, Rohr's Irish fondue made with aged Irish cheddar, Dubliner cheese, ☘ Guinness

TWIN CRAB CAKES 26

colossal crab, pretzel breadcrumb, smoked jalapeño aioli

MARGHERITA FLATBREAD 16

mozzarella, calabrian chili spread, marinated tomatoes, torn basil, olive oil, smoked salt
add chicken 6, steak 12

SALADS

CAESAR SALAD 7 / 14

romaine lettuce, focaccia crouton, aged Parmesan, Caesar dressing

CHOPPED SALAD 8 / 16

salami, smashed cucumbers, heirloom tomatoes, pickled peppers, Castelvetro olives, roasted garlic vinaigrette, goat-feta

AVOCADO SALAD 16 ☐

little gem lettuce, heirloom tomatoes, Irish Dubliner cheese, smoked bacon, spring onion chutney, avocados, spiced Marcona almonds, grapes, green garlic ranch dressing

HOUSE SALAD 10

mixed greens, smashed cucumbers, heirloom tomatoes, ninja radish, lemon-ginger vinaigrette

Salad Add-ons

*crispy tofu 5 chicken 6 shrimp 7
blackened salmon 8 steak* 12*

SOUPS

FRENCH ONION SOUP 10

garlic crouton, provolone, Gouda

ROHR'S IRISH-STYLE POTATO SOUP 6 / 8

bacon, cheddar, scallions, fresh herbs

SIDES

SWEET POTATO FRIES 9

cinnamon spice rub, honey mustard

FRIES & GARLIC AIOLI 7

MAC-N-CHEESE 11

bronze cut trotole pasta, caramelized onions, Irish cheese sauce, brown butter bread crumbs

BRUSSELS 9

sweet chili vinaigrette, scallions

ROASTED CARROTS 10

heirloom carrots, tahini sauce, gremolata, orange segments

MAINS

sandwiches are served with fries or side salad

SIMPLY GRILLED FISH MP

fish of the day, fresh vegetables, lemon wedge

VODKA PASTA 27

succotash blend made with sun-dried tomatoes, heirloom mushroom blend, and asparagus, Rohr's vodka sauce, lemon ricotta, brown butter breadcrumbs, micro greens

MARINATED CHICKEN BREAST 32

garlic heirloom fingerling potatoes, heirloom mushroom blend, Soubise sauce

CEDAR PLANKED SALMON 38

corn puree, sautéed asparagus, Irish garden herb sauce

BREADED WALLEYE 36

Irish lager batter, Rohr's Irish crunch, malt vinegar fermented heirloom fingerling potatoes, Irish carrot and cabbage agrodolce, Dublin sauce, herb salad

FRIED CHICKEN SANDWICH 18

garlic aioli, hot honey, housemade pickles, brioche bun

SHAVED PRIME RIB SANDWICH 23

horseradish creme, provolone, caramelized onion, au jus, demi baguette

R BURGER 19

mustard-q aioli, Gouda, caramelized onions, bacon, brioche bun

TURKEY CLUB 18

whole grain wheat bread, roasted turkey, bacon, herb cheese spread, arugula, tomato
add avocado 2

CORNEBEEF REUBEN 17

marbled rye, whiskey apple braised corned beef, aged Swiss cheese, Rohr's thousand island, sauerkraut

STEAK FRITES* 42

Angus Long Island steak (8oz), roasted garlic butter
add-ons available at an extra cost

☐ contains nuts 20% Gratuity will be applied to tables of 8 or more ☘ official partner of Notre Dame Athletics

** 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.*

Please inform your server of any severe allergies. Our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or sesame.

While we take steps to minimize risk, please be advised that cross-contact may occur. 7.2.26