

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

MARGHERITA FLATBREAD 16

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

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

BEEF TARTARE 22

Prime hand-cut beef, shallots, capers, Dijon, Worcestershire, fresh herbs, egg yolk, sourdough

TWIN CRAB CAKES 26

colossal crab, pretzel breadcrumb, smoked jalapeño aioli

TUNA TARTARE 20

sushi-grade tuna, smoky-sweet chili glaze, avocado, dried pepper aioli, fresh cilantro, citrus fried wonton, lime

SOUPS

FRENCH ONION SOUP 10

garlic crouton, provolone, Gouda

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

MASHED POTATOES 10

garlic confit, fresh chives

BAKED MAC-N-CHEESE 11

Bronze cut trottolo pasta, Irish cheddar cheese sauce, aged white cheddar, finished with brown butter breadcrumbs

BRUSSELS 9

sweet chili vinaigrette, scallions

ROASTED CARROTS 10

heirloom carrots, tahini sauce, gremolata, orange segments

SALADS

CAESAR SALAD 7 / 14

romaine lettuce, focaccia crouton, aged Parmesan, Caesar dressing

CHOPPED SALAD 8 / 16

salami, smashed cucumbers, heirloom tomatoes, pickled peppers, Castelvetrano 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

ROHR'S

DINNER

MAINS

SIMPLY GRILLED FISH MP

fish of the day, fresh vegetables,
lemon wedge

CEDAR PLANKED SALMON 38

corn puree, sautéed asparagus,
Irish garden herb sauce

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

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

ROHR'S COLOSSAL CRAB CAKE 38

colossal lump crab, minced
jalapeños, pretzel-panko
breadcrumbs, smoked jalapeño
aioli, seasonal vegetables

ROASTED PORK TENDERLOIN 40

fire roasted pepper stuffed
with housemade spicy banger
sausage, smoked 🍷 Teeling
Irish Whiskey and dried cherry
gastrique

SANDWICHES

served with fries or side 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

BUTCHER'S CASE

STEAK FRITES* (8oz) 42

Angus Long Island steak,
roasted garlic butter

USDA PRIME HAND-CUT RIBEYE* (14oz) 75

USDA PRIME NY STRIP* (12oz) 70

FILET MIGNON* (8oz) 55

ROHR'S PRIME RIB*

choice of a house or Ceasar salad,
and Rohr's au gratin potatoes

sherry-garlic au jus, creamy
horseradish

*available Friday - Sunday
only served medium rare
and well done*

ROHR'S CUT (16oz) 80

Steak Toppers and Sauces

Rohr's Irish style garlic butter 4

seasonal chimichurri 4

black garlic-balsamic ginger jus 6

sautéed gourmet mushrooms 4

caramelized onions 4

Rohr's steak Diane 4

creamy horseradish sauce 4

bearnaise sauce 4

🥜 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. 7.7.26