

STARTERS

ARTICHOKE & CHILE FONDUE

artichoke, green chile, spinach,
parmesan cheese, tortilla chips
11.95

BRISKET TACOS

house smoked brisket, chipotle
ranch slaw, iced jalapeños 10.95

WALLEYE FINGERS

potato crusted, smoked onion
tartar sauce 14.95

SMOKED SHRIMP CEVICHE

smoked shrimp, savory mango
sauce, cilantro, lime, corn tortilla
chips 13.95

DEVEILED EGGS ^{GF}

applewood bacon, scallions 7.50

CHIPS + GUAC

guacamole & tortilla chips 8.95

CORN BREAD SKILLET

baked in a cast iron skillet, topped
with ancho-honey butter 3.50

WOODFIRE BUFFALO WINGS ^{GF}

signature herbs & spices roasted
over an open flame, blue cheese or
ranch dressing 14.95

BACON WRAPPED POPPERS

jalapeños stuffed with chorizo cream
cheese, barbecue sauce 12.50



\$3 off
anything
whiskey

And all other spirits too!

*Consuming raw or undercooked pork, beef, ground beef or
seafood may increase your risk for foodborne illness.

SALADS

SMOKED GRAPE ^{GF}

applewood bacon, rotisserie
chicken, romaine, mixed greens,
candied almonds, goat cheese
dressing 14.95

BRISKET + CORN BREAD

house smoked beef brisket, mixed
greens, romaine, arugula, carrots,
tomato, corn bread croutons, blue
cheese crumbles, barbecue ranch
dressing 15.95

ROAM COBB ^{GF}

rotisserie chicken, cheddar cheese,
egg, bacon, green onion, iceberg,
mixed greens, tomatoes, choice of
dressing 14.95

SOUTHWEST

rotisserie chicken, mixed greens,
jicama, red bell pepper, black
beans, corn, tomato, cilantro,
tortilla strips, chipotle ranch 14.95

STARTERS

ROAM CORN CHOWDER

with rotisserie chicken
4.95 cup // 6.95 bowl

HOUSE SALAD

choice of ranch, blue cheese,
french, or balsamic dressing 4.95

SIDES

FRIES

MAC 'N' CHEESE

BAKED BEANS ^{GF}

MASHED RED POTATOES ^{GF}

COLE SLAW ^{GF}

BOURBON GLAZED BRUSSELS SPROUTS

ROASTED RED POTATOES

ROOTED IN AMERICA



ROAM

KITCHEN + BAR

FROM THE FIRE

*Our take on open range cooking—
roasted with fire & smoke the simple way.
Served with corn bread & ancho-honey butter
and your choice of side.*

ROTISSERIE CHICKEN ^{GF}

half chicken, dry rubbed, slow roasted
on our woodfired rotisserie 20.95

BEEF BRISKET ^{GF}

marinated & slow smoked, served with a
side of savory barbecue sauce 22.95

PORK SHOULDER

duroc pork slowly roasted & smoked
until tender, served with our golden
barbecue sauce 19.95

BABY BACK RIBS ^{GF}

dry rubbed and slowly smoked pork ribs,
brushed with our savory barbecue sauce
...half rack 18.95 // full rack 26.95

^R ROAM SAUSAGE TRIO

an assortment of 3 of our signature
sausages served with whole grain
mustard & caraway sauerkraut 19.95



HANDHELDS

*All sandwiches served on toasted ciabatta
(unless otherwise noted) with choice of side*

ROTISSERIE CHICKEN

black forest ham, fontina cheese,
bourbon mustard 14.95

BEEF BRISKET

barbecued brisket, horseradish
slaw, grilled texas toast 14.95

TURKEY CIABATTA

guacamole, bacon, mixed greens,
tomato, chipotle aioli 14.50

PULLED PORK SLIDERS

golden barbecue sauce, crispy red
onions, grilled slider buns 13.95

SMOKED BEEF DIP *

prime rib, swiss, au jus, smoked
onions & mushrooms 15.95

CUBANO

house smoked pulled pork, black
forest ham, house pickles, swiss,
dijon aioli, grilled texas toast 14.50

BURGERS

*burgers are hand pattied fresh ground
chuck, grilled to order, and served on a
grilled potato bun with choice of side*

BACON + CHEDDAR BURGER *

sharp cheddar, applewood bacon,
ROAM sauce 15.50

SMOKED MUSHROOM BURGER *

swiss cheese, smoked onions &
mushrooms, dijon aioli 14.95

GUACAMOLE BURGER *

fresh guacamole, pepper jack
cheese, chipotle ketchup 14.95

FISH & STEAK

POTATO CRUSTED WALLEYE

golden fried fillet, smoked onion
tartar, sauteed spinach, roasted red
potatoes 24.95

BOURBON GLAZED SALMON *

pan roasted, bourbon glaze,
broccolini, mashed red potatoes,
lemon cream 23.95

RIBEYE STEAK *

14 oz aged usda choice, well marbled,
our juiciest steak, broccolini, roasted
red potatoes, shoestring onions 34.95

TOP SIRLOIN *

10 oz center cut, smoked mushrooms
& onions, bourbon glazed brussels
sprouts, horseradish mashed red
potatoes 24.95

^R BONE IN BEEF SHORT RIB

fall off the bone skillet beef short
rib brushed with balsamic glaze,
served over root vegetable puree,
onion jus, glazed green top carrots,
topped with arugula 29.95

SAUTÉ

SEAFOOD GUMBO

shrimp, scallops, smoked louisiana hot
link sausage, peppers & onions, herbed
jasmine rice 22.95

FETTUCINE & CREAM

parmesan cream sauce, fresh basil,
rotisserie chicken 16.95

BRISKET MAC 'N' CHEESE

smoked beef brisket, applewood
bacon, toasted bread crumbs,
scallions 18.95

CAJUN ROTINI

smoked hot link, peppers, onions,
tomatoes, creamy cajun sauce 17.95
...add rotisserie chicken 18.95
...add smoked shrimp 20.95