

APPETIZERS

ARTICHOKE & CHILE FONDUE

artichoke, green chile, spinach,
parmesan cheese, tortilla chips 12.50

BRISKET TACOS

house smoked brisket, chipotle ranch
slaw, iced jalapeños 12.50

CHISLIC SKEWERS *

skewers of marinated & grilled beef
tenderloin over yam shoestring
potatoes, buttermilk ranch &
blackberry chipotle sauce 15.95

SMOKED BURRATA

house smoked fresh cream burrata
with skillet marmalade, texas toast,
basil, balsamic honey 12.95

WALLEYE FINGERS

potato crusted, smoked onion
tartar sauce 14.95

DEVEILED EGGS ^{GF}

applewood bacon, scallions 7.50

CHIPS + GUAC

guacamole & tortilla chips 9.95

CORN BREAD SKILLET

baked in a cast iron skillet, topped
with ancho honey butter 3.95

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

STARTERS

ROAM CORN CHOWDER ^{GF}

with rotisserie chicken
4.95 cup // 6.95 bowl

HOUSE SALAD

greens, tomato, cucumber, carrot, corn
bread croutons, choice of ranch, blue
cheese, french dressing or balsamic
vinaigrette 5.95

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

SALADS

BRISKET + CORN BREAD

house smoked beef brisket, mixed
greens, romaine, carrots, tomato,
corn bread croutons, blue cheese
crumbles, bbq ranch dressing 16.95

SMOKED GRAPE ^{GF}

applewood bacon, rotisserie chicken,
romaine, mixed greens, candied
almonds, goat cheese dressing 15.95

ROAM COBB ^{GF}

rotisserie chicken, cheddar cheese,
egg, bacon, green onion, iceberg,
mixed greens, tomato, choice of
dressing 15.50

SOUTHWEST

rotisserie chicken, mixed greens,
jicama, red bell pepper, black beans,
corn, tomato, cilantro, tortilla strips,
chipotle ranch dressing 15.50

SMOKED SALMON & DILL

house smoked salmon, roasted gold
beets, cucumber, baby red potatoes,
pumpnickel croutons, lemon dill
dressing 16.95

SIDES

Santa Fe Street Corn ^{GF}

Mac 'n' Cheese

Coleslaw ^{GF}

Fries

Roasted Red Potatoes

Mashed Red Potatoes ^{GF}

Glazed Green Top Carrots ^{GF}

Roasted Root Vegetable Puree ^{GF}

Bourbon Glazed Brussels Sprouts ^{GF}

Though we are not an allergen-free kitchen, we will
do our best to accommodate your dining needs and provide
a comfortable dining experience for you. Please ask to speak
to our chef if you have any questions or have an allergy.

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 21.95

BEEF BRISKET ^{GF}

marinated & slow smoked, served with a
side of savory barbecue sauce 23.95

PORK SHOULDER

duroc pork slowly roasted & smoked
until tender, served over texas toast with
our golden barbecue sauce 20.95

BABY BACK RIBS ^{GF}

dry rubbed and slowly smoked pork ribs,
brushed with our savory barbecue sauce
...half rack 19.95 // full rack 27.95

FIRE SAMPLER (SERVES 3-4)

a shareable assortment: half rotisserie
chicken, half rack baby back ribs, beef
brisket with savory bbq, duroc pulled
pork with golden bbq, corn bread with
ancho honey butter & choice of 3 sides
79.95 *no substitutions please*



HANDHELDS

*served with choice of side
substitute Gluten Free Bun \$2*

HOUSE PASTRAMI

house smoked pastrami, lemon
mustard slaw, smoked gouda, dijon
aioli, toasted pumpnickel 17.95

PULLED PORK SLIDERS

golden barbecue sauce, crispy red
onions, grilled slider buns 14.95

CUBANO

house smoked pulled pork, black
forest ham, house pickles, swiss,
dijon aioli, grilled texas toast 14.95

SMOKED BEEF DIP *

prime rib, swiss, au jus, smoked
onions & mushrooms, ciabatta 16.95

ROTISSERIE CHICKEN

black forest ham, fontina cheese,
bourbon mustard, ciabatta 15.95

BEEF BRISKET

barbecued brisket, horseradish slaw,
grilled texas toast 15.95

BBQ CHICKEN BACON WRAP

herb tortilla, rotisserie chicken,
applewood bacon, tomato, greens,
guacamole, bbq ranch 16.50

BURGERS

*burgers are hand pattied on a grilled brioche bun
with choice of side // sub Gluten Free Bun \$2*

BACON + CHEDDAR BURGER *

sharp cheddar, applewood smoked
bacon, ROAM sauce 15.95

BISON BURGER *

american cheese, iceberg lettuce,
red onion, skillet marmalade 16.95

GUACAMOLE BURGER *

fresh guacamole, pepper jack cheese,
chipotle ketchup 15.50

FIELD & STREAM

CAMPFIRE STEELHEAD TROUT * ^{GF}

roasted in parchment paper with
aromatic carrots, tomato, fennel,
onion, potato, parsley, thyme, lemon
& garlic compound butter 27.95

BOURBON GLAZED SALMON * ^{GF}

pan roasted, bourbon glaze, broccolini,
mashed red potatoes, lemon cream 24.95

POTATO CRUSTED WALLEYE

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

BISON SHANK

blueberry sumac braised bone-in bison
shank with roasted root vegetable puree,
braised swiss chard, pickled blueberry
gremolata, yam shoestring potatoes 34.95

RIBEYE STEAK *

14 oz aged USDA choice, well marbled, our
juiciest steak, broccolini, roasted red
potatoes, shoestring onions 35.95

TOP SIRLOIN * ^{GF}

10 oz center cut, smoked mushrooms
& onions, bourbon glazed brussels sprouts,
horseradish mashed red potatoes 25.95

COUNTRY FRIED STEAK

cornmeal crusted steak, green chile
chorizo gravy, mashed red potatoes,
santa fe street corn 22.95

RANGE MEATLOAF

bison-bacon-beef-pork grilled meatloaf,
creamy bbq sauce, mashed red potatoes,
green beans, peppers & onions 21.95

PASTA

BRISKET MAC 'N' CHEESE

smoked brisket, applewood bacon,
toasted bread crumbs, scallions 19.95

FETTUCCHINE & CREAM

parmesan cream sauce, fresh basil,
rotisserie chicken 17.95

CAJUN ROTINI

smoked hot link, peppers, onions,
tomato, creamy cajun sauce 18.95
...add chicken 19.95 ...add shrimp 21.95