

APPETIZERS

ARTICHOKE + CHILE FONDUE 
artichoke, green chile, spinach & parmesan
cheese fondue, tortilla chips 13.95

BRISKET TACOS
house smoked beef brisket, chipotle ranch
slaw, pickled jalapeños, flour tortillas 13.95

CHISLIC SKEWERS *
skewers of marinated & grilled beef
tenderloin over yam shoestring potatoes,
buttermilk ranch & blackberry chipotle
sauce 16.95

WALLEYE FINGERS
golden corn & panko crusted, smoked onion
tartar sauce 16.95

DEVEILED EGGS 
applewood bacon, scallions 7.95

CHIPS + GUAC 
fresh guacamole & corn tortilla chips 10.95

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

FIRE + SMOKE NACHOS
house smoked beef brisket over tortilla
chips, cheese sauce, red chile cream,
corn relish, pickled jalapeños 15.95
...add guacamole +4.5

WOODFIRE BUFFALO WINGS 
fire roasted with herbs & spices, brushed
with honey buffalo sauce, choice of blue
cheese or ranch dressing 17.95

BACON WRAPPED POPPERS
jalapeños stuffed with chorizo cream
cheese, barbecue sauce 12.95

STARTERS

ROAM CORN CHOWDER 
with rotisserie chicken
4.95 cup // 7.95 bowl

SOUP OF THE DAY


HOUSE SALAD
greens, tomato, cucumber, carrot,
cornbread croutons, choice of ranch,
blue cheese, french dressing or balsamic
vinaigrette 7.95 // add to entrée 4.95


Note for guests...

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.

SALADS

BRISKET + CORNBREAD
house smoked beef brisket, mixed greens,
romaine, carrots, tomato, cornbread
croutons, shaved parmesan, creamy
herb vinaigrette 17.95

SMOKED GRAPE 
applewood bacon, rotisserie chicken,
romaine, mixed greens, candied almonds,
smoked grapes, goat cheese dressing 16.95

ROAM COBB 
rotisserie chicken, cheddar cheese, egg,
bacon, green onion, iceberg, mixed greens,
tomato, choice of dressing 16.95

SOUTHWEST CHOPPED
rotisserie chicken, mixed greens, jicama,
red bell pepper, black beans, corn,
tomato, cilantro, tortilla strips, chipotle
ranch dressing 15.95

HARVEST WILD RICE 
wild rice, arugula, mixed greens, romaine,
rotisserie chicken, goat cheese, dried
cherries, fire roasted red bell pepper,
orange & honey sorghum vinaigrette 16.95

BURGERS

*burgers are hand pattied fresh ground chuck
on a grilled brioche bun with choice of side*

substitute Gluten Free Bun +2

sub Bison Burger +3 //sub Impossible Burger +2

BACON + CHEDDAR BURGER *
sharp cheddar cheese, applewood
smoked bacon, ROAM sauce 17.95

BRISKET BURGER *
beef burger topped with house smoked
brisket, smoked gouda cheese, savory bbq
sauce, crispy buttermilk red onions 17.95

GUACAMOLE BURGER *
fresh guacamole, white american
jalapeño cheese, red chile cream 16.95

SMOKED CREAM CHEESE BURGER *
house smoked cream cheese, arugula,
blueberry + jalapeño compote 16.95

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

ROOTED IN AMERICA




ROAM

KITCHEN + BAR


FROM THE FIRE

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

ROTISSERIE CHICKEN 
half chicken, dry rubbed, slow roasted
on our woodfired rotisserie 23.95

ROAM BEEF BRISKET 
marinated & slow smoked, served with a
side of savory barbecue sauce 25.95

PORK SHOULDER
duroc pork slowly roasted & smoked
until tender, served over texas toast with
our golden barbecue sauce 21.95

BABY BACK RIBS 
dry rubbed and slowly smoked pork ribs,
brushed with our savory barbecue sauce
...half rack 24.95 // full rack 31.95

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, cornbread with
ancho honey butter & choice of 3 sides
79.95 *no substitutions please*



HANDHELDS

*served with choice of side
substitute Gluten Free Bun +2*

SMOKED PASTRAMI
house cured 12-day pastrami with a kiss
of smoke, white american jalapeño
cheese, braised red cabbage, caramelized
onion aioli, toasted caraway rye 19.95

PULLED PORK SLIDERS
signature duroc pork, golden barbecue
sauce, crispy red onions, grilled slider
buns 15.95

CUBANO
house smoked pulled pork, black
forest ham, house pickles, swiss,
dijon aioli, grilled texas toast 16.50

SMOKED BEEF DIP *
thinly sliced prime rib, swiss cheese,
herbed au jus, smoked onions &
mushrooms, grilled ciabatta 19.95

ROTISSERIE CHICKEN CIABATTA
rotisserie chicken breast, black forest
ham, fontina cheese, ROAM sauce, grilled
ciabatta 17.95

BEEF BRISKET SANDWICH
house smoked brisket, savory barbecue,
horseradish slaw, grilled texas toast 18.95

BBQ CHICKEN BACON WRAP
herb tortilla, rotisserie chicken,
applewood bacon, tomato, greens, red
onion, guacamole, bbq ranch 17.50

PASTA


BRISKET MAC 'N' CHEESE
house smoked brisket, applewood bacon,
toasted bread crumbs, scallions 22.95

FETTUCCINE + CREAM
parmesan cream sauce, fresh basil,
rotisserie chicken 17.95

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

SMOKED SALMON PENNE
house smoked salmon, asparagus, lemon
cream, shallots, parmesan, dill 23.95

FIELD & STREAM


BOURBON GLAZED SALMON * 
pan roasted, bourbon glaze, broccolini medley
with bell peppers & onions, mashed red
potatoes, lemon cream 26.95

BLACKENED CATFISH 
cast iron skillet seared, sweet corn & hot link
sausage succotash, creole tomato cream 24.95

SHORE LUNCH
golden fried corn & panko crusted walleye
fillet, wild rice pilaf, green beans with peppers
& onions, smoked onion tartar 26.95

LAMB SHANK 
smoke braised lamb shank with blueberry
mint jam, mashed potatoes, sorghum glazed
green top carrots 32.95

RIBEYE STEAK *
14 oz aged USDA choice, well marbled,
our juiciest steak, broccolini, roasted red
potatoes, crispy buttermilk red onions 41.95

TOP SIRLOIN * 
10 oz center cut, smoked mushrooms
& onions, bourbon glazed brussels sprouts,
horseradish mashed red potatoes 27.95

BISON NY STRIP STEAK * 
12 oz bison strip steak topped with wild
mushroom goat cheese butter, served with
whipped jewel yams, grilled asparagus,
red wine demi 37.95

SWEDISH MEATBALLS
bison swedish meatballs, braised red
cabbage, creamed gravy, mashed potatoes,
crispy shoestring yams 23.95

RANGE MEATLOAF
bison-bacon-beef-pork grilled meatloaf,
creamy bbq sauce, mashed red potatoes,
green beans with peppers & onions 22.95

SIDES

Santa Fe Street Corn 

Mac 'n' Cheese

Coleslaw 

Fries

Roasted Red Potatoes

Mashed Red Potatoes 

Glazed Green Top Carrots 

Whipped Jewel Yams 

Bourbon Glazed Brussels Sprouts 