

APPETIZERS

CORN + CHORIZO FONDUE

smoked corn dip with chorizo & roasted red peppers, scallions, tortilla chips 14.95

BRISKET TACOS

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

CHISLIC SKEWERS *

skewers of marinated & grilled beef tenderloin, crispy red onion shoestrings, buttermilk ranch & bearnaise aioli 17.95

WALLEYE FINGERS

golden corn & panko crusted, smoked onion tartar sauce 17.95

DEVEILED EGGS [GF]

applewood bacon, scallions 8.95

CORNBREAD SKILLET [V]

baked in a cast iron skillet, topped with ancho honey butter 4.95

FIRE + SMOKE NACHOS

house smoked beef brisket, tortilla chips, cheese sauce, tomatoes, corn, black beans, pickled red onion, red chile crema, pickled jalapeños 17.95

WOODFIRE BUFFALO WINGS [GF]

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 13.95

STARTERS

ROAM CORN CHOWDER [GF]

with rotisserie chicken & red potato 5.95 cup // 8.95 bowl

BRISKET BLACK BEAN CHILI

with house smoked beef brisket, cornbread croutons 5.95 cup // 8.95 bowl

HOUSE SALAD

greens, tomato, cucumber, carrot, cornbread croutons, choice of ranch, blue cheese, french dressing or balsamic vinaigrette 7.95 // add to entrée 5.95

BOWL + SALADS

WILD RICE PRAIRIE BOWL

rotisserie chicken, wild rice, arugula, blueberries, roasted red pepper, toasted hazelnuts, cornbread croutons, pickled red onion, honey rosemary goat cheese, balsamic maple vinaigrette 18.95

SMOKED GRAPE [GF]

applewood bacon, rotisserie chicken, romaine, mixed greens, candied almonds, smoked grapes, goat cheese dressing 17.95

ROAM COBB [GF]

rotisserie chicken, cheddar cheese, egg, bacon, green onion, iceberg, mixed greens, tomato, choice of dressing 17.95

SOUTHWEST CHOPPED

rotisserie chicken, mixed greens, jicama, red bell pepper, black beans, corn, tomato, cilantro, tortilla strips, chipotle ranch dressing 16.95

PASTA

WILD GAME PAPPARDELLE

wild game house bolognese with elk, bison, wild boar bacon, swiss chard, honey rosemary goat cheese 23.95

BRISKET MAC ‘N’ CHEESE

house smoked brisket, applewood bacon, toasted bread crumbs, scallions 22.95

FETTUCCHINE + CREAM

parmesan cream sauce, fresh basil, rotisserie chicken 18.95

CAJUN ROTINI

smoked hot link, peppers, onions, diced tomato, creamy cajun sauce 19.95
...add chicken 20.95 ...add shrimp 22.95

SIDES

choose your side for Fire + Handhelds // a la carte 4.95

Mac ‘n’ Cheese

Brisket Baked Beans [GF]

Coleslaw [GF]

Fries

Mashed Potatoes [GF]

Roasted Red Potatoes

Bourbon Glazed Brussels Sprouts [GF]

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 [GF]

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

ROAM BEEF BRISKET [GF]

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 [GF]

dry rubbed and slowly smoked pork ribs, brushed with our savory barbecue sauce
...half rack 24.95 // full rack 32.95

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*

FIELD + STREAM

BOURBON GLAZED SALMON * [GF]

pan roasted, bourbon glaze, broccolini medley with bell peppers & onions, mashed red potatoes, lemon cream 27.95

TROUT

pan seared cornmeal crusted speckled trout, hazelnut brown butter, roasted pearl onions, sautéed swiss chard, wild rice corn cakes 27.95

SHORE LUNCH

golden fried corn & panko crusted walleye fillet, roasted red potatoes, bourbon glazed brussels sprouts, smoked onion tartar 27.95

RANGE MEATLOAF

grilled bison-bacon-beef-pork meatloaf, creamy bbq sauce, mashed red potatoes, green beans with peppers & onions 23.95

BISON SHORT RIB [GF]

braised bone in bison short rib, roasted carrots, roasted pearl onions, smoked mushrooms, pickled chard gremolata 32.95

RIBEYE STEAK *

14 oz aged USDA choice, well marbled, our juiciest steak, grilled broccolini, roasted red potatoes, crispy red onion shoestrings 41.95

TOP SIRLOIN *

10 oz center cut, smoked mushrooms & onions, green beans with red bell peppers, horseradish mashed red potatoes 27.95

BONE IN STRIP *

16 oz kansas city strip steak, grilled asparagus, mashed red potatoes, smoked onion compound butter 45.95

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.

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

HANDHELDS

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

SMOKED PASTRAMI

house cured 12-day pastrami with a kiss of smoke, red apple sauerkraut, smoked gouda cheese, caramelized onion aioli, toasted caraway rye 19.95

PULLED PORK SANDWICH

signature duroc pork, golden barbecue sauce, crispy red onions, grilled brioche bun 16.95

CUBANO

house smoked pulled pork, black forest ham, house pickles, swiss cheese, dijon aioli, grilled texas toast 17.50

SMOKED BEEF DIP *

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

BEEF BRISKET SANDWICH

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

ROTISSERIE CHICKEN CIABATTA

rotisserie chicken breast, black forest ham, fontina cheese, ROAM sauce, grilled ciabatta 18.50

SMOKED TURKEY

house smoked turkey breast, applewood smoked bacon, vine ripened tomato, cranberry brie, arugula, toasted honey wheat 18.95

BURGERS

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

*substitute Gluten Free Bun +2
substitute Impossible Burger +2*

WILD BOAR BACON BURGER *

wild boar bacon + bourbon jam, smoked gouda, caramelized onion aioli 18.95

BACON + CHEDDAR BURGER *

sharp cheddar cheese, applewood smoked bacon, ROAM sauce 17.95

CHEESEBURGER *

choice of american, sharp cheddar, smoked gouda, swiss, or white american jalapeño cheese 16.95

BRISKET BURGER *

beef burger topped with house smoked brisket, white american jalapeño cheese, savory bbq sauce, crispy red onions 18.95