

# D I N N E R

## SMALL PLATES

*(all small plates 25% off during happy hour 4-6pm, monday-friday)*

- snack board** | maytag bleu, triple-cream brie, manchego, cured meats, crostini, chutneys, accoutrements **21**
- fish shack shrimp** | crispy shrimp, bleu cheese, celery, spicy sherry dipping sauce **10**
- crispy bread** | roasted tomatoes, burrata, evoo, basil pesto, sea salt **12**
- crab & grilled artichokes** | crab, grilled peppers, lemon zest beurre blanc **14**
- shiitake on a shingle** | brioche toast, truffle wild mushroom cream sauce **13**
- bacon risotto arancini** | corn bisque, spicy tomato chutney **12**
- tuna poke** | togarashi aioli, avocado, seaweed salad, crispy rice, pickled cucumber **12**
- thai butternut squash soup** | coconut milk, cilantro, sriracha cream **9**
- tomato bisque** | pastry shell, bocconcini **10**
- kale cobb salad** | nueske's bacon, bleu cheese, avocado, cherry tomatoes, egg, honey-whole grain mustard dressing **9**
- citrus & beet salad** | zested goat cheese mousse, asian pears, arugula, pecans, pickled red onions **12**
- wedge salad** | butter lettuce, nueske's bacon, avocado, cherry tomatoes, cucumber, bleu cheese dressing **9**
- fried chicken salad** | grilled romaine, cornbread croutons, corn, almonds, black eyed peas, buttermilk ranch **15**
- house salad** | butter lettuce, apples, winter granola, queso fresco, pickled red onions, white balsamic dressing **8**

## LARGE PLATES

**soup or salad** | house salad OR soup with entrée **5**

- mediterranean vegetables** | hummus, eggplant, farro, artichoke, peppers, haricot verts, olives, tomatoes, lemon **21**
- seafood pappardelle** | shrimp, crab, clams, mussels, scallops, spicy tomato bouillabaisse **29**
- house-made rigatoni** | sweet italian sausage, garlic, spinach, mushrooms, marinara **21**
- chicken piccata** | caper & lemon zest beurre blanc, sweet butter mash, corn & leek succotash **22**
- crispy chicken thighs** | white grits, bacon braised greens, creole mustard jus, honey butter **24**
- sole noisette** | haricot verts, almonds, lemon, brown butter, italian parsley, red potatoes **26**
- grilled salmon** | sticky rice, bok choy, carrots, coconut-lemongrass broth, cilantro **26**
- fish & chips** | cod, wedge-cut potatoes, apple coleslaw, malt vinegar, caper tartar sauce **22**
- roasted pork** | bacon braised red cabbage, red potato salad, caramelized apples, pickled mustard seeds **28**
- angus burger** | white cheddar, butter lettuce, tomato, onion ring, roundabout steak sauce, brioche bun, fries **16**
- ny strip** | 12oz, parmesan, arugula, truffle fries, garlic butter, roundabout steak sauce **32**
- filet mignon** | 8 oz, sweet butter mash, haricot verts, wild mushroom demi **40**
- braised short rib** | creamy polenta, chimichurri, roasted carrots, cipollini onions **28**

*chef: Christian Flores*



PARTIES OF 10 OR MORE MAY BE SUBJECT TO A 18% SERVICE CHARGE

*Consuming raw or undercooked poultry, seafood, shellfish or eggs may increase risk of foodborne illness.*

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