


## STARTERS

**CHICKEN WINGS \$16**  
Battered, Marinated Wings Tossed in Your Choice of Buffalo, BBQ or Teriyaki Glaze Served with Bleu Cheese or Ranch Dressing with Vegetable Sticks

 **COCONUT SHRIMP \$18**  
Black Tiger Shrimp Dusted in Natural Shredded Coconut, Golden Fried and Served with Creole Marmalade

**THAI SPRING ROLLS \$14**  
Golden Brown Vegetarian Rolls Seared with Asian Slaw and Ginger Soy Sauce



**SOUP DU JOUR**  
Cup \$6  
Bowl \$8

### SIDES

Club Fries  
House Made Kettle Chips  
Sweet Potato Fries  
Fresh Fruit  
Tropical Slaw  
Side Salad

## SALADS

**COBB SALAD \$16**  
Blend of Organic Lettuce Topped with Avocado, Chicken, Bacon, Tomato, Crumbled Gorgonzola and Hard Boiled Egg with Your Choice of Dressing


**CAESAR SALAD \$12**  
Crispy Hearts of Romaine Tossed with our House Dressing, Toasted Herb Crostini and Shredded Parmesan (Add Anchovy \$2)

**BEBE SPINACA \$15**  
Baby Spinach, Shaved Onions, Avocado, Tomato, Smoked Pecan Wood Bacon, Strawberry, Hard Boiled Egg, Feta Cheese and Dried Cherries


**ADD TO YOUR SALAD**  
Grilled Chicken \$5 • Grouper \$MP  
Steak \$7 • Shrimp \$7

**DRESSINGS**  
Ranch, Bleu Cheese, Raspberry Vinaigrette,  
Honey Mustard, Creamy Italian, Thousand  
Island, Balsamic Vinaigrette

## THE MAIN COURSE


 **SIGNATURE STEAK SANDWICH \$17**  
Char Grilled Steak Served on a Ciabatta or Potato Roll, Finished with Caramelized Onions and Gorgonzola Cheese Fondue

 **CHICKEN AVOCADO SANDWICH \$15**  
Marinated Grilled Boneless Chicken Breast Topped with Smoked Pecan Wood Bacon, Fresh Avocado and Provolone Cheese on a Ciabatta Roll

 **RORO'S SIGNATURE DOMESTIC RED GROUPER \$MP**  
Grouper Filet Prepared to your liking (Gilled, Blackened, Fried or Reuben Style) Served as a Sandwich or Tacos

**GRASS FED BURGER \$20**  
Served with Lettuce, Local Tomato and Onion, Choice of American, Swiss, Cheddar or Provolone and Choice of Brioche or Potato Roll

 **CORN BEEF REUBEN \$15**  
Classic Thin Sliced Corn Beef with Swiss Cheese, Vienna Sauerkraut and Russian Dressing on Marble Rye Bread

 **HOT HAM & CHEESE \$13**  
Black Forest Ham, Smothered with Melted Swiss Cheese on Marble Rye Bread

**CLASSIC BLT \$13**  
Crispy Smoked Pecan Wood Bacon, Lettuce and Local Tomato on Thick White Toast

**QUARTER POUND HOT DOG \$10**  
All Beef Grilled Hot Dog Served on a Roll with Chopped Onions and Relish

**ANGUS OR VEGGIE BURGER \$15**  
Char Grilled Angus Beef or Veggie Burger with Lettuce, Local Tomato and Onion, Choice of American, Swiss, Cheddar or Provolone Served on a Potato Roll

**CHICKEN FINGERS \$15**  
House made Golden Brown Chicken Breast Strips Served with Honey Mustard or Buffalo Sauce

**JAMAICAN JERK QUESADILLA \$16**  
Jerk Chicken, Cheddar Jack Cheese, Cilantro and Green Onions, Grilled in a Flour Tortilla Served with Pico de Gallo and Sour Cream

**DUNES GRILLED CHEESE \$11**  
American Cheese, Smoked Pecan Wood Bacon and Local Tomato on Wheatberry Bread

**WHOLE SANDWICH OR WRAP \$13**  
Choice of Turkey, Ham, Chicken or Tuna Salad Lettuce & Tomato on Wheatberry Bread (Available as a Melt with American Cheese) – *Gluten Free Bread Available*

**HALF SANDWICH \$8**  
Choice of Turkey, Ham, Chicken or Tuna Salad, Lettuce & Tomato on Wheatberry Bread (Add a Cup of Soup for \$6)

**CHICKEN CALIFORNIA WRAP \$15**  
Grilled Chicken Filled in a Spinach Wrap with Lettuce, Cucumber, Avocado, Feta Cheese and Creamy Italian Dressing

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Eggs or Unpasteurized Milk May Increase Your Risk of Food borne illness. \*\**