

SMALLS/SHARES

SOUP DU JOUR | \$8

HONEY WALNUT BAKED BRIE | \$18 *v*

baked french brie, crostini, hibiscus honey, cranberries

BUFFALO CAULIFLOWER BITES | \$16 *vg, gfo*

sweet and spicy popcorn bites, blue cheese crumbles & blue cheese dressing

VEGETABLE SPRING ROLLS | \$16

golden fried, sweet chili sauce

SKILLET MAC & CHEESE | \$18

baked macaroni, cheddar & parmesan cheese,
add bacon \$3

CRISPY BRUSSEL SPROUTS | \$16 *gf, vgo*

shaved parmesan, balsamic drizzle

add bacon \$3

DUMPLINGS | \$16

fried or steamed chicken dumplings, toasted sesame, scallions, ginger soy

SHRIMP SCAMPI | \$18

shrimp, tomato, garlic white wine sauce, crostini

WESTLAND CRISPY WINGS | \$17

buffalo, bbq, jerk or sweet chili

IRISH SAUSAGE ROLLS | \$18

irish pork sausage wrapped in a flaky puff pastry, curry

MINI TACOS | \$18 *gfo*

chicken, corn tortilla, shredded lettuce,
pico de gallo, shredded cheddar, chipotle aioli
sub fish or shrimp for chicken, (\$2)

QUESADILLA | \$18

3-cheese, tomato, onion, jalapeño, salsa, garlic aioli
add chicken (\$7), steak (\$9)

NACHOS PLATTER | \$19

crispy tortilla chips, melted cheese, jalapeños, pico de gallo, sour cream, guacamole,
add chicken (\$7), beef chili (\$9)

STEAK FAJITA NACHOS | \$24

chunks of grilled steak, refried beans, guacamole, jalapeños, cheese, over individual chips (8pcs)

SLIDERS | 3 for \$12, 6 for \$22

beef: american cheese, mayochup, potato bun

reuben: corned beef, swiss, sauerkraut, russian dressing, potato bun

SLIDERS | 3 for \$15, 6 for \$26

lamb: swiss cheese, mint sauce, potato bun

FLATBREADS

MARGHERITA | \$17 *v, gfo*

tomato sauce, mozzarella, fresh basil, tomatoes

BURRATA, PROSCIUTTO & ARUGULA | \$20

creamy burrata, prosciutto and arugula, drizzled with white truffle oil

ANGEL & DEVIL | \$20

tomato sauce, mozzarella, spicy soppressata, hot honey, basil

VEGGIE | \$18 *v, gfo*

mushrooms, peppers, mozzarella cheese

SWEET

Apple Pie à la mode | Brownie à la mode | Cheesecake | \$10

GREENS

add chicken (\$8), shrimp (\$10), steak (\$10)

HARVEST SALAD | \$18

mixed greens, sharp aged cheddar, beets, apple slices, pickled onions, beets, confetti tomato

CLASSIC CAESAR SALAD | \$15 *v, gf*

crisp romaine lettuce, creamy dressing, croutons, shaved parmigiano reggiano

ROASTED BEET & GOAT CHEESE SALAD | \$18 *v, vgo, gf*

mixed greens, cherry tomatoes, crushed walnuts, light vinaigrette

BURRATA SALAD | \$20 *v, gf*

burrata, fresh basil, tomatoes, balsamic vinaigrette

BURRITO BOWL | \$20

rice, black beans, cheese, corn guacamole, pico de gallo

HANDHELD

served with house-cut fries or salad

WESTLAND CHICKEN SANDWICH | \$24

buttermilk fried chicken, tomato, onion, spicy kale slaw

TUSCAN CHICKEN SANDWICH | \$23

grilled chicken, melted swiss cheese, lettuce, tomato, onion, mayo

ROE BURGER | \$23 *gfo*

8 oz char grilled burger, lettuce, tomato, onion
choice of american, cheddar or pepperjack cheese
add bacon, egg or avocado (\$3 each)

FRENCH DIP AU JUS | \$28

roast prime rib, swiss, sautéed onions, horseradish aioli, au jus

BUFFALO CHICKEN WRAP | \$23 *gfo*

beer battered chicken, shredded cheddar, lettuce, slaw, buffalo sauce

LAMB BURGER | \$25 *gfo*

marinated in toasted spices, melted goat cheese, mint

VEGETARIAN BLACK BEAN BURGER | \$22 *v, vgo, gfo*

pepperjack cheese, lettuce, tomato, chipotle aioli, pickle

ROE HOUSE SPECIALS

NEW YORK STRIP | \$40 *gfo*

12oz new york strip, herb butter, topped with shoestring onion rings, mashed potato

BEER BATTERED FISH & CHIPS | \$26

atlantic cod, homemade tartar

SHEPHERD'S PIE | \$25

ground prime sirloin, vegetables, mashed potato

BANGERS AND MASH | \$22

irish pork sausages, mashed potato, rich onion gravy

PENNE à LA VODKA | \$20 *v, gfo*

vodka sauce, parmesan cheese

add chicken (\$8), shrimp (\$10)

WILD MUSHROOM RAVIOLI | \$20 *v, gfo*

creamy tomato sauce

add chicken (\$8), shrimp (\$10)

SIDES

Mashed Potato (\$9) | Hand Cut French Fries (\$9) | Crispy Onion Rings (\$9) | Steamed Mixed Veg (\$9) | House Salad (\$9)

v = vegetarian, vg = vegan, gf = gluten free, vo = vegetarian option, vgo = vegan option, gfo = gluten free option

Consumption of raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Inform staff of allergies.

Substitutions and add-ons subject to additional charges. Max check split is 4 ways. Gratuity of 20% may be added to parties of 6 or more.



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