

Welcome to The

BUCKEYE ROADHOUSE

A Duncan Hines Recommendation Since 1937

ROADHOUSE COCKTAILS \$ 1 1

CLASSIC AMERICAN MARTINI WITH KETEL ONE VODKA OR BOMBAY GIN
PISCO SOUR CASTA DEL INKA PISCO, LEMON & LIME, EGG WHITE, PEYCHAUD BITTERS
BULLEIT RYE MANHATTAN APEROL, CHERRY, GIGANTIC ICE CUBE
ROADHOUSE RUM SIDECAR - FLOR DE CAÑA 7 YR RUM, COMBIER, AND LEMON
AVIATION – GIN, LUXARDO MARASCHINO, FRESH LEMON JUICE, CRÈME DE VIOLETTE
NEGRONI TRIFECTA – BOMBAY GIN, CARPANO ANTICA FORMULA, GRAN CLASSICO
ABSOLUT PEAR-FECTION - ABSOLUT PEAR, ELDERFLOWER LIQUEUR & FRESH LEMON JUICE
CADILLAC MARGARITA – 100% AGAVE TEQUILA, COMBIER, FRESH LIME, & GRAND MARNIER

APPETIZERS

CRISPY ONION RINGS WITH HOUSEMADE KETCHUP	7.95
BEET CARPACCIO WITH FRISÉE, MINT AND PISTACHIOS	12.75
HALF DOZEN CHILLED OYSTERS ON THE HALF SHELL W/HORSERADISH COCKTAIL SAUCE A.Q.	
PAN ROASTED ARTICHOKE WITH CREAMY TARRAGON DIP	8.75
OYSTERS BINGO (HOUSE FAVORITE)	14.95
SEARED SESAME SPRINKLED AHI TUNA WITH RED AND NAPA CABBAGE, CRISPY WONTON AND HOISIN-GINGER VINAIGRETTE	13.95
SALMON TARTARE WITH TOBIKO CAVIAR, LEEKS, WASABI CREAM ON WONTON CHIPS	11.75
CALAMARI WITH SHRIMP, LEMON AND TOMATILLO SALSA	9.95
DUNGENESS CRAB CAKES WITH CHIPOTLE AIOLI	12.75
FAMOUS BUCKEYE SMOKED CHICKEN WINGS WITH CREAMY BLUE CHEESE SAUCE	9.95

SALADS

WILD ARUGULA AND RED OAK WITH TARRAGON, CHERVIL, CUCUMBER AND LIME	9.50
THE "WEDGE": ICEBERG WITH ZOE'S BACON & POINT REYES BLUE CHEESE VINAIGRETTE	9.75
DINO KALE WITH RICOTTA SALATA, SHAVED FENNEL, BLACK RADISH AND LEMON	9.50
CAESAR OR BRUTUS (WITH GROUND RED CHILI PEPPER)	9.75
ORGANIC BUTTER LETTUCE WITH CANDIED WALNUTS, BLUE CHEESE AND FUJI APPLES	9.95
HOUSE SMOKED CHICKEN WITH ALMONDS, APPLES AND WEST MARIN BLUE	14.50
DUNGENESS CRAB W/ AVOCADO, CUCUMBER, TOMATOES, EGG, AND LOUIS DRESSING	21.95

DON'T FORGET! MONDAY IS PRIME RIB NIGHT AT THE BUCKEYE



BUCKEYE
ROADHOUSE

SEAFOOD AND PASTA

FRESH FISH DAILY	A.Q.
LOCAL SOLE WITH MARBLE POTATOES, GREEN BEANS AND TARTAR SAUCE	21.95
ROASTED SALMON WITH MARINATED BABY BEETS, WATERCRESS AND HORSERADISH	24.95
SEARED SCALLOPS WITH PIQUILLO PEPPER RISOTTO, MÂCHE & CITRUS VINAIGRETTE	23.75
BUTTERNUT SQUASH AND MUSHROOM LASAGNE	
WITH LEEKS, FONTINA AND SMOKED TOMATO SAUCE	16.95
SPAGHETTI AND CLAMS, UNI, CHILI FLAKES, GARLIC AND BREADCRUMBS	18.75

POULTRY AND WATERFOWL

CRISPY PETALUMA CHICKEN BREAST WITH BABY CARROTS, ARUGULA PESTO AND MASHED POTATOES	18.95
CHILI-LIME "BRICK" CHICKEN WITH STUFFED PASILLA PEPPER, GRITS, AVOCADO, TOASTED PUMPKIN SEEDS AND CILANTRO	20.95
LIBERTY DUCK "TWO WAYS" w/GLAZED APPLES & MUSHROOM-GOAT CHEESE PUDDING	24.95

STEAKS, RIBS AND CHOPS

BUCKEYE BARBEQUED BABY BACK RIBS WITH MAPLE MASHED YAMS AND COLE SLAW	19.95
GRILLED BERKSHIRE PORK CHOP WITH APRICOT CHUTNEY, TATSOI AND CHIVE MASHED POTATOES	22.95
BRAISED LAMB SHANK "GREMOLATA" WITH SAFFRON COUS-COUS AND PINE NUTS	20.95
BEEF BRISKET WITH HORSERADISH CREAM AND GARLIC MASHED POTATOES	18.50
MARINATED SKIRT STEAK WITH CARAMELIZED ONIONS AND FRENCH FRIES	23.75
GRILLED NATURAL RIB-EYE STEAK WITH RED PEARL ONIONS, ROASTED ARTICHOKE, BLUE LAKE BEANS AND HOMEMADE STEAK SAUCE	29.95
PETIT FILET MIGNON WITH GREEN PEPPERCORN SAUCE, SAUTÉED SPINACH AND GRUYÈRE POTATO GRATIN	29.75
GRILLED U.S.D.A. PRIME NEW YORK STEAK WITH SHALLOT THYME BUTTER, SPAGHETTI SQUASH AND SMOKED PORTOBELLO MUSHROOMS	34.95
ROADHOUSE BLACK ANGUS CHEESEBURGER "FULLY GARNISHED" WITH FRENCH FRIES	15.00

ON THE SIDE

SEASONED GARLIC FRIES	7.95
MAPLE MASHED YAMS	6.75
BROCCOLI AND CAULIFLOWER GRATIN	8.95
BAKED MACARONI, HAM AND CHEESE	8.50

CAKE CUTTING FEE \$3/SLICE CORKAGE: \$25 PER BOTTLE / 18% GRATUITY ON PARTIES OF 8 OR MORE
RARE & UNDERCOOKED FOOD CAN RESULT IN POSSIBLE FOOD BORNE ILLNESS (STATE MANDATED
STATEMENT)