



SIGNATURE ENTREES

Small Plates

American Wagyu Short Rib Steamed Buns

Honey Crisp Apple & Cucumber Sunomono, Apple & Ginger Glaze, Cilantro | 16

Crispy Tempura Shrimp

Creamy Honey Glaze, Sesame | 22

*Ahi Poke Nachos Tuna

Wontons, Pickled Red Onions, Shaved Jalapeño, Scallions, Spicy Aioli | 19

Crab Cake

Pepperoncini Aioli, Watermelon Radish | 22

Shishito Peppers

Sweet Miso | 12

Miso Eggplant

Eggplant, Sweet Miso, Bib Lettuce, Sesame Seeds | 16

Seafood Shareables

*Oysters On the Half Shell

Northeastern Oysters, Caviar, Micro Bouquet
22 for 6 / 40 for 12

*Seafood Tower 1

Shrimp Cocktail, Oysters, Lobster Tail, Tuna Poke | 99

*Seafood Tower 2

Stone Crab Claw, Yellowtail Sashimi, Lobster Tail, Jonah Crab Claws, Oysters, Large Prawns | 150

*Hand Cut 10oz Filet | 60

Garlic Chive Crema Mashed Potatoes, Tempura Maitake Mushroom, Marsala Demi

Slow Braised American Wagyu Short Ribs | 48

Teriyaki Lo Mein, Roasted Wild Mushrooms, Baby Bok Choy, Apple Syrup, Toasted Sesame Seeds

*Heritage Pork Chop | 46

Honey Yuzu Glaze, Carrots, Cranberry Aioli, Fingerling Potatoes, Apple Slaw

*22oz Bone-In Cowboy Ribeye | 75

Herb Spaghetti Squash, Romanesco Puree, Smoked Roja Chimichurri

*Seared Ahi Tuna | 48

Herb Crusted Ahi Tuna Steak, Swiss Chard, Spinach, Roasted Parsnips, Pepperoncini Aioli

Springer Mountain Organic Airline Chicken Breast | 42

Togarashi Black Rice, Crispy Arugula, Orange Balsamic Sweet Soy

*Pan Roasted Duck Breast | 46

Sun Dried Pear Salsa, Fresh Horseradish, Hon Shimeji Mushrooms, Amarena Cherry Red Wine Reduction

Butter Poached Lobster Mac & Cheese | 46

Cognac Reduction, Brie, Goat Cheese, Parmesan

*Soy Glazed Salmon | 44

Wasabi Mashed Potatoes, Saikyo Miso, Arugula, Sweet Soy Sauce

*Surf n' Turf | 85

14oz NY Strip, 6oz Maine Lobster Tail, Garlic Mashed Potatoes, Grilled Broccolini

ENTREE ADD-ONS

(Only with purchase of entree)

6oz Lobster Tail | 30

Salads

Rooftop House Salad

Mixed Greens, Watermelon Radish, Celery Ribbons, Carrot Ginger Dressing | 15

Black Kale Caesar

Toast Point, Parmesan Cheese, Burnt Lemon Dressing | 16

Baby Arugula

Beets, Sweet Potato, Onions, Candied Pecans, Feta Cheese, Maple Vinaigrette | 16

Shareable Sides

Loaded Baked Potato

Cheddar Cheese, Sour Cream, Whipped Butter, Bacon, Chive | 12

Collard Greens

Braised in Duck Fat | 12

Tokyo Street Corn

Charred Corn, Unagi Sauce, Spicy Aioli, Parmesan Cheese, Scallions | 14

Vegetable Kimchi Fried Rice

Edamame, Broccolini, Red Bell Pepper, Exotic Mushrooms, Over Easy Egg | 16

Pizzas

Pepperoni

Fennel Confit, Crushed Tomatoes, Provolone, Crushed Red Pepper, Parmesan | 30

Margherita

Diced Tomatoes, Fresh Tomatoes, Fresh Mozzarella, Olive Oil, Basil | 30

Mr. Fungi

Roasted Exotic Mushrooms, Boursin Cheese, Asparagus, Brussels Sprouts, Truffle Oil | 30

Please inquire about our daily specials and private dining options. Please do not hesitate to ask Chef Rocco & Co. to prepare your meal "Fahren-lite® Style"

* This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Keep it local by supporting area farms and companies to ensure the money stays in the Carolinas. We strive to use the freshest seasonal ingredients. 20% gratuity will be automatically added to parties of 6 or more.



PRESENTED BY CHEF ROCCO WHALEN & STAFF

222 South Caldwell Street | Charlotte, NC, 28202