

BREAKFAST

Westwood Sunrise – 9

Two eggs, choice of sausage links or bacon, toast, and home fries

Hot Stuffed Banana Peppers – 8

Two hot sausage stuffed banana peppers, two sunny eggs, home fries and salsa Fresca

Breakfast Pizza - 9

8 cut pizza with ham, hot sausage, bacon, cheese, scrambled eggs and fried potatoes

Steak and Eggs - 13

Two 4 oz. sirloin medallions, two eggs and home fries
Add toast .75 cents

Cinnamon Roll Pancakes - 9

3 cinnamon roll stuffed pancakes topped with royal icing and your choice of bacon or sausage links

Jumbo Lump Crab and Egg Hash – 14

House potatoes, spinach, sunny eggs, and crab cake

Homemade Bagels and House Cured Salmon – 8

Toasted everything bagel, lemon dill cream cheese, cold smoked salt cured salmon, and pickled onion

APPETIZERS

Beer Battered Banana Peppers – 6

Beer battered pepper rings with ghost ranch

Stuffed Banana Peppers – 8

Italian sausage stuffed peppers with marinara and mozzarella

Homemade Soft Pretzels – 7

House made pretzels sticks with cheese dip and maple mustard



Pork Nacho – 10

House fried corn tortilla chips topped with cheese sauce, pulled pork, salsa Fresca, queso fresco and sour cream

Chicken Salad Sliders– 10

3 candied bacon chicken salad sliders on a bed of fries



Rogue BBQ Smoked Wings – 9

Tossed in your choice of our Signature Wing Dust or our Fire'd Up Dust with celery sticks and a side of smoked bleu cheese

Hand Breaded Chicken Tenders – 7

Hand Breaded chicken tenders with Ghost Ranch

Hand Breaded Fried Zucchini – 8

Hand dredged zucchini planks served with marinara and parmesan

Smoked Salmon Lox – 12

House water cracker, cold smoked salt cured salmon, lemon dill cream cheese, pickled onion and sweet pickle

Coconut Shrimp – 12

Coconut breaded jumbo tiger shrimp with Pina colada sauce

SALADS

Cucumber Salad - 10

Lemon dill cucumber salad, marinated tomatoes, goat cheese, mixed greens and pita chips



BBQ Pork Tortilla Salad – 13

Mixed greens, pulled pork, salsa Fresca, cheddar jack, fried tortilla strips and pickled jalapenos

Crispy Chicken Salad – 10

Mixed greens, bell peppers, cherry tomatoes, hard boiled eggs, Cheddar Jack cheese, bacon, fried onions and crispy chicken

Coconut Shrimp Salad – 13

Coconut shrimp, mixed greens, mango, red onion, and heirloom carrots, tossed in a mango vinaigrette

House Garden Salad – 9

Mixed greens, cucumbers, tomatoes, olives, red onions, croutons and heirloom carrots

Caesar Salad – 9

Romaine lettuce, house Caesar dressing, garlic croutons and parmesan

Add chicken – 4

Yinzer (steak, fries, hardboiled eggs) - 6

Add salmon – 6

Dressings: Ranch, Bleu Cheese, Caesar, Balsamic Vinaigrette, Mango Vinaigrette, Thousand Island, and Ghost Ranch

*Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

BURGERS

*All Burgers are organic grass fed beef cooked to order and served with Lettuce, tomato, red onion and pickle

Sub chicken breast for any burger

Truffle Shuffle – 13

White truffle butter, wild mushrooms, local Swiss, candied bacon

Farmer Joe – 13

Ham, egg, candied bacon and local Swiss

The Hangover – 12

Candied bacon, sharp white American, coleslaw, fried onion and egg



Rogue BBQ Burger – 12

Sliced beef brisket, Cheddar jack, Bourbon BBQ and fried onions

The Ghost – 13

Stuffed banana pepper, beer battered banana pepper, provolone and ghost sauce

'Merica – 12

Sharp white American, candied bacon, fried pickles, thousand island



The Fire'd up - 14

Fire'd up burger, brioche bun, fried pepper jack cheese, F U mayo, and a smoked chicken wing

Cholo - 12

Taco seasoned burger, nacho cheese, salsa Fresca, fried tortillas, and pickled jalapenos

Bada Bing – 11

Marinara, fried provolone, and fried pepperoni

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SANDWICHES

Crispy Chicken Wrap – 10

Flour tortilla, crispy chicken, lettuce, tomato, onion, white American, and ghost ranch

Breaded Fish – 11

Breaded Cod filet, lettuce, tomato, and red onion on brioche

Salmon Sandwich – 12

Grilled salmon, mixed greens, pickled red onions, tomato, and lemon dill cream cheese on focaccia.

Crab Cake – 13

Jumbo lump crab cake, lettuce, tomato, red onion and remoulade on brioche

King Club – 13

Turkey, ham, candied bacon, fried egg, lettuce, tomato, red onion and Swiss

Cuban sandwich – 10

Fresh roll, ham, pickles, Swiss, brown mustard

Rueben – 10

House corned beef, sauerkraut, Swiss and thousand island on marble rye

Fried Pork Chop Sandwich – 12

Fried pork chops, sauerkraut, and brown mustard on a fresh roll

Cheese Steak – 10

Shaved steak, cheese sauce, peppers, onions and mushrooms on a fresh roll

Turkey Bacon Wrap – 11

Roasted turkey, candied bacon, Swiss, lettuce, tomato, and onion

ENTREES

Bruschetta Chicken - 15

Pan seared chicken breast, marinated bruschetta tomatoes, goat cheese, spinach, and balsamic reduction. Served with lemon rice and green beans

Jumbo Lump Crab Cakes – 20

Two jumbo lump crab cakes, brown rice, green beans, remoulade and micro greens

Fish Tacos – 16

3 chargrilled fish tacos with lettuce and salsa Fresca, and sour cream

Grandma Steiner's Fried Pork Chops - 15

Lightly fried, thin cut pork chops served with mashed potatoes, green beans topped with pork gravy and fried leeks

Baseball Cut Sirloin – 17

Chargrilled to order, served with mashed potatoes and green beans.

Add Mushroom \$1

Add Onions \$1

Sesame Crusted Salmon – 18

Pan seared sesame crusted salmon, served with lemon rice and green beans

Beef Tips and Mashed – 16

Pan seared beef tips in mushroom gravy over mashed and green beans

Jerk Chicken with Mango Salsa – 15

Jerk marinated chicken, topped with a fresh mango salsa over lemon rice

PIZZA

Chicken Bacon Ranch – 11 / 17

Crispy fried chicken, candied bacon and ranch sauce

Carnivore – 12 / 18

Brisket, bacon, pepperoni and crumbled hot sausage

Margherita – 10 / 15

Sliced tomato, white truffle olive oil, fresh Mozzarella and Basil pesto

Wild Mushroom and White Truffle – 11 / 16

Wild mushroom blend and micro greens, drizzled with white truffle olive oil

Supreme 12/ 18

Pepperoni, sausage, black olives, red onions, and mushroom

Fried Zucchini – 11/16

Fried zucchini planks, marinara and parm-herb blend

Build Your Own

Small – 9

\$1 per topping

Large – 13

\$1.5 per topping

ROLLS

Brisket Rolls – 10

BBQ brisket, cheddar-jack cheese and BBQ sauce

Reuben Rolls – 10

Corned beef, sauerkraut, Swiss cheese and thousand island

Pepperoni Rolls – 10

Pepperoni, mozzarella, provolone, scallions and ranch

Ham and Cheese Rolls – 10

Ham, American, mozzarella, provolone and ranch

DESSERTS

Funnel Cake with Strawberry – 7

Rootbeer Float – 6

Strawberry Pretzel Salad Sundae – 6

Rice Crispy Marshmallow Cheesecake - 7

Ask about chefs select desserts available



Rogue BBQ Smoked Wings – 9

Tossed in your choice of our Signature Wing Dust or our Fire'd Up Dust with celery sticks and a side of smoked bleu cheese

BBQ Brisket – 9

Smoked brisket, house BBQ and fried onion on brioche

BBQ Ribs – 13/ 22

Smoked St. Louis ribs, house BBQ sauce, fries and coleslaw

BBQ Combo plate - 12

4 Smoked St. Louis ribs, 3 smoked wings

Pork Nacho – 10

House fried corn tortilla chips topped with cheese sauce, BBQ brisket, salsa fresca, queso fresco and sour cream

Pork Tacos – 9

Pulled pork, flour tortillas, sweet chili slaw and fries

Rogue BBQ is available for private events, food truck rallies, festivals, fundraisers and more. Please check us out on Facebook @roguebbq to see our upcoming events.



Swag

Available for men and women

Westwood "Support the 412" T-shirt's \$15

Rogue Black and White t-shirt's \$15

Rogue BBQ Full Color T-shirt's \$20

Rogue Hoodies Black and White \$25

Rogue Hoodies Full Color \$30

Rogue Black and White Tanks \$15

Coming soon....

Rogue Rib Rub No. 4

Rogue Memphis Dry Rub

Rogue Wing Dusts