

DINNER MENU

PETIT

Olives, Breads & Spreads
House Breads, Marinated Olives,
Roasted Garlic Parmesan Spread

\$4

Buttermilk Crispy Chicken
Blue Cheese Aioli,
Spiced Lemon Honey

\$11

Roosevelt House Salad
Summer Vegetables, Preserved
Apricot Vinaigrette, Smoked
Almonds, Peppered Chevre

\$9

Summer Risotto
Fresh Summer Vegetables,
Creamy Carnaroli Rice

\$8

Market Soup
Made daily from market
fresh ingredients

\$7

White Wine Mussels
Herbed Shrimp Butter,
Lemon

\$12

Roosevelt Frites
Fennel Herb Salt,
Roasted Shallot Aioli

\$7

**Macaroni &
Three Cheese Gratin**
2 Year Cheddar,
Gruyere, Provolone

\$10

**Heirloom Tomato &
Watermelon Salad**
House Ricotta, Basil Coulis,
Nicoise Olives

\$9

Atlantic Crab Cakes
Piccalilli Remoulade,
Marinated Red Onion,
Grilled Lemon

\$14

Confit Duck Caesar
Crispy Duck Croquette,
Baby Greens, Shaved Parmesan

\$9

Filet Mignon Mini Burgers
House Brioche, Tomato Jam,
Aged Cheddar

\$14

GRAND

8 oz Roosevelt Royale
Smoked Brisket, Cumberland,
Aged Cheddar or Gorgonzola
~Add Frites or Salad \$4

\$18

Wild Mushroom Ravioli
Truffle Foam, Wild Leeks,
Monforte Toscano

\$17

Seafood Spaghettini
Market Seafood,
Fresh Tomato Sauce

\$17

Skirt Steak Frites
House Frites, Truffle Butter,
Red Wine Jus

\$22

Beef Short Rib
Red Wine Braised, Potato
Chive Puree, Preserved Shallot

\$20

Crispy Coq au Vin
Smoked Bacon, Roasted
Fingerling Potato, Haricot Vert

\$20

Seared Ahi Tuna
Preserved Lemon &
Quinoa Salad, Edamame,
Charred Corn Relish

\$24

DESSERT

Petit Fours Platter
Priced per person

\$5

Summer Cheesecake Parfait
Tart Lemon Curd, Macerated Berries,
Oat Graham Crumble

\$8

Gluten-Free Chocolate Torte
Caramelized Marshmallow,
Toasted Peanuts

\$8

Sorbet Trio
Blueberry, Lemon Grass,
Raspberry, Fresh Fruit

\$8

Prix Fixe
Choose 2 Petit Plates and 1 Grand Plate,
finished with complimentary Petit Fours

\$39



The Roosevelt Experience

Reserve an exclusive custom Roosevelt
Experience for your next intimate affair.

4 Course Tasting ~\$50 per person



THE ROOSEVELT ROOM

Inspired by the classic glamour of Old Hollywood & the roaring twenties, The Roosevelt Room Supper Club is Toronto's newest hotspot for dinner and dancing.

Honourably mentioned as one of Toronto's top new places to eat by Toronto Life's internationally renowned food critic James Chatto; at The Roosevelt Room everything is made from scratch, using only local, market-fresh ingredients. We've created an affordably priced shared menu of gourmet comfort foods that are inspired by our fondest memories, with our favourite people, from our favourite places.

Welcome to The Roosevelt Room, where the 'big bands' of the 1920s have been exchanged for international DJs, but the glamour & excitement remain.

Open: Thurs. - Sat.

Dinner: 5PM - 8:30PM

Dancing: 10PM - Close



THE ROOSEVELT ROOM
328 ADELAIDE ST. W
TORONTO, ON M5V 1R4
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WWW.THEROOSEVELTROOM.CA



SPECIALTY COCKTAIL MENU

(Specialty cocktails are made with 1.5 - 2 oz. of premium alcohol.)

ROOSEVELT PREMIUM COCKTAILS \$17
(Choice of Grey Goose, Belvedere, Effen vodka, Akvinta or Wyborowa exquisite)

MINT JULEP
Maker's Mark, simple syrup, muddled fresh mint and lime, topped with Perrier water

REGAL MARGARITA
Cazadores Tequila, Grand Marnier, fresh lime juice, simple syrup, Sugar rimmed glass, garnished with fresh berries

MYSTIQUE
Hypnotiq Cognac, Chambord, Absolute Razz, Splash of pineapple juice, fresh berries

PREMIUM CHAMPAGNE COCKTAILS \$14

CHAMPAGNE JULEP
Prosecco, muddled fresh mint leaves, two sugar cubes, served in a chilled highball glass garnished with fresh fruit

THE MAJESTIC
Premium Vodka, topped with Prosecco, dash of Blue Caracao, served in a sugar rimmed glass

SEX SELLS
Premium Vodka, Chambord, topped off with Prosecco, served with fresh berries

KIR ROYALE
Prosecco, crème de Cassis
Black Current Liqueur, lemon twist

PINK SLIP
Prosecco, Pama Liqueur, served with fresh berries

ROOSEVELT MARTINIS \$15

TRUE COSMO
Absolut Citron, Triple Sec, white cranberry juice, dash of pineapple, freshly squeezed lime wedges and lime juice, Served in a sugar rimmed glass

ANTIOXIDANT FIX
Absolut Citron, Pomegranate Liqueur, dash of lime and pomegranate juice

SWEET APPLE PIE
Apple Sour, Butter Ripple Schnapps, sweet and sour mix served in a cinnamon rimmed glass

ROOSEVELT PREMIUM MARTINIS \$17
(choice of Grey Goose, Belvedere, Effen, Akvinta, Wyborowa exquisite)

THE ROOSEVELT GOLD
Bacardi Superior, Crème de Cacao Liqueur, Condensed sweetened milk, sprinkled with real gold shavings

THE EXECUTIVE
Premium Vodka, chilled over ice and served with your choice of a lemon twist or olives

THE PRESIDENTIAL TWIST
Premium Gin (Bombay Sapphire, Tanqueray 10, Beefeater 24) chilled over ice and served with your choice of a lemon twist or olives

THE ADDICT
Premium Vodka, splash of red bull, dash of cranberry juice

MARTINI A LA "FRENCH"
Premium Vodka, Chambord, fresh pineapple juice garnished with fresh fruit