

APPETIZERS

ARTICHOKE + CHILE FONDUE

artichoke, green chile, spinach & parmesan cheese fondue, tortilla chips 12.95

BRISKET TACOS

house smoked beef brisket, chipotle ranch slaw, pickled jalapeños, flour tortillas 12.95

CHISLIC SKEWERS *

skewers of marinated & grilled beef tenderloin over yam shoestring potatoes, buttermilk ranch & blackberry chipotle sauce 16.95

WALLEYE FINGERS

golden corn & panko crusted, smoked onion tartar sauce 15.95

DEVEILED EGGS

applewood bacon, scallions 7.95

CHIPS + GUAC

fresh guacamole & corn tortilla chips 10.95

CORNBREAD SKILLET

baked in a cast iron skillet, topped with ancho honey butter 3.95

FIRE + SMOKE NACHOS

house smoked beef brisket over tortilla chips, cheese sauce, red chile cream, corn relish, pickled jalapeños 12.95
...add guacamole +4.5

WOODFIRE BUFFALO WINGS

dry rubbed with signature herbs & spices roasted over an open flame, blue cheese or ranch dressing 15.95

BACON WRAPPED POPPERS

jalapeños stuffed with chorizo cream cheese, barbecue sauce 12.95

STARTERS

ROAM CORN CHOWDER

with rotisserie chicken
4.95 cup // 6.95 bowl

HOUSE SALAD

greens, tomato, cucumber, carrot, cornbread croutons, choice of ranch, blue cheese, french dressing or balsamic vinaigrette 5.95

*Consuming raw or undercooked pork, beef, ground beef or seafood may increase your risk for foodborne illness.

Note for guests...

Though we are not an allergen-free kitchen, we will do our best to accommodate your dining needs and provide a comfortable dining experience for you. Please ask to speak to our chef if you have any questions or have an allergy.

SALADS

BRISKET + CORNBREAD

house smoked beef brisket, mixed greens, romaine, carrots, tomato, cornbread croutons, shaved parmesan, creamy herb vinaigrette 16.95

SMOKED GRAPE

applewood bacon, rotisserie chicken, romaine, mixed greens, candied almonds, smoked grapes, goat cheese dressing 15.95

ROAM COBB

rotisserie chicken, cheddar cheese, egg, bacon, green onion, iceberg, mixed greens, tomato, choice of dressing 15.95

SOUTHWEST CHOPPED

rotisserie chicken, mixed greens, jicama, red bell pepper, black beans, corn, tomato, cilantro, tortilla strips, chipotle ranch dressing 15.50

HARVEST WILD RICE

wild rice, arugula, mixed greens, romaine, rotisserie chicken, goat cheese, dried cherries, fire roasted red bell pepper, orange & honey sorghum vinaigrette 16.95

BURGERS

burgers are hand pattied fresh ground chuck on a grilled brioche bun with choice of side

substitute Gluten Free Bun +2

sub Bison Burger +3 // sub Impossible Burger +2

BACON + CHEDDAR BURGER *

sharp cheddar cheese, applewood smoked bacon, ROAM sauce 16.95

BRISKET BURGER *

beef burger topped with house smoked brisket, smoked gouda cheese, savory bbq sauce, crispy buttermilk red onions 16.95

GUACAMOLE BURGER *

fresh guacamole, pepper jack cheese, chipotle ketchup 15.95

SMOKED CREAM CHEESE BURGER *

house smoked cream cheese, arugula, blueberry + jalapeño compote 15.95

ROOTED IN AMERICA



ROAM

KITCHEN + BAR

FROM THE FIRE

*Our take on open range cooking—
roasted with fire & smoke the simple way.
Served with cornbread & ancho honey butter
and your choice of side.*

ROTISSERIE CHICKEN

half chicken, dry rubbed, slow roasted on our woodfired rotisserie 22.95

ROAM BEEF BRISKET

marinated & slow smoked, served with a side of savory barbecue sauce 24.95

PORK SHOULDER

duroc pork slowly roasted & smoked until tender, served over texas toast with our golden barbecue sauce 21.95

BABY BACK RIBS

dry rubbed and slowly smoked pork ribs, brushed with our savory barbecue sauce
...half rack 22.95 // full rack 29.95

FIRE SAMPLER (SERVES 3-4)

a shareable assortment: half rotisserie chicken, half rack baby back ribs, beef brisket with savory bbq, duroc pulled pork with golden bbq, cornbread with ancho honey butter & choice of 3 sides 79.95 *no substitutions please*



HANDHELDS

*served with choice of side
substitute Gluten Free Bun +2*

SMOKED PASTRAMI

house cured 12-day pastrami with a kiss of smoke, pepperjack cheese, braised red cabbage, caramelized onion aioli, toasted caraway rye 17.95

PULLED PORK SLIDERS

signature duroc pork, golden barbecue sauce, crispy red onions, grilled slider buns 15.50

CUBANO

house smoked pulled pork, black forest ham, house pickles, swiss, dijon aioli, grilled texas toast 15.50

SMOKED BEEF DIP *

thinly sliced prime rib, swiss cheese, au jus, smoked onions & mushrooms, grilled ciabatta 17.95

ROTISSERIE CHICKEN CIABATTA

rotisserie chicken breast, black forest ham, fontina cheese, bourbon mustard, grilled ciabatta 16.95

BEEF BRISKET SANDWICH

house smoked brisket, savory barbecue, horseradish slaw, grilled texas toast 16.50

BBQ CHICKEN BACON WRAP

herb tortilla, rotisserie chicken, applewood bacon, tomato, greens, red onion, guacamole, bbq ranch 16.50

PASTA

BRISKET MAC 'N' CHEESE

house smoked brisket, applewood bacon, toasted bread crumbs, scallions 21.95

FETTUCCINE + CREAM

parmesan cream sauce, fresh basil, rotisserie chicken 17.95

CAJUN ROTINI

smoked hot link, peppers, onions, diced tomato, creamy cajun sauce 18.95
...add chicken 19.95 ...add shrimp 21.95

SMOKED SALMON PENNE

house smoked salmon, asparagus, lemon cream, shallots, parmesan, dill 22.95

FIELD & STREAM

BOURBON GLAZED SALMON *

pan roasted, bourbon glaze, broccolini medley with bell peppers & onions, mashed red potatoes, lemon cream 25.95

BLACKENED CATFISH

cast iron skillet seared, sweet corn & hot link sausage succotash, creole tomato cream 24.95

SHORE LUNCH

golden fried corn & panko crusted walleye fillet, wild rice pilaf, green beans with peppers & onions, smoked onion tartar 25.95

LAMB SHANK

smoke braised lamb shank with blueberry mint jam, mashed potatoes, sorghum glazed green top carrots 32.95

RIBEYE STEAK *

14 oz aged USDA choice, well marbled, our juiciest steak, broccolini, roasted red potatoes, crispy buttermilk red onions 38.95

TOP SIRLOIN *

10 oz center cut, smoked mushrooms & onions, bourbon glazed brussels sprouts, horseradish mashed red potatoes 25.95

BISON NY STRIP STEAK *

12 oz bison strip steak topped with wild mushroom goat cheese butter, served with whipped jewel yams, grilled asparagus, red wine demi 36.95

SWEDISH MEATBALLS

bison swedish meatballs, braised red cabbage, creamed gravy, mashed potatoes, crispy shoestring yams 22.95

RANGE MEATLOAF

bison-bacon-beef-pork grilled meatloaf, creamy bbq sauce, mashed red potatoes, green beans with peppers & onions 21.95

SIDES

Santa Fe Street Corn

Mac 'n' Cheese

Coleslaw 

Fries

Roasted Red Potatoes

Mashed Red Potatoes 

Glazed Green Top Carrots 

Whipped Jewel Yams 

Bourbon Glazed Brussels Sprouts 