
Welcome to The Roadside Room

Roadside B&G invites you to host your next event in our private dining room. The Roadside Room is comfortable, contemporary and large enough to accommodate up to 40 guests for a seated meal or as many as 60 for a stand-up cocktail party. When Michigan weather permits, our beautiful covered patio creates a larger space that lets your guests mingle outdoors. Enjoy the fabulous food, wonderful wine and stellar service that will wow your guests and make your event memorable. Let our talented team help customize your social or corporate event from drinks to dessert. We can coordinate a menu that fits perfectly with your brunch, cocktail party, business meeting, anniversary celebration or birthday party.



Learn more about the Roadside Room at:
[RobertsRestaurantGroup.com/Private-Events](https://www.RobertsRestaurantGroup.com/Private-Events)

To book your next private dining event:
Call 248.858.7270
Email Private.Dining@RoadsideBandG.com

DESSERTS

Pineapple Upside Down Cake with Ray's Vanilla Ice Cream	6
Gold Brick Sundae	6
Butterscotch Pudding ^{GF} Caramel Sauce, Toffee Pieces, Whipped Cream	5
Ray's Ice Cream - Vanilla / Special	3/4
Warm Chocolate Ganache Cake Fresh Raspberry Sauce, Whipped Cream	5

PORT | DESSERT WINE

Graham's Six Grapes Ruby	7
Dow's Ten Year Tawny	11
Dow's Twenty Year Tawny	13
Fenn Valley 42 Ice Wine	9
Chateau Guiraud	30

COGNAC

Courvoisier VSOP	10
Hennessy VSOP	12
Remy Martin VSOP	12

COFFEE

RSG Sumatra	3
Illy Espresso	3
Illy Cappuccino or Latte	3.5

ROADSIDE B&G

1727 S. Telegraph Rd
Bloomfield Township
248.858.7270

www.RoadsideBandG.com

ROADSIDE B&G

The Roadside Room

Private Dining



Book The Roadside Room for Brunch

Let us help create the perfect menu for your morning meeting or event. Just ask about our breakfast and brunch menu.

APPETIZERS

COLD

Vegetables & Dip ^V	2.50/person
Assorted Cheese Board & Fruit	4/person
Oysters on the Half Shell ^{GF}	market price
Shrimp Cocktail ^{GF}	3/pc
Thai Chicken Cups Soy, Ginger Vinaigrette Slaw	1.75/pc
Tenderloin Bruschetta Bleu Cheese, Red Onion Jam	2/pc

HOT

Warm Potato Chips Bleu Cheese, Bacon, Tomatoes, Scallions	2/person
Short Rib Tacos Salsa Fresca, Avocado Sour Cream, Manchego	2.75/pc
Buffalo Chicken Tenders Bleu Cheese Dip	2/pc
Italian Meatballs Marinara	1.75/pc
Fried Calamari Cocktail Sauce	2/person
Lobster Mac & Cheese Creamy Mascarpone, Ritz Cracker Crust	5/person
Buffalo Shrimp Bleu Cheese Dip	3/pc
Baby Back Ribs Michigan Maple Glaze	2.25/pc

LUNCH

Choice of Cream of Tomato Soup or Chopped Roadside Salad
If you prefer a Caesar Salad or Michigan Cherry Salad, add \$2
House Biscuits / Soft Beverage

SALADS

Chicken Caesar w/ Shrimp 20 w/ Salmon	17 23
Michigan Cherry with Chicken ^{GF} Bleu Cheese, Walnuts, Red Onion Dried Cherries, Maple Vinaigrette w/ Shrimp 22 w/ Salmon	18 24
Grilled Southwest Shrimp Guacamole, Black Beans, Mixed Greens, Peppers, Red Onion White Cheddar, Tortilla Strips, Jalapeño Buttermilk Dressing	22

PLATES

Roasted Vegetarian Enchilada ^V Tillamook Cheddar, Salsa Fresca, Tomatillo Green Chile Sauce w/ Short Rib	17 20
Kobe Meatloaf Yukon Gold Mashed, Cabernet Sauce	19
Panko Chicken Cutlet Arugula, Lemon Pepper Vinaigrette	19
Baby Back Ribs Michigan Maple Glaze, Steak Fries	21
Lobster Mac & Cheese Creamy Mascarpone	20
Cedar Planked Skuna Bay Salmon Seasonal Vegetable, Brown Rice	23
Broiled Great Lakes Whitefish Seasonal Vegetable, Brown Rice	20
Open Face Crab Melt Fresh Fruit	19
Chicken Salad Sandwich Fresh Fruit	17

DINNER

Choice of Cream of Tomato Soup or Chopped Roadside Salad
If you prefer a Caesar Salad or Michigan Cherry Salad, add \$2
House Biscuits / Soft Beverage

ENTREES

Roasted Vegetarian Enchilada ^V Tillamook Cheddar, Salsa Fresca, Tomatillo Green Chile Sauce w/ Short Rib	23 25
Panko Chicken Cutlet Arugula, Lemon Pepper Vinaigrette	24
Broiled Great Lakes Whitefish Seasonal Vegetable, Brown Rice	27
Shrimp Scampi Cavatelli Roasted Tomato, Capers, Baby Spinach, Pecorino Romano	26
Kobe Meatloaf Yukon Gold Mashed, Seasonal Vegetable, Cabernet Sauce	25
Baby Back Ribs Michigan Maple Glaze, Steak Fries	29
Lobster Mac & Cheese Creamy Mascarpone, Ritz Cracker Crust	23
Cedar Planked Skuna Bay Salmon Seasonal Vegetable, Brown Rice	30
Braised Short Rib Brussels Sprouts, Mashed Potatoes	34
Filet Mignon* 7 oz Asparagus, Mashed Potatoes, Red Wine Demi	34
Aged New York Strip* 12 oz Asparagus, Mashed Potatoes, Red Wine Demi	36

Roadside B&G offers a full premium bar, a top-notch wine list and Michigan craft beers.

Food and beverage subject to 6% sales tax and 20% gratuity.
Prices are subject to change without notice.

RoadsideBandG.com/Private-Dining



..... Breakfast / Brunch

Roadside Buffet

Fresh Fruit Bowl
Scrambled Eggs
Home Style Potatoes
Breakfast Sausage
Applewood Smoked Bacon
French Toast w / Pure Michigan Maple Syrup
Assorted French Pastries , Biscuits and Honey
Assorted Juices / Coffee or Tea
21 / person

The Continental

Fresh Fruit Bowl
Assorted French Pastries , Biscuits and Honey
Assorted Juices / Coffee or Tea
15 / person

Also Available

Lox or Smoked Whitefish

w/ Capers / Red Onion
Bagels and Cream Cheese
8 / person