LOUNGE @ Rooftop 120

NOW INTRODUCING

Rooftop 120

AUTUMN SEASONAL MENU

4 SEASON ROOFTOP BAR & RESTAURANT

Indicates Rooftop 120 Signature Items

Indicates Gluten Free Items

Fresh Raw Bar

East Coast Oysters
Served with apple and ginger mignonette - cocktail sauce - horseradish
½ dozen: 16 ½ | 1 doz: 31

Littleneck Clams
Served with cocktail sauce - horseradish ½ dozen: 13 ½ | 1 doz: 25

Rooftop Shrimp Cocktail
5 jumbo shrimp served with cocktail sauce - lemon 14 ¾

Seaweed Salad 5 ¾

Calamari Salad 5 ¾

Rooftop Oyster Shooter
Bloody Mary fusion, oyster with your choice of:
Absolut Peppar - Vodka - Tequila 8 ¾

Raw Bar Sampler
Selection of East Coast Oysters - Littleneck Clams - Shrimp Cocktail - served with apple and ginger mignonette 32 ½

120 Tower
Selection of East Coast Oysters - Littleneck Clams - Shrimp Cocktail - Seaweed Salad - Calamari Salad - served with apple and ginger mignonette 75 ¾

Specialty Mains

Grilled Short Ribs
Mascarpone polenta - Sicilian pesto - roasted butternut

Confit Fried Chicken
Sweet corn bread - blackberry jam - new potato au gratin

Braveheart Filet
Scallion potato cakes - Far East steak sauce - roasted brussels - sour cream.
Make it a Surf & Turf - Add Chili Shrimp or Short Ribs

White Lasagna
Bolognese - Vermont cheddar béchamel - brie - mozzarella - caramelized onion - garlic bread

Grilled King Salmon
Roasted garlic chickpea puree - Spanish olive relish - roasted fennel cream

Autumn "Shepard's Pie"
Sweet potato mash - turkey bolognese - seasonal vegetables - veloute

120 Kobe Burger
Caramelized steak onions - Vermont cheddar - bacon jam - bibb lettuce - large tomatoes 16 ¾
Add SHORT RIBS for the ultimate burger 5 ¼

Center Cut Hampshire Pork Chop
Sweet potato puree - apple chutney - molasses and mustard glaze

Wasabi Pea Encrusted Ahi Tuna
Crispy crab "tortellini" - kimchee aioli - pea salad - soy

Porcini Mushroom Risotto
Gulf shrimp - shitake - shallots - peas - CT goat cheese

Bucatini Pasta "Carbonara"
Tomato confit - bacon - peas - grated pecorino
Add Shrimp - or - Add Chicken

Sharing Plates

Asian Meatballs
Cucumber - sweet chilli - white sesame

Crispy Calamari 11 ¾
Pepperoncini - lemon dill aioli - chives

Southern BBQ Clams Casino
Russian roulette bacon butter - Texas toast

Braised Beef Eggrolls 10 ¾
Roasted garlic - sharp cheddar - Japanese horseradish aioli

Colorado Lamb Pops
Roasted eggplant moussaka - mint raita sauce 11 ¼

Literally! Fried Cheese
Mexican queso fresco - fra diavlo sauce

Eggplant Roll Ups
Pesto whipped goat cheese - tomato sauce 10 ¼

120 Chili Shrimp
Ginger - green onions - thick toast

Lump Crab Cakes
Wakame aioli - lemon - greens 12 ¾

Cast Iron Mussels
Orange ginger - coconut milk - grilled baguette 13 ¼

"Sloppy" Sliders
Meat sauce - Korean peppercorn sauce 10 ¾

Chicken Kebabs
Tangerine glaze 9 ½

General Tso Ribs
Sticky sesame sauce 9 ¾

Chicken Wraps
Sweet chilli - bibb lettuce - peanuts 12 ¾

Baked Brie
Seasonal jam - granny smith apples - imported crackers

Ahi Tuna Tartar
Wasabi - soy - sesame chips

Crispy Brussel Sprouts
Bacon - cranberries - sweet and spicy siracha vinaigrette

Artisanal Cheese Plate
A selection of fine domestic and imported cheeses - gourmet crackers - truffle honey - seasonal fruit jam 15 ¾

Colossal Chicken Wings
A dozen wings served with gorgonzola dressing.
Sweet Chili - Southern BBQ - Buffalo 15 ½

Truffle Fries 6 ½
Parmesan cheese - basil

Sweet Potato Fries 6 ¾
Horseradish sauce

Salads & Dips

Caesar
House made herb croutons - pecorino romano 8 ¼

Fall Chopped
Apples - carrots - cherries - cucumber - tomatoes - radishes - Bleu cheese dressing 8 ¾

Roasted Beet Salad
Whipped goat cheese - baby spinach - broken balsamic - carnival peanuts 9 ¾

Bibb Lettuce BLT
Smoked bacon - gorgonzola - tomato - cucumber - chives 8 ¾

Artichoke & Spinach Dip
Cream cheese - pecorino romano - tortilla chips 10 ¾

Traditional Hummus Platter
Pesto - piquillo peppers - tomatoes - pita bread 11 ¾

Queso Fundido
Vermont cheddar - smoked cream cheese - small diced Tasso ham 10 ¾

***Add protein to your salad:**
Marinated Chicken Breast 8 ¾ | Ahi Tuna 11 ¾
Grilled shrimp 9 ¼ | Salmon 10 ¾

Flats From Scratch

Margarita
Oven roasted tomatoes - roasted garlic puree - fresh mozzarella - basil 12 ¾

Tombstone
Chili rubbed grilled chicken - chipotle onions - roasted red peppers - pepper jack 12 ¾

Seasonal
Caramelized apples - brie cheese - balsamic shallot jam 12 ¾

"Eggplant Parm"
Kimchee marinara - mozzarella - scallions 12 ¾

www.Rooftop120.com | 860.430.9989

Thoroughly cooking meats, poultry, seafood, shellfish or eggs, reduces the risk of foodborne illness