

# ROADHOUSE

BAR & GRILL

STEAKS • SEAFOOD • FRIENDS

## STARTERS

ROASTED RED PEPPER HUMMUS 8

BRUSCHETTA 10

ROASTED GARLIC, SPINACH & ARTICHOKE DIP  
Tri-Color Tortilla Chips 10

SMOKED CHICKEN QUESO 11

ROADHOUSE FRIED PICKLES  
Hand battered with Buttermilk & served with  
Housemade Ranch Dressing 11

CREOLE BAKED GOAT CHEESE WITH CROSTINIS 13

CHICKEN & BACON STUFFED JALAPENOS 13

CALAMARI  
Hand Battered with Soffritto Sauce 14

JUMBO LUMP CRAB CAKES  
with Cajun Remoulade 19

FOUR PLAY  
Chicken Quesadillas, Fried Pickles, Chicken Fried Loaded Mashed  
Potato Bites & Fresh Fish Sticks 22

OYSTERS ON THE HALF SHELL  
Fresh Shucked North American Farm Raised Half Dozen/Dozen 18/34

## ENTREE SALADS

MADE-FROM-SCRATCH DRESSINGS:  
Homemade Buttermilk Ranch, Honey Mustard, Thousand Island,  
Cilantro Lime Vinaigrette, Balsamic Vinaigrette, Italian,  
Bleu Cheese, Bre's Creamy Vegan Strawberry

HOUSE SALAD  
Mixed Greens, Red Onions, Carrots, Cucumber & Tomatoes 6  
Add Chicken 10

CAESAR SALAD  
Classic, Chicken, Shrimp, Salmon 9/11/13/15

COBB SALAD  
Mixed Greens topped with Bacon, Bleu Cheese Crumbles, Shredded  
Colby & Monterey Jack Cheese, Tomatoes, Diced Egg & Avocado  
Classic, Chicken, Shrimp, Salmon, Sirloin 10/12/16/18/20

VEGAN SPRING STRAWBERRY SALAD  
Arugula, Fresh Basil, Strawberries, Red Onion, Diced Avocado, Sliced  
Almonds, Red Quinoa, Sliced Radish & Jalapeño 11

CRISPY CHICKEN SALAD  
Lettuce topped with Cucumber, Tomato, Julienne Carrots, Mixed  
Cheese, Crispy Chicken, Bacon & Homemade Ranch Dressing 14

FAJITA STEAK SALAD  
Sliced Sirloin, Mixed Greens topped with Tomatoes, Bell Pepper, Mixed  
Cheese, Pico de Gallo, Avocado, Served in a Crispy Flour Tortilla Bowl  
with Cilantro Lime Vinaigrette & Creme Fresh 17

## FAMILY MEALS TO-GO

Includes Roadhouse's Dinner Salad & Chef's Select Dessert,  
serves four people

PICK TWO LUNCH 49

CHOPPED SIRLOIN OR ROADHOUSE BURGER  
Mashed Potatoes or Chips 59

GRILLED PORK CHOPS  
Mashed Potatoes 79

SOUTHERN FRIED SHRIMP, CATFISH  
OR CHICKEN STRIPS  
French Fries 49/79/59

BLACKENED CHICKEN & SHRIMP ALFREDO  
OR CHICKEN FLORENTINE 79

BOURBON GLAZED SALMON  
OR MONTEREY CHICKEN  
Seasonal Sides 87

MIXED GRILL KABOBS  
Seasonal Sides 99

Available for To-Go ONLY

## ROADHOUSE COMMITMENT TO QUALITY

Consistent with unparalleled standards established by Mr. & Mrs. Adam Cole in 1997, Roadhouse Bar & Grill exclusively serves Upper 2/3 Choice and Prime, USDA-Certified Black Angus Beef that is hand selected and trimmed right here in our scratch kitchen by butchers and chefs with over 90 years combined experience. Our uncompromising dedication to excellence begins with conscientious farming, ranching, and fishing practices, which are foundational for our exceptional quality. We source the safest, highest quality and delectable beef, poultry, pork, seafood and garden fresh produce products on the market today. Thank you for choosing Downtown Durant. Thank you for supporting the legacy of Roadhouse Bar & Grill and our exceptional team. We dedicate our lives to creating extraordinary dining experiences for you. We are honored to meet and personally thank you for dining with us. Please ask for us!

Thomas & Leigh Anne Montgomery, Owners, Chef C.T. Beau Smith, Managing Partner, Jacob Lieberman,  
Executive Chef, Jennifer Belcher, Food & Beverage Director, Madison Montgomery, Special Events, Jeremy  
Whitson, Grill Master and Andrew & Dione, Decennary Hospitality



## SIGNATURE STEAKS

Steaks are USDA Prime, Black Angus Beef, Aged 21 Days,  
Cut In-House, Perfectly Seasoned & Cooked to Order  
Choice of Select Side

TOP SIRLOIN  
8 oz or 12 oz 23/30

RIBEYE  
A Perfectly Marbled 14 oz 33

NEW YORK STRIP  
16 oz 35

FILET MIGNON  
7 oz or 10 oz 33/45

CHEF JAKE'S PORTERHOUSE  
24 oz 52

## TEXOMA FAVORITES

Served with Choice of Select Side  
Add House Salad .99

HAND BATTERED BUTTERMILK CHICKEN TENDERS 13

CHICKEN-FRIED CHICKEN  
Smothered in Gravy 14

CHICKEN-FRIED STEAK  
Hand Battered & Topped with Gravy 14

GRILLED CHICKEN  
Marinated Chicken Breast, Seasoned & Grilled Over a Hickory Fire 14

CHOPPED SIRLOIN  
Two Hand Pressed Patties Topped with Grilled  
Onions, Mushrooms & Brown Gravy 15

MONTEREY CHICKEN  
Grilled Chicken Breast, topped with Sautéed Mushrooms, Bell Peppers,  
Onions, Melted Monterey Jack Cheese & Avocado 17

GRILLED CENTER CUT PORK CHOPS  
Seasoned & Grilled over a Hickory Fire 20

RANCH TO TABLE KABOBS  
Marinated Chicken, Grilled Steak or Mixed Grill with Seasonal  
Vegetables. Served on a Bed of Spanish Saffron Rice.  
Lunch 14/20/16 Dinner 25/39/33

## SELECT SIDES

BROCCOLI & CHEESE CASSEROLE  
FRIED OKRA

MONTGOMERY'S SEASONAL VEGETABLES  
MAC & CHEESE

SPANISH SAFFRON RICE

CHEF'S SELECT SWEET POTATO

BEAU'S RED BEANS & RICE

POTATOES - MASHED, FRENCH FRIED OR LOADED

## PREMIUM SIDES

ASPARAGUS 6

SAUTEED SPINACH 6

BRUSSEL SPROUTS WITH BACON JAM 6

BLUE ZONE INSPIRED ARUGULA SALAD 6

GARLIC BREAD 6

SUGAR SNAP PEAS 6

## SEAFOOD & SHELLFISH

Choice of Select Side

CHEF'S FRESH CATCH

Chef-Inspired Fresh Fish Creation MARKET PRICE

SOUTHERN FRIED CATFISH

Tartar Sauce & Cocktail on Request served with French Fries 18

FRIED JUMBO SHRIMP

Butterflied Gulf Shrimp served with French Fries 22

HICKORY GRILLED ATLANTIC SALMON

Topped with Bourbon Glaze and served over a bed of rice 22

REDFISH TEXOMA

Topped with Chef Inspired Crab & Shrimp Sauce 27

SEAFOOD PLATTER

Fried Catfish, Fried Shrimp & Fried Oysters with French Fries 29

## PASTAS

Served with Choice of House or Caesar Salad

MEDITERRANEAN VEGGIE CAVATAPPI

Sautéed Cherry Tomatoes, Red Onions, Spinach & Fresh Basil 12  
Add Chicken 18

PAN SEARED SALMON PASTA 20

BLACKENED CHICKEN & SHRIMP ALFREDO 20

CHEF BEAU'S GARLIC SHRIMP & SPAGHETTI 22

CHICKEN & SHRIMP JAMBALAYA 22

CHICKEN FLORENTINE

Bow Tie Pasta, Spinach & Mushroom 26

MAINE LOBSTER MAC

Lobster, Bacon, Parmesan, Colby & White Cheddar  
over Cavatappi Pasta 29

## SANDWICHES

Served with French Fries  
Add House Salad .99

ROADHOUSE PO-BOYS

Select Oyster, Shrimp or Fresh Fish with Cajun Remoulade 16

PRIME ANGUS BACON CHEESEBURGER

Cheddar, Traditionally Garnished 15

## PERFECT FINISHES

3RD & EVERGREEN "PEANUT" BUTTER PIE 7

JAKE'S CHEESECAKE 8

JENN'S HOMEMADE CAKE 8

BROWNIE SUPER SCHOONER SUNDAE 12

SABAYON WITH FRESH BERRIES 8

## BEVERAGES

FRESH-BREWED ICED TEA  
Sweet or Unsweet 2.75/3.25

FARMER BROTHERS COFFEE  
Regular or Decaf 3

FIJI WATER 3.5

HOT CHOCOLATE 4

RH SPECIALTY ICED COFFEES  
French Vanilla, Mocha, Caramel 6

CRAFT JUICES  
Joe's Mean Green, Vitamin See, Up Beet or Master Cleanser 8

SOFT DRINKS

Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper 2.75/3.25  
We are proud to offer Coca-Cola® products.

HERBAL TEAS

Mint Mosaic, Hibiscus Ginger Orange, Cranberry Blood Orange,  
Chamomile Lavender Mint, Chai Spice, English Breakfast,  
Lemon Ginger, Sincha with Matcha, Pan Fired Green 3

COLD BREW COFFEES

Frappe, Salted Caramel, Black & Bold 6

MILLIONAIRE

Baileys Irish cream, Frangelico Hazelnut Liqueur,  
Kahlua Coffee Liqueur 9

# ROADHOUSE

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## MADISON'S CRAFT COCKTAILS

We proudly craft, press & squeeze mixers for the perfect cocktail.  
Every time.

EVERY DAY FROZEN MARGARITA 5  
CHOCOLATE KISS MARTINI 7.5  
STRAWBERRY MINT MOJITO 9  
I FEEL YOUR PAINKILLER 9  
FRENCH MARTINI 10  
MOAB MARY 12.5

## \$8 MULES

CLASSIC MOSCOW MULE, MEXICAN MULE, KENTUCKY MULE,  
GINGER MULE, DARK & STORMI MULE, WATERMELON MULE,  
IRISH MULE, JAMAICAN MULE, KISS MY MULE

## BOTTLED BEER

### 3.50 DOMESTIC

Budweiser  
Michelob Ultra  
Coors Light  
Fat Tire  
Bud Light  
Miller Lite  
Shiner Bock  
Sierra Nevada Pale Ale  
Shiner Blonde  
Sam Adams Seasonal  
Coors Original  
Angry Orchard Apple  
Blue Moon

### 4.50 IMPORT

Dos Equis Lager  
Corona Extra  
Stella Artois  
Guinness Stout

### 4.50 CRAFT

Revolver Citrus Blonde  
Austin Eastciders  
Kona Big Wave  
Revolver Blood & Honey  
Stone Cloud Chug Norris  
Deep Ellum Dallas Blonde  
Farmhouse Ale  
Tank 7  
Lagunitas Ipa  
Boulevard Hazy Wheat  
Coop Ale Works F5

## WINE

### RED WINE

Dessert Wine

• Blue River Valley Instant Gratification

### Red Blends

• Rosso Dolce Roscato  
• Blue River Valley Texoma Red  
• Blue River Valley Bissa Sipokni (Elderberry wine)

### Pinot Noir

• Mirassou 2018  
• 120 2015  
• Omen 2018  
• Flowers 2015  
• Skinnygirl

### Cabernet

• Edge 2017  
• Alexander Valley  
• Silver Oak 2013  
• Ferrari Carano  
• Canyon Road 2018  
• J. Lohr 2017  
• WM Hill 2017  
• 14 Hands  
• F Coppola Diamond 2018

### GLASS/BOTTLE

12 40

7 25  
8 42  
7 25

7 25  
7 25  
7 25  
18 60  
7 25

7 25  
8 40  
45 150  
12 45  
7 25  
12 45  
7.5 30  
8 40  
7 25

### Merlot

• 14 Hands 2016  
• Jacob's Creek  
• Sterling 2015  
• Stags Leap 2016  
• Mirassou 2017  
• Leaping Horse

### WHITE WINE

Moscato  
• Barefoot 2016

### Riesling

• Barefoot 2017  
• Relax

### Pinot Grigio

• Ecco Domani 2019  
• 14 Hands 2018  
• Barone Fini

### Chardonnay

• Amici 2016  
• David Arthur 2011  
• Barefoot 2016  
• Frogs Leap 2013  
• A to Z 2019

### Sauvignon Blanc

• Edna Valley 2017  
• Cupcake

7 25  
7 25  
7.5 30  
14 50  
7 25  
7 25

### GLASS/BOTTLE

7 25

7 25  
7 25

7 25

7 25  
7 25

12 42  
28 110  
7 25  
14 50  
7 25

8 32  
7 25

## CAPTAINS LIST

• Stags Leap Chardonnay 2017 40  
• Domain Chandon Chardonnay 2016 87  
• David Arthur Chardonnay 60  
• C. Donatiello Chardonnay 2012 95  
• Priest Ranch Sauvignon Blanc 2012 90

• Paul Hobbs RR Pinot Noir 2015 135  
• Alexander Valley Cabernet 2015 145  
• Cabernet Omen 2018 55  
• Hall Merlot Napa Merlot (1.5) 2013 215  
• Williams Selyem 2014 45 130

# HAPPINESS HOURS

MONDAY - FRIDAY 3 P.M. TO 6 P.M.

## \$3 DOMESTIC BOTTLES

ask your server for our daily features

## \$4 SELECT SPIRITS

Vodka, Gin, Rum, Tequila, Bourbon

## \$5 SELECT GLASS

Barefoot Chardonnay  
Edna Valley Sauvignon Blanc  
Ecco Domane Pinot Grigio  
Barefoot Riesling  
Barefoot Moscato  
Beringer White Zinfandel  
Edge Cabernet Sauvignon  
Mirassou Pinot Noir  
Mirassou Merlot

## \$6 PREMIUM SPIRITS

Tito's Handmade Vodka, Bacardi Superior Rum, Bombay  
Gin, Bulletin Bourbon, Dewar's White Label Scotch,  
Milagro Silver Tequila

(additional charge will apply for Martinis + Rocks)

## \$6 COCKTAILS + MARTINIS

Gold Margarita  
Orange Mimosa  
Mule Kicker  
Strawberry Mint Mojito

## \$7 PREMIUM GLASS

Frog's Leap Chardonnay  
Kendal Jackson Rose  
Ferrari Cabernet Sauvignon  
14 Hands Merlot  
William Pinot Noir

## \$6 SNACKS

JAKE'S NACHOS  
SMOTHERED FRIES  
FRIED PICKLES  
QUESADILLAS  
CHIPS & QUESO  
BRUSCHETTA  
RED PEPPER HUMMUS & CHIPS  
CHICKEN FRIED LOADED MASHED POTATO BITES

# LUNCH MENU

MONDAY - SATURDAY 11 A.M. TO 4 P.M.

Choose Homemade Potato Chips, French Fries, Cup of Soup or House Salad

## BURGERS

served with L,T,P,O

**LEGENDARY ROADHOUSE BURGER 10**  
Add Cheese (Provolone, Swiss, American, White Cheddar or Ghost Pepper Cheese), Mushrooms, Spinach, Grilled Onions, Avocado Mash, Bacon, Egg, Bacon Jam \$1 each

**SOUTHWEST OKLAHOMA BURGER 12**  
Monterey Jack Cheese, Corn & Black Bean Salsa & Avocado Mash

**RHYTHM & BLUE RIVER BBQ BURGER 13**  
Smokey BBQ Sauce, White Cheddar, Bacon & Onion Straws

**GLUTTON FOR BURGER 15**  
Grilled Burger Topped with Two Slices of American Cheese, Two Slices of Bacon, Onion Straws, Served On a Pretzel Bun with Cheese Sauce Ladled Through the Top Bun

## SANDWICHES

**HOT PEPPER BEEF SANDWICH 12**  
Shaved Beef, Giardiniera Peppers & Ghost Cheese

**PHILLY CHEESESTEAK 13**  
Shaved Top Sirloin, Grilled Onions & Bell Peppers, smothered with Provolone Cheese

**FRESH FISH TACOS 13**  
Blackened Fish topped with Cucumber Jalapeno Relish

**BAJA SHRIMP TACOS 13**  
with House Made Baja Sauce

**FRENCH DIP 13**  
Classic served with Au Jus

**GRILLED CHICKEN SANDWICH 14**  
White Cheddar, Bacon, Lettuce & Tomatoes

**ROADHOUSE PO BOY 16**  
Select Oyster, Shrimp or Fish

## MELTS

**BEN'S FAMOUS GRILLED CHEESE 9**

**FARM TO FORK MELT 11**  
Grilled Onion, Bell Pepper, Mushrooms, Tomato & Avocado with Spinach Parmesan

**DOUBLE HOT HAM & SWISS 11**

**SMOKED CHICKEN QUESADILLA 12**

**RED RIVER PASTRAMI 12**

**THE SPENCE BLT 13**  
Bacon, Lettuce, Tomato, Cheddar Cheese, More Bacon & Bacon Jam

**CRISPY WHITE CHICKEN PARMESAN 14**

**HOT CLUB 15**  
Ham, Bacon, Turkey, Cheddar, Swiss, Lettuce & Tomato

## WRAPS

**CHICKEN CAESAR WRAP 9**  
Grilled Chicken, Romaine & Shaved Parmesan

**KRUSH'D VITALITY VEGGIE WRAP 11**  
Lettuce, Tomato, Cucumber, Red Onion, Roasted Sweet Potato, Bell Peppers, Mushrooms, Corn, Black Bean & Roasted Red Pepper Hummus

**ASIAN CHICKEN WRAP 11**  
Grilled Chicken, Carrots, Edamame & Thai Peanut Sauce

**TURKEY BACON AVOCADO 11**  
Smoked Turkey, Swiss Cheese, Lettuce, Tomato & Roasted Red Pepper Aioli

**STEAK FIESTA 13**  
Seasoned & Grilled Top Sirloin, Onions, Bell Peppers, Lettuce, Tomato, Mixed Cheese, Pico de Gallo, Black Bean, Corn Salsa & Red Pepper Aioli

## KETTLE

HEARTY POTATO SOUP 4/8 MONTGOMERY'S SOUP OF THE DAY 4/8

## EXPRESS LUNCH BOX

PICK TWO \$12

Dinner Salad, Loaded Baked Potato, Fresh Fruit, Soup, ½ Blackened Chicken Alfredo, ½ Spaghetti with Meat Sauce