Mushrooms and Artichoke Arancini
Crushed risotto balls served with our signature tomato sauce, finished with fresh Parmesan shavings, and greens.

House-made Meatball
Our special seasoned beef ball, served with our signature tomato sauce, finished with fresh Parmesan cheese.

Poutine
A Canadian classic in America. Crispy fries dressed with velvet gravy, and topped with chewy, cheese curds.
Your way (add any protein): fresh seared salmon, juicy churrasco steak, or butterfly chicken.

Wings & Things
Always good, our special seasoned wings, tossed with your choice of sauce or simply naked. Add a side of crispy fries.

With your choice of sauce:
- Sweet & spicy (mild-med-hot)
- Teriyaki garlic
- Rollins blend (signature sauce)
- Garlic Parmesan
- Honey mustard
- Served with cucumber sticks, and house-made ranch dressing

Ultimate Carne Asada Tacos
Carne asada tacos, seasoned with Mexican spices. Simply dressed with pickled onions, cilantro, fresh queso, on a double corn and flour tortilla. Accompanied with fresh pico de gallo, house-made guacamole, and chipotle sour cream.

Florida Shrimp Cocktail
Fresh catch colossal shrimp on a bed of mango salsa, with our signature cocktail sauce.

Golden Chicken Quesadilla
Crispy flour tortilla stuffed with an Oaxaca cheese, marinated chicken strips, with peppers, onions, and corn. Accompanied with fresh pico de gallo, house-made guacamole, and chipotle sour cream.

House-made Chicken Tenders
Our hand breaded, to order, traditional tenders.
With your choice of sauce:
- Sweet & spicy (mild-med-hot)
- Teriyaki garlic
- Rollins blend (signature sauce)
- Garlic Parmesan
- Honey mustard
- Served with cucumber sticks, and house-made ranch dressing

Quinoa and Kale Skillet
Chef’s creation of ancient quinoa grain, fresh kale, on creamy dip, with our handmade flat-stretched bread.

Signature Beer Cheese Soup
House-made soup using one of our beer selections, aromatized with applewood smoked bacon, and a blend of our secret cheese mix. Drink as a soup or use it as a dipping sauce. No matter what, it is delicious. Add a side of crispy fries.

SMALL PLATES

Beer Steamed Cape Canaveral Fresh Water Clams
Middle Neck clams steamed in a beer broth with chorizo, fresh tomatoes, and herbs with toasted French bread.

Southern Green Blend Salad
Our special green blend tossed with our candied walnuts, fresh Florida strawberries, silky avocado, Parmesan shaved cheese, balsamic pearls, and honey dressing.
Your way (add any protein): fresh seared salmon, juicy churrasco steak, or butterfly chicken.

Our Classic Caesar
Fresh romaine heart chunks tossed with our signature Caesar dressing, Parmigiano-Reggiano shavings, and fresh made focaccia croutons.
Your way (add any protein): fresh seared salmon, juicy churrasco steak, or butterfly chicken.

Deep Fried Cheesecake
Warm and crispy cheesecake bites, with our dipping sauces to indulge your palette.

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CAPTAIN’S PLATES

Chop Chop Cobb Salad
Chopped iceberg lettuce, garnished with crispy bacon, hard-boiled eggs, diced tomatoes, green onions, blue cheese, and your choice of protein: fresh seared salmon, juicy churrasco steak, or butterfly chicken.

The Burger
When steak meets a burger. Our own grass-fed beef blend, hand crafted patties, topped with crispy onions, house-made pickles, butter lettuce, vine ripe tomatoes, applewood smoked bacon, dressed with our signature sauce. Crispy fries on the side.
Try our vegan option: House-made quinoa and garbanzo bean patty

Rollins Favorite: Tagliatelle Carbonara
Thick tagliatelle ribbons tossed on chunks of guanciale, fresh Reggiano and egg yolks. The tastiest of simplicity.
Your way (add any protein): fresh seared salmon, juicy churrasco steak, or butterfly chicken.

Deep Fried Cheesecake
Warm and crispy cheesecake bites, with our dipping sauces to indulge your palette.

Amarettos Strawberries & Cream
Fresh seasonal strawberries marinated in our amaretto syrup, topped with a fresh whipped cream, and raspberry syrup.

BEVERAGES

Quantum Leap Winery
- Kaley’s Rescue Red Blend, Columbia Valley, 2012
- Cabernet Franc, Columbia Valley, 2012
- Riesling, Rogue Valley, 2012
- Sauvignon Blanc, Dry Creek Valley, 2013

Orlando Brewing **only certified organic brewery
- Blonde Ale
- I-4 IPA
- Right on Red Ale
- Miami Weiss
- O’Town Brown Ale

*MENU ITEMS ARE SUBJECT TO CHANGE*