

APICICIUS

kitchen + bar

ALL DAY DINING AVAILABLE 11:00AM - 10:30PM

STARTERS

CHICKEN WINGS 16

8 BONE-IN WINGS SERVED WITH RANCH, CARROTS, AND CELERY. CHOICE OF BUFFALO, CHIPOTLE HONEY, OR LEMON PEPPER

CRISPY BRUSSELS SPROUTS 14

FRIED BRUSSELS SPROUTS TOSSED IN AGED BALSAMIC AND LEMON OIL, SERVED OVER A BED OF ARUGULA AND TOPPED WITH AGED PARMESAN CHEESE AND CRISPY ONIONS

GULF SHRIMP BASKET 19

8 HAND BREADED SHRIMP FRIED GOLDEN BROWN AND SERVED WITH FRENCH FRIES, TARTAR, AND COCKTAIL SAUCE

BRUSCHETTA 14

TWO PIECES OF TOASTED SOURDOUGH BREAD TOPPED WITH HERB CHEESE, CHERRY TOMATOES, SMOKED BACON, ARUGULA, AND AGED BALSAMIC

SPINACH & MUSHROOM QUESADILLA 13

SAUTEED SPINACH AND MUSHROOM IN A LOCAL FLOUR TORTILLA WITH MONTEREY JACK CHEESE, SERVED WITH SALSA AND SOUR CREAM
ADD GRILLED CHICKEN +8

GREENS

GRILLED CHICKEN +8 SALMON +10 OR GULF SHRIMP +9

THE ROTARY HOUSE 12

SEASONAL GREENS, CHERRY TOMATOES, CUCUMBER, AND SHREDDED CARROTS SERVED WITH CHOICE OF DRESSING

KALE CAESAR 14

MIX OF BABY KALE AND CRISP ROMAINE HEARTS, AGED PARMESAN CHEESE, AND HOUSE CROUTONS TOSSED IN TRADITIONAL CAESAR DRESSING

H-TOWN CHOP 19

CHOPPED ROMAINE, PICO DE GALLO, SMOKED BACON, GRILLED CHICKEN, COTIJA CHEESE, AND FRIED TORTILLA STRIPS SERVED WITH SPICY RANCH

MAINS

CHICKEN POT PIE 21

MIX OF LIGHT AND DARK MEAT CHICKEN, PEAS, CARROTS, ONIONS, AND CELERY STEWED TOGETHER IN A CLASSIC CREAM SAUCE AND TOPPED WITH A GOLDEN-BROWN PIE CRUST CREATING A TRUE ROTARY HOUSE CLASSIC

ORANGE GINGER GLAZED SALMON 29

OVEN ROASTED SALMON TOPPED WITH TANGY ORANGE CITRUS GLAZE. SERVED WITH STEAMED JASMINE RICE, ASPARAGUS, SCALLIONS, AND KIMCHI PICKLES

GF MEATLOAF 24

HOUSE-MADE MEATLOAF SERVED WITH BUTTERY MASHED POTATOES, SEASONAL VEGETABLES, AND TANGY TOMATO GLAZE

HERB BUTTER RIBEYE 38

12OZ. RIBEYE, GRILLED TO ORDER AND SERVED WITH SEASONAL VEGETABLES, MASHED POTATOES AND GARLIC HERB BUTTER

CATFISH BASKET 20

4 HEARTY PIECES OF HAND-BREADED CATFISH, FRIED GOLDEN BROWN AND SERVED WITH SEASONED STEAK FRIES

ADD SIX FRIED SHRIMP +8

HOUSE-MADE SOUPS

	CUP	BOWL
SOUP OF THE DAY	5	7
ASK YOUR SERVER ABOUT OUR DAILY SPECIAL		
CHICKEN NOODLE	5	7
FRENCH ONION	6	8
CREAMY TOMATO BASIL	5	7
VEGETABLE	5	7
CHICKEN BROTH	3	5

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if you have any special dietary restrictions.

61AM8 05/2026

⇒ HANDBELDS ⇒

SERVED WITH CHOICE OF ONE SIDE
(LOADED BAKED POTATO +2)

TURKEY CLUB 16

LAYERS OF SLICED TURKEY, CHEDDAR CHEESE,
SMOKED BACON, LETTUCE, TOMATO, AND MAYO
SERVED ON TOASTED SOURDOUGH BREAD

ROSEMARY GRILLED CHEESE 15

CHEDDAR, SWISS, AND AMERICAN CHEESE MELTED
TOGETHER ON TOASTED ROSEMARY BREAD
ADD CUP OF TOMATO BASIL SOUP +2

HOT PASTRAMI REUBEN 16

SHAVED PASTRAMI ON MARBLED RYE WITH
SAUERKRAUT, SWISS CHEESE, AND 1,000 ISLAND
DRESSING

CLASSIC CHEESEBURGER 18

7OZ. ANGUS BEEF SERVED ON TOASTED BRIOCHE
BUN WITH LETTUCE, TOMATO, RED ONION AND
CHEDDAR CHEESE
ADD BACON OR AVOCADO +2

CRISPY CHICKEN SANDWICH 18

WHITE MEAT CHICKEN FRIED GOLDEN BROWN,
SERVED ON A TOASTED CIABATTA BUN TOPPED WITH
PEPPERJACK CHEESE, LETTUCE, TOMATO, AND
CHIPOTLE MAYO
ADD BACON +2

BLACK BEAN & QUINOA BURGER 18

HOUSE MADE VEGAN PATTY SERVED ON A TOASTED
POTATO BUN TOPPED WITH LETTUCE, TOMATO,
AVOCADO, AND TANGY HUMMUS DRESSING

PETITE LUNCH TRIO 17

CHOOSE ONE OF EACH: HALF TURKEY, CHICKEN
SALAD, OR TUNA SANDWICH. SMALL ROTARY HOUSE
OR CAESAR SALAD. CUP OF CHICKEN NOODLE,
TOMATO BASIL, OR DAILY SOUP.
AVAILABLE DAILY FROM 11:00AM-2:00PM

⇒ SIDE ORDERS ⇒

MASHED POTATOES	6
SMALL HOUSE SALAD	6
SMALL CAESAR SALAD	6
SEASONAL VEGETABLES	6
ASPARAGUS	7
SPINACH & MUSHROOMS	6
MAC & CHEESE	6
STEAMED JASMINE RICE	5
SWEET POTATO FRIES	6
FRENCH FRIES	5

⇒ REFRESHMENTS ⇒

SOFT DRINKS	4
ICED TEA	4
SWEETENED OR UNSWEETENED	
LEMONADE	4
FRUIT JUICE	5
APPLE, ORANGE, CRANBERRY, PINEAPPLE, TOMATO, V-8	
COFFEE	4
REGULAR OR DECAF	
HOT TEA	4
ASK YOUR SERVER FOR AVAILABLE SELECTIONS	
SPARKLING WATER	5

⇒ SWEETS ⇒

CHOCOLATE CAKE	8
PECAN PIE	7
PEACH COBBLER CHEESECAKE	8
CARROT CAKE	8
SEASONAL PIE	7
ASK YOUR SERVER FOR OUR SEASONAL FLAVOR	

⇒ THE BUFFET ⇒

LUNCH	23
TUES - THURS 11:30AM - 2:00PM	
DINNER	25
SUN, MON, TUES, & THURS 5:30PM - 8:30PM	
PRIME RIB	28
WEDNESDAYS 5:30PM - 8:30PM	
ADD A SOFT DRINK, COFFEE, OR TEA	2