

APICIUS

kitchen + bar

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

⇒ STARTERS ⇒

RED PEPPER HUMMUS 15

CREAMY RED PEPPER HUMMUS SERVED WITH SEASONAL VEGETABLES, MARINATED OLIVES, AND TOASTED ARTISAN BREAD

CHICKEN WINGS 16

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

SPINACH & MUSHROOM QUESADILLA 13

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

CRISPY BRUSSELS SPROUTS 15

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

⇒ GREENS ⇒

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

WALNUT & BACON SALAD 15

WINTER GREENS, GRANNY SMITH APPLES, TOASTED WALNUTS, SMOKED BACON, AND BLUE CHEESE CRUMBLES SERVED WITH MAPLE VINAIGRETTE

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, AND SCALLIONS

SHRIMP PRIMAVERA 26

MARINATED SHRIMP WITH ZUCCHINI, SQUASH, MUSHROOMS, TOMATOES, SPINACH, AND PENNE PASTA IN A SMOOTH CREAM SAUCE SERVED WITH AGED PARMESAN CHEESE, GARDEN HERBS, AND A SIDE OF GARLIC TOAST

CLASSIC 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

GRILLED MAHI MAHI 26

7OZ. MAHI MAHI FILET MARINATED AND GRILLED TO PERFECTION, SERVED WITH HERB RISOTTO, ASPARAGUS, AND LEMON OIL

⇒ 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.

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⇒ **HANDHELDS** ⇒

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

TRY ANY HANDHELD WITH UDIS GLUTEN FREE BUN

TURKEY CLUB 17

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

SALMON SANDWICH 21

HANDMADE SALMON PATTY WITH DILL AND CAPERS TOPPED WITH ARUGULA, TOMATO, SWISS CHEESE, AND TARTAR SAUCE

HOT PASTRAMI REUBEN 16

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

THE BACON AVOCADO STACK 17

SMOKED BACON, SMASHED AVOCADO, ARUGULA, AND TOMATO SERVED TOGETHER ON A TOASTED CROISSANT WITH CHIPOTLE MAYO

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

ROSEMARY GRILLED CHEESE 15

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

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

 = DAIRY FREE

 = VEGAN

 = VEGETARIAN

 = GLUTEN FREE

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⇒ **SEASONAL OFFERINGS** ⇒

RED BEET DIP 15

VIBRANT BEET ROOT DIP SERVED WITH ORGANIC FURIKAKE, EXTRA VIRGIN OLIVE OIL, SEASONAL VEGETABLES, AND TOASTED ARTISAN BREAD

JALAPENO BACON BURGER 20

7OZ. ANGUS BEEF SERVED ON BUTTERED BRIOCHE BUN, TOPPED WITH SMOKED BACON, PEPPERJACK CHEESE, HOUSE PICKLED JALAPENOS, CRISPY ONIONS, AND CHIPOTLE MAYO

RED PEPPER & SPINACH STUFFED CHICKEN 24

OVEN ROASTED CHICKEN BREAST STUFFED WITH SPINACH, ROASTED RED PEPPERS, AND CREAM CHEESE SERVED WITH HERB RISOTTO, SEASONAL VEGETABLES, AND ROASTED TOMATO COULIS

TUNA CROISSANT SANDWICH 16

HOUSE MADE TUNA SALAD SERVED ON A TOASTED CROISSANT, TOPPED WITH FRESH LETTUCE AND TOMATO

CRISPY FISH TACOS 19

TWO FRIED CATFISH TACOS TOPPED WITH CILANTRO SLAW, SERVED ON LOCAL FLOUR TORTILLAS WITH A SIDE OF SALSA VERDE AND FRESH LIME WEDGE

⇒ **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

⇒ **SWEETS** ⇒

CHOCOLATE CAKE 8

KEY LIME PIE 7

PEACH COBBLER CHEESECAKE 8

CARROT CAKE 8

APPLE PIE 7

ADD SCOOP OF VANILLA ICE CREAM +2