



Sample Menu Pictures

If you have any questions, please email me at info@TheRogueChefBranson.com or give me a call at 619-977-3156.

I look forward to serving you.




Seared Ribeye and Seared Filet Topped with Red Wine Mushroom Reduction Sauce, Served with Butter Poached Lobster, Twice Baked Potatoes, Roasted Vegetables, and Steamed Crab Legs

Amaretto Cake
Topped with
Macerated Berries



Bacon Wrapped Dates Stuffed with Honey Fig Goat
Cheese and Topped with Whiskey Glaze



Mixed Greens Salad
with Housemade
Croutons, Pickled
Beets, Feta Cheese,
topped with
Housemade
Pomegranate Dressing



Fresh Yeast Rolls Made to Order



Butter Poached Lobster
Topped with Lemon
Caper Beurre Blanc



Caprese Salad with
Marinated Mozzarella
Balls, Multicolor
Tomatoes, Fresh Basil
Drizzled with
Balsamic Reduction



Steamed Mussels
with White Wine,
Tomatoes, and
Parsley



Steamed Mussels
with White Wine,
Tomatoes, and
Parsley

*

Bacon Wrapped
Dates Stuffed with
Honey Fig Goat
Cheese and Topped
with Whiskey Glaze

*

Butter Poached
Shrimp with
Housemade
Cocktail Sauce



Blueberry Beer
Bread Muffins
Made to Order

Charcuterie Board and Caprese Skewers





Bread Pudding Gone Rogue
Bourbon Caramel Cronuts
from Parlor Doughnuts
Topped with Whiskey Crème Anglaise





Chocolate
Cheesecake
topped with
Housemade
Peanut Butter
Whipped Cream

*

Chocolate Chip
Cheesecake
topped with
Housemade
Bailey Whipped
Cream



Taco Bar

served with Crunchy Taco Shells, Soft Tortilla Shells, Roasted Pulled Pork, Seasoned Ground Beef, and Grilled Tequila Lime Chicken with Various Accompaniments including: Lettuce, Tomato, Cheeses, Lime Creme, Onions, Housemade Guacamole, Housemade Salsa, Queso, and Tortilla Chips



Pan Seared Chicken Breast over Fettuccine Alfredo,
Seared Scallops, Dauphinoise Potatoes and Roasted
Vegetables

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Peanut Butter Rice Krispie Treats Topped with
Ghirardelli Chocolate



Housemade Cinnamon Rolls
Topped with Vanilla Glaze
Made to Order



Colorful Roasted
Vegetables





Espresso
Brownies
topped with
Housemade
Bailey's
Whipped Cream





Seared Beef Filet
topped with
Mushroom Wine
Reduction Sauce,
Served with
Cheesy Mashed
Potatoes and
Roasted
Vegetable Medley





Grilled Lemonade

Refreshing Drink
Created by Chef Jeff
using Juices
Collected from
Lemons Grilled on
the Flat Top

*

Guest Favorite Drink

*

Can be Used as a
Mixer

*

Branson Sunset





Seared Beef
Filet topped
with
Mushroom
Wine
Reduction
Sauce

Served with
Roasted
Potatoes

and

Butter Poached
Lobster with
Lemon Caper
Beurre Blanc





Miss Emma's Premium Mac-n-Cheese
Six specialty cheeses blended with spices to make
a unique flavor poured over Cellentani Noodles
Created by Chef Jeff * Guest Favorite



Mexican Shrimp Bites



Butter Poached Shrimp



SMores Waffle Bar
Made to Order
Served with
Eggs Benedict
and
Crispy Bacon



Thank you for a fantastic brunch at home @theroguechef2020 !!!!!

BRANSON, MISSOURI



Croissants
Created by Housemade
Laminate Dough
Served with
Margarita Jam
Blueberry Whiskey Jam
Peach Amaretto Chutney



Shrimp and Scallop
Eggs Benedict



Searred Scallops



Lemon Blueberry
Cheesecake Topped with
Blueberry



Asian Meatballs
with Sesame Seeds



Smoked Salmon over Lemon Caper
Cream Cheese on a Crostini



Strawberry Salad made with Mixed Greens,
Pickled Red Onions, Bacon Lardons, Heirloom
Grape Tomatoes, Feta Cheese, Strawberries,
topped with Housemade Strawberry Vinaigrette

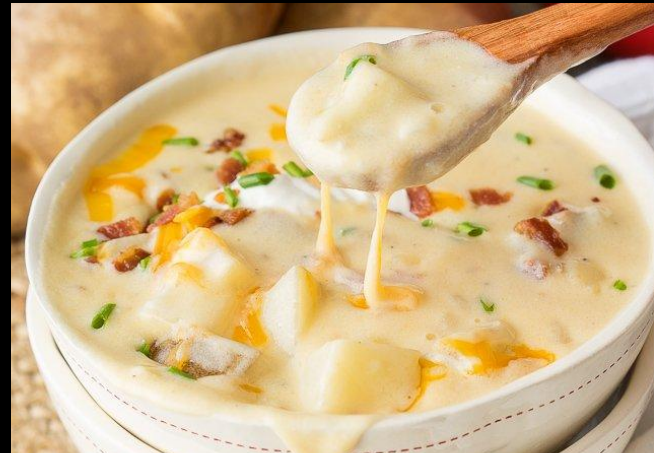




Smoked Prime Rib with Coffee Rub
Sliced to Order

Sour Key Lime Pie topped with
Housemade Whipped Cream





www.TheRogueChefBranson.com
618-977-3156
info@TheRogueChefBranson.com