



STEAK & WILD MUSHROOM FLATBREAD

STARTERS

TR STEAK & WILD MUSHROOM FLATBREAD
Crisp flatbread topped with grilled beef tenderloin, melted Havarti cheese, crumbled feta cheese, wild mushrooms, red peppers, green onion and horseradish aioli. 19

BREADED CALAMARI
Tender calamari rings lightly breaded and gently fried. Garnished with diced red onions. Served with tzatziki sauce. 19



SPINACH ARTICHOKE DIP

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Creamy spinach, artichoke hearts and our three-cheese blend, topped with salsa. Served with warm hand cut tortilla chips and sour cream. 15

CRISPY DRY RIBS
Deep fried ribbing pieces with lemon pepper seasoning, served on a bed of French fries. 18

POTATO SKINS
Potato skins, cheese, green onions and bacon. Served with sour cream. 11

CHICKEN WINGS
1 Dozen wings breaded and deep fried. 18

Choose From:

TR's Carolina's Honey's	Honey Garlic
TR's Original	Teriyaki
TR's Bourbon	Franks
TR's Red Hots	Lemon Pepper



KICKIN' SHRIMP

TR KICKIN' SHRIMP
Tempt your taste buds with tender shrimp fried to a crispy golden brown and tossed in a spicy, creamy sauce exploding with flavor. 18

TR ONION LOAF
Giant hand-cut Spanish onions, breaded, deep fried and served with our BBQ mayonnaise. 11



ONION LOAF

GARLIC CHEESE TOAST
Creamy, cheesy, irresistible. 11

TR BAKED POTATO SOUP
Our world famous soup, made in house from scratch. Topped with grated cheddar cheese, bacon and green onions. 9

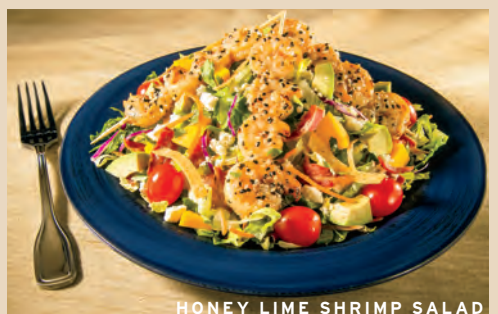
SALADS

TR SANTA FE SALAD
Mixed garden greens with grated Cheddar cheese, bacon, and tomato. Topped with sliced, breaded chicken breast strips. Served in a tortilla shell with Honey Mustard dressing. 22

CAESAR SALAD
Fresh Romaine lettuce tossed in Caesar Dressing. Topped with shaved Parmesan cheese and croutons. 13 Starter 10
Add Chicken Breast 8

TR ROMA'S HOUSE SALAD
Mixed greens, shaved carrots and red cabbage, tomato, red onion rings and croutons. 12

HONEY LIME SHRIMP SALAD
Grilled Shrimp skewers on top of Asian greens with honey lime dressing, mango, avocado, tortilla strips, bacon, feta cheese, tomato, and cilantro. 24



HONEY LIME SHRIMP SALAD



FILET MEDALLIONS & RIBS COMBO

This is the stuff that legends are made of. The finest Canadian pork and beef ribs, richly seasoned with select spices and slow-smoked to mouthwatering perfection. Choose from our signature BBQ sauces:



RIBS & COMBOS

All entrées are served with your choice of two side dishes, unless otherwise stated. Add a Roma's House Salad, Caesar Salad or Bowl of Soup for 6 dollars.

TR THE ORIGINAL BACK RIBS

Our most tender and flavourful pork ribs basted with TR's Original™ BBQ sauce. Half Rack 28 Full Rack 38

BACK RIB SAMPLER

A full rack of Back Ribs featuring all four of Tony's Signature Sauces: TR's Original™ BBQ sauce, Carolina Honeys™, Bourbon BBQ™ and Tony Roma's Red Hots™. 38

BOUNTIFUL BEEF RIBS

Thick, juicy beef ribs basted with TR's Original™ BBQ sauce. 3 Bones 35 4 Bones 43

BONELESS BEEF SHORT RIB

Boneless short rib marinated and slow cooked in house, red wine mushroom sauce, mashed potatoes and seared garlic green beans 35

TR TONY ROMA'S RIBLINGS

Lean pork rib tips slow cooked to perfection and basted with TR's Original™ BBQ sauce. 3 Slabs 24 4 Slabs 27

LOBSTER TAIL & BACK RIB COMBO

A succulent, baked lobster tail served with clarified butter and a half rack of our Original Back Ribs. 53

Add a Lobster Tail to any Entrée 25

ULTIMATE GRILL POWER COMBO

A half rack of our Original back ribs, a skewer of Grilled Shrimp and a 6 oz. Top Sirloin. 49

TR FILET MEDALLIONS & BACK RIB COMBO

Two perfectly prepared filet medallions topped with a Cabernet demi-glace, and paired with a half rack of our World Famous Back Ribs. 44

BACK RIB COMBO

You make the call. Enjoy the great taste of Tony Roma's Original Back Ribs and one of the items below:

- Teriyaki Chicken Breast 34**
- Grilled Shrimp Skewer 38**
- 6 oz. Top Sirloin 45**

BONELESS BEEF SHORT RIB



SEAFOOD

All entrées are served with your choice of two side dishes, unless otherwise stated.

PICKEREL

Manitoba pickerel, lightly seasoned, dusted with flour and pan fried. 34

TR ATLANTIC SALMON

Salmon filet with house seasoning and a hint of lemon. 34

GRILLED SHRIMP SKEWERS

Two grilled skewers of shrimp, bell peppers and red onions, basted with scampi butter and Tony's special seasoning. 33

SHRIMP & SALMON PICCATA

Salmon filet topped with shrimp in a lemon caper wine sauce. Served with rice pilaf and fresh broccoli. 38



SHRIMP & SALMON PICCATA

LOBSTER DINNER

Two succulent, 5 oz. Canadian lobster tails, baked and brushed with our house made scampi butter. 56



NEW YORK STRIP

SIGNATURE STEAKS

All Tony Roma's Signature Steaks are aged a minimum of 35 days, grilled to your liking and seasoned with our own blend of spices. Served with crispy fried onions and your choice of two side dishes. Add a Roma's House Salad, Caesar, Salad or Bowl of Soup for 6 dollars.

10 OZ. NEW YORK STRIP

Perfectly aged Canadian beef. A heartier, leaner cut of beef with its own distinctive taste. Seasoned to perfection with Tony's special seasoning. 45

6 OZ. TOP SIRLOIN

Considered the most flavorful steak. Cut from perfectly aged Canadian beef. 32

TR 14 OZ. RIBEYE

Perfectly aged Canadian beef. Natural marbling makes this one of the richest, most flavorful steaks anywhere. 51

TR FILET MEDALLIONS

Three filet medallions with Cabernet demi-glace. 36

PEPPERCORN NEW YORK

Perfectly aged Canadian beef, topped with our house made Jack Daniels peppercorn sauce. 47

TOP SIRLOIN & GRILLED SHRIMP

Our 6 oz., Top Sirloin perfectly matched with a grilled shrimp skewer. 42

MEDALLIONS & LOBSTER

A succulent, baked lobster tail served with clarified butter and two filet medallions with Cabernet demi-glace. 54

Add Garlic Sautéed Mushrooms 7

CHICKEN

"NOT YOUR MOM'S" FRIED CHICKEN

Two crispy chicken breasts, gravy, mashed potatoes, seared garlic green beans. 32



TR CHICKEN SPINACH STACK

Two stacked chicken breasts covered with a rich blend of three cheeses, artichoke hearts and creamy spinach. Topped with toasted parmesan bread crumbs. Served with rice and broccoli. 32

TERIYAKI CHICKEN

Two boneless chicken breasts brushed with a light teriyaki sauce. Served with rice and broccoli. 30

SIDE ITEMS

French Fries
Baked Potato
Rice
Mashed Potatoes
Gravy

Ranch Style Beans
Seasoned Broccoli
Garlic Seared Green Beans
Coleslaw

DELUXE SIDES

Items below can be substituted for two sides items at no extra cost.

Bacon Mac & Cheese
Caesar Salad
Roma's House Salad

PASTA/BOWLS

TR MEDITERRANEAN PASTA

Pasta lightly sautéed with garlic, basil, tomatoes, spicy crushed red pepper flakes and pesto. Topped with Parmesan Cheese. 22

Add Chicken Breast or Sautéed Shrimp 8

TR COCONUT CURRY CHICKEN

Creamy coconut curry with chicken, peppers, onions, and mushrooms, served on a bed of rice. Accompanied by grilled pita bread. 24.

BODACIOUS BEEF BOWL

Beef tenderloin, broccoli, peppers, and onions, sautéed in a spicy garlic ginger sauce. Served on a bed of rice. 26



HANDHELDS

All burgers and sandwiches are served with French fries.

TR ROMA BURGER

A classic. Flame grilled 100% Canadian ground beef, with no fillers. Served on a tender home-style bun. Fully loaded with lettuce, tomato, red onion rings, pickles, mustard, mayonnaise and relish. 20

BACON SWISS BURGER

Our signature Roma Burger, topped with crispy bacon strips and smothered with melted Swiss cheese. 22



STEAKHOUSE BURGER

Our signature Roma Burger, topped with cabernet demi-glace, creamy Havarti cheese and rosemary bacon strips. 23

CHICKEN PESTO PANINI

Chicken, melted Havarti, roasted red pepper, pesto mayonnaise. On grilled panini bread. 22



“NOT YOUR MOM’S” FRIED CHICKEN SANDWICH

A crispy breaded chicken breast, with pickles and mayonnaise. 21

Dessert MENU

SEASONAL COBBLER & VANILLA ICE CREAM

Warm seasonal fruit topped with a crispy brown sugar and butter crumble. Served with vanilla ice cream. 11

CRISPY BROWNIE BITE SUNDAE

Bites of crispy brownie layered with vanilla, chocolate and butterscotch ripple ice cream. Topped with caramel, chocolate syrup, and whipped cream. 11

RED VELVET CHEESECAKE

Two favorites in one dessert: creamy cheesecake with a red velvet cake surprise. Made in-house and topped with a vanilla cream sauce. 11

BREAD PUDDING

House made blueberry & cranberry bread pudding. Served with a warm caramel pecan sauce and vanilla ice cream. 11

