

APPETIZERS

Roy's Jumbo Shrimp Cocktail

Most flavorful shrimp you have ever tasted. Served with our own homemade cocktail sauce. 10.50

Maryland Crab Cakes

Fresh lump crabmeat cakes. Roasted red pepper sauce and cocktail sauce on the side. 8.95

Oriental Potstickers

Chinese pork dumplings steamed, then pan-fried and served with soy ginger sauce. 7.50

Mozzarella Cheese Sticks

Six lightly battered and deep-fried mozzarella sticks. Served with a spicy marinara sauce. 5.95

Fried Calamari

Delightfully unique seafood, hand-breaded and deep-fried. Served with a tangy cocktail sauce. 8.50

Shrimp Scampi

Tender shrimp sauteed in a rich garlic and herb butter. 9.95

Oysters Rockefeller

Fresh oysters baked in garlic butter and topped with creamed spinach and a delightful Hollandaise sauce. 9.95

Chicken Tenders

Crispy, all white southern style chicken tenders. 6.95

Santa Fe Spring Rolls

A savory blend of chicken, black beans, vegetables, cheese, cilantro and jalapeños in a crunchy wrapper. 7.95

Crab-Stuffed Mushrooms

Plump and tender mushroom caps filled with a stuffing of delicately seasoned seafood and crabmeat. Topped with bubbling Monterey Jack cheese. 8.50

Roy's Ultimate Appetizer Combo

An assortment of selected appetizers for parties of four or more. 5.95 per person

SOUPS

French Onion Fondue

Sweet onions in a rich broth laced with wine, and topped with toasted French bread and melted Swiss cheese. 7.25

Lobster Bisque

Creamy lobster soup with chunks of real lobster, covered with a puff pastry. 9.50

Homemade Cream of Mushroom

Rich and creamy! Homemade in our kitchen just for you! 3.95

LIGHTER FARE



Chicken Salad & Fresh Fruit Plate

Chunks of all white chicken meat mixed with our special dressing, accompanied with a medley of fresh seasonal fruit chunks, butter pound cake and a very special creamy dipping sauce. 11.50

Roy's Supreme Steak Burger*

One-half pound of juicy premium beef, cooked to order and served on a toasted roll. Garnished with lettuce, tomato and onion for a burger at its best. 6.95

Chicken or Salmon Caesar Salad

*Hearts of romaine lettuce and crisp croutons served with a classic Caesar dressing. Topped with shaved parmesan cheese and charbroiled chicken breast or Salmon filet. Chicken 10.95
Salmon 12.95*

Black and Bleu Steak Salad*

Hearts of romaine lettuce topped with blackened sirloin, roma tomatoes, crisp bacon, and crumbled bleu cheese, tossed with our Caesar dressing. 10.95

Roy's Prime Rib Sandwich*

Opened-faced prime rib over toast points, served with au jus. 13.95

Raspberry Duck Salad*

A grilled duck breast served over a bed of mixed greens, tomatoes, mushrooms, and pine nuts with a raspberry vinaigrette. 9.95

Pecan Crusted Chicken Salad*

Pecan crusted chicken served sliced on salad greens, tossed with mandarin oranges, dried cranberries, crumbled bleu cheese and basil vinaigrette dressing. 9.95

Bar-B-Q Chicken Sandwich*

A boneless chicken breast, sauteed, topped with tangy barbecue sauce and served on a toasted gourmet bun. 6.95

Hour Time Club Sandwich

A tri-level masterpiece! Shaved white turkey meat and ham, bacon, sliced tomatoes and lettuce. Choice of deli white, wheat or rye toast. 7.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Parties of 7 or more - 20% gratuity will be added.

STEAKS & PRIME RIB



Prime Rib of Beef*

The hearty flavor of our succulent prime rib is enhanced by slow-roasting in special seasonings. Practically melts in your mouth!
Petite Cut 18.95 Regular Cut 21.95 Roy's Cut 24.50

We'll Match Our Fresh U.S.D.A. Choice Beef Against Any Other Prime Rib Served in Lafayette!

Filet Mignon*

Our most popular selection. Cut from the heart of the tenderloin, aged to our exact specifications, and charbroiled in a house blend of seasonings. Steak dining at its most pleasurable! Roy's Cut 26.95 Regular Cut 22.95

Bone-In Ribeye*

This eighteen ounce bone-in ribeye is the most flavorful of all steaks. 28.95

Steak Oscar*

Charbroiled sirloin steak topped with asparagus, crabmeat and Hollandaise sauce. 20.95

Stuffed New York Strip*

This lean strip steak is filled with a savory mixture of seasoned crabmeat, charbroiled, and layered with sauteed mushrooms. 23.95

Center-Cut Sirloin*

A true beef classic. Specially selected and hand cut to meet our requirement, this thick and juicy Certified Black Angus steak will meet yours! 17.95

New York Strip*

The traditional steak lover's cut. This choice boneless strip is a delicious combination of both tenderness and taste. 21.95

Brandy Peppercorn Sirloin*

A center-cut Certified Black Angus sirloin dredged in cracked pepper, flamed with brandy and accented with peppercorn sauce. 18.95

Ribeye and Grilled Shrimp*

A ten ounce ribeye steak and two skewers of lightly spiced grilled shrimp. 21.95

All dinner entrees are served with choice of a cup of soup or our house salad; choice of potato or rice; vegetable of the day; fresh baked bread and butter. Caesar Salad may be substituted for an additional \$2.50.

CHICKEN, PASTA & PORK

Chicken Tortellini Alfredo*

A sauteed skinless chicken breast blended with a classic Italian sauce of a rich blend of fresh parmesan cheese, butter, seasonings and cream, tossed with tortellini and accompanied with a toasted garlic bread wedge. 17.50



Chicken Breast Florentine*

A classic taste! Baked chicken breast lightly seasoned and stuffed with fresh spinach, sun-dried tomatoes, cream cheese and gourmet mushroom blend. 18.95

Cajun Seafood Pasta

A unique Gulf coast dish. Tender bay scallops and plump Gulf shrimp lightly sauteed with shallots, red peppers and Cajun spices, then mixed with angel hair pasta in a garlic butter sauce. 18.95

Bar-B-Q Baby Back Ribs*

A full rack of tender, grilled ribs basted in our tangy barbecue sauce, served with steak fries. Full Rack 18.95 Half Rack 12.95

Fettuccine Alfredo

Creamy sauce made with Italian cheeses, garlic, and white wine, tossed with fettuccine. 14.95 w/Chicken 15.95 w/Shrimp 17.95

Hawaiian Chicken*

A boneless breast of juicy, marinated chicken, grilled to perfection and topped with a sweet & sour sauce. 16.95

Chicken Marsala*

A boneless chicken breast sauteed in a rich Marsala wine sauce with mushrooms & onions. 17.95

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SEAFOOD



Coquille St. Jacques

An Hour Time house specialty! Sauteed scallops, shrimp and mushrooms in a smooth brandy cream sauce, topped with lobster and garnished with fluted duchesse potatoes. Served with our vegetable of the day. 26.95



Alaskan King Crab Legs

One pound of sweet Alaskan king crab legs served with hot drawn butter. 29.95

Shrimp Tempura Almondine

Tender gulf shrimp, dipped in a toasted almond batter and deep-fried. Served with our tangy seafood sauce. 18.95

Chilean Sea Bass with Beurre Blanc Sauce

Fresh sea bass fillet lightly seasoned and broiled. Served with our house made Beurre Blanc sauce. 20.95

Lobster Tail

Truly a feast for seafood lovers everywhere! Presented with hot drawn butter for pure dining enjoyment. 36.95

Beachcomber Platter

All your favorites! Scallops, Grilled Shrimp, Fried Shrimp & Baked Whitefish 24.95

Pecan Crusted Catfish

Deliciously mild catfish fillet encased in a seasoned pecan crust. 17.50

Canadian Walleye

A firm Canadian whitefish dusted with a seasoned breading, pan-fried and served with a chive butter sauce. 19.95

Pan Seared Scallops

Large New England sea scallops sauteed in a lemon Beurre Blanc sauce. 18.95

Blackened Swordfish

A swordfish fillet seasoned with our special medium-spicy herb mix then charbroiled over red-hot coals and dressed with a hot side of Cajun bell pepper medley. 18.95

Grouper with Mango Salsa

A fresh grouper fillet, lightly seasoned, baked and served with our slightly spicy mango salsa. 19.95

Citrus Grilled Salmon

Tender Atlantic salmon marinated in fresh citrus juices and charbroiled to a flaky tenderness. 18.95

All seafood dinners are served with choice of a cup of soup or our house salad; choice of potato or rice; vegetable of the day; fresh baked bread and butter. Caesar Salad may be substituted for an additional \$2.50.

COMBINATIONS

Sirloin and Fried Shrimp* 22.95

A true beef classic. Specially selected and hand cut to meet our requirement, this thick and juicy Certified Black Angus steak will meet yours! Served with delicious fried shrimp.



Sirloin and Crab Legs* 30.95

Sirloin and Lobster* 34.95



Bar-B-Q Chicken and Ribs* 17.95

A half-rack of grilled ribs and a tender chicken breast lightly covered with our tangy sauce.

Bar-B-Q Baby Back Ribs and Salmon* 19.95

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