



YOUR CULINARY JOURNEY AWAITS AT ROY'S BONITA SPRINGS

Culinary pioneer and Roy's founder Roy Yamaguchi was born in Tokyo. It was while visiting his grandparents on Maui that he had his first taste of seafood bought fresh at seaside piers - fond memories that would shape his future career.

Roy Yamaguchi is regarded as an international culinary visionary, creating fusion cuisine at his original Roy's in Honolulu in 1988. Blending classic techniques with adventurous Pacific Rim flavors, he created an entirely new approach to fine dining.

Today, Roy's rich culinary tradition continues in Bonita Springs. Our local Chef Partner prepares Roy's signature dishes with exacting precision, but the menu is also peppered with new, adventurous dishes and exclusive creations by Chef Alex Johnson.

Situated in the heart of the magnificent Promenade, Roy's Bonita Springs is centrally located between Naples and Ft. Myers and minutes from most major hotels and coastal communities.

Create your next extraordinary event at Roy's Bonita Springs; call today!



ROY'S BONITA SPRINGS

Kathryn Koenigsberg, Private Dining Director

26831 South Bay Drive, #100, Bonita Springs, FL 34134

DIRECT (972) 400-2850

RESTAURANT (239) 498-7697

PDRBonitaSprings@sscpmanagement.com



Whether your plans call for a business meeting or social gathering, luncheon or all-day meeting, fundraising gala or gathering with family and friends, an event at Roy's is only limited by your imagination! Roy's Bonita Springs offers an amazing array of private and semi-private dining options for your next event with a variety of seating options including rounds, classroom, conference-style, theatre and more.

Outdoor Patio

Seated Dinner - 50 guests

Cocktail Reception 70 guests and more

Lanai Room

Seated Dinner - 60 guests

Cocktail Reception - 80 guests and more

Main Dining Room; Semi-Private Seating

Seated Dinner - 12 to 120 guests

Entire Restaurant

Enjoy the exclusivity of hosting your event in our entire restaurant. From our beautifully appointed lounge and Chef's counter, main dining room and private dining areas, the flexibility of our spaces provides unlimited opportunities for hosting groups of any size from a small ultra-exclusive experience to 200 or more for a large-scale celebration.





INSPIRED PRIVATE DINING EVERY SINGLE NIGHT

From enticing appetizers to irresistible entrées and decadent desserts, we invite you to experience the bold and exotic flavors of the Pacific Rim. Each of our 4-course prix fixe dinner menus features the dishes that made Roy's famous, along with contemporary classics from our local Chef Partners. Of course, we are always pleased to create a menu just for your event.

Roy's features an array of beautifully appointed private and semi-private dining areas perfect for groups of 12 to 300 and more. Whether your plans call for a dinner meeting, cocktail reception or celebratory dinner, we'll assist you with every detail to ensure your perfect experience.





ATOLL DINNER MENU

\$59

APPETIZERS

Served Family Style

Salmon Tataki Crostini *Lomi Lomi Tomato - Micro Greens - Ponzu Gel*

Thai Chicken Satay *Bangkok Style Peanut Dipping Sauce*

Crispy Wagyu Beef Dumpling *Firecracker Sauce*

SALAD

Roy's Caesar Salad

Brioche Croutons - Parmesan Cheese - Creamy Togarashi Garlic Dressing

ENTRÉE SELECTIONS

Please Select Three for Your Guests

Hibachi Grilled Atlantic Salmon*

Cucumber Namasu - Onigiri - Japanese Citrus Ponzu Sauce

Jumbo Tiger Shrimp

Garlic Shoyu Udon Noodles - Shiitake Mushrooms - Cilantro

Braised Short Ribs of Beef ^{GF}

Honey Mustard - Yukon Mash - Broccolini - Natural Braising Sauce

Katsu Chicken

Tonkatsu Sauce - Toban Djan Aioli - Grilled Musubi

ENTRÉE ENHANCEMENTS

Entrée enhancements priced additionally per person

Broiled Lobster Tail 22

Tteppanyaki Shrimp 10

Blackened Island Ahi* 14

DESSERT & BEVERAGES

Belgian Chocolate Torte

Raspberry Sauce - Seasonal Fresh Berries - Vanilla Whipped Cream

Fresh Roasted Coffee, Iced Tea, Soft Drinks

^{GF}Gluten Free ^VVegetarian

*Certain menu items may contain peanuts, tree nuts, soy, dairy, eggs, wheat and other allergens. If you have food allergy concerns, please notify your Private Dining Director. While we can take steps to remove ingredients from your dish and minimize the risk of cross contamination, we can not guarantee that any of our products are safe to consume for people with severe allergies. Prices do not include tax, gratuity or Administrative Fees.



OCEANIA DINNER MENU

\$69

APPETIZERS

Served Family Style

Tempura-Crusted Ahi Roll* *Spicy Togarashi Miso Butter Sauce*

Szechuan Spiced Pork Rib *Smoked & Glazed in Roy's Original Mongolian Sauce*

Crispy Chicken Spring Rolls *Citrus Black Bean Dragon Sauce*

SALAD

Fresh Local Greens Salad ^{V GF}

Shaved Carrot - Heirloom Tomatoes - Dean Okimoto's Creamy Herb Dressing

ENTRÉE SELECTIONS

Please Select Four for Your Guests

Blackened Island Ahi*

Baby Bok Choy - Furikake Rice - Spicy Soy Mustard Butter Sauce

Roasted Macadamia Nut Crusted Mahi Mahi*

Asparagus - Butter Braised Red Potatoes - Lobster Cream Sauce

Katsu Chicken

Tonkatsu Sauce - Toban Djan Aioli - Grilled Musubi

Grilled Filet Mignon*, 8oz

Gruyere Scalloped Potatoes - Szechuan Vegetables - Truffle Onion Misoyaki Demi-Glace

Katsu Chicken & Teppanyaki Shrimp

Tonkatsu Sauce - Toban Djan Aioli - Grilled Musubi

ENTRÉE ENHANCEMENTS

Entrée Enhancements priced additionally per person

Broiled Lobster Tail 22 Teppanyaki Shrimp 10 Blackened Island Ahi* 14

DESSERT & BEVERAGES

Dessert Duo

Kaffir Lime Tart and Belgian Chocolate Torte

Raspberry Sauce - Seasonal Fresh Berries - Crème Anglaise

Fresh Roasted Coffee, Iced Tea, Soft Drinks

^{GF}Gluten Free ^VVegetarian

*Certain menu items may contain peanuts, tree nuts, soy, dairy, eggs, wheat and other allergens. If you have food allergy concerns, please notify your Private Dining Director. While we can take steps to remove ingredients from your dish and minimize the risk of cross contamination, we can not guarantee that any of our products are safe to consume for people with severe allergies. Prices do not include tax, gratuity or Administrative Fees.



ISLAND DINNER MENU

\$79

APPETIZERS

Served Family Style

Crunchy Golden Lobster Potstickers *Spicy Togarashi Miso Butter Sauce*

Coconut Crusted Shrimp *Sweet & Sour Dipping Sauce*

Szechuan Spiced Pork Rib *Smoked & Glazed in Roy's Original Mongolian Sauce*

Tempura-Crusted Ahi Roll* *Spicy Togarashi Miso Butter Sauce*

FIRST COURSE

Wedge Salad

Heirloom Tomatoes - Red Onion - Egg - Applewood Bacon - Blue Cheese

ENTRÉE SELECTIONS

Please Select Four for Your Guests

Misoyaki "Butterfish"^{GF}

Alaskan Black Cod - Baby Bok Choy - Furikake Rice

Blackened Island Ahi*

Baby Bok Choy - Furikake Rice - Spicy Soy Mustard Butter Sauce

USDA Prime New York Strip Steak*, 14oz

Lobster Mac and Cheese - Thai Basil Wild Mushroom Cream Sauce

Grilled Filet Mignon* & Teppanyaki Shrimp

Gruyere Scalloped Potatoes - Szechuan Vegetables - Truffle Onion Misoyaki Demi-Glace

Broiled Lobster Tail

Togarashi Miso Butter Sauce

DESSERT & BEVERAGES

Dessert Duo

Kaffir Lime Tart and Belgian Chocolate Torte

Raspberry Sauce - Seasonal Fresh Berries - Crème Anglaise

Fresh Roasted Coffee, Iced Tea, Soft Drinks

^{GF}Gluten Free ^VVegetarian

*Certain menu items may contain peanuts, tree nuts, soy, dairy, eggs, wheat and other allergens. If you have food allergy concerns, please notify your Private Dining Director. While we can take steps to remove ingredients from your dish and minimize the risk of cross contamination, we can not guarantee that any of our products are safe to consume for people with severe allergies. Prices do not include tax, gratuity or Administrative Fees.



PARADISE DINNER MENU

\$89

APPETIZERS

Served Family Style

Mini Crab Cakes *Japanese Citrus Aioli*

Szechuan Spiced Pork Rib *Smoked & Glazed in Roy's Original Mongolian Sauce*

Vegetable Caterpillar Roll *Scallion - Cucumber - Avocado - Sesame*

Sunrise at Haleakala Roll* *Tuna - Yellowtail - Salmon - Avocado - Asparagus - Crunchy Panko Crust*

SALAD

Maui Wowie Salad

Shrimp - Feta - Butter Leaf Lettuce - Avocado - Caper Lime Vinaigrette

ENTRÉE SELECTIONS

Please Select Five for Your Guests

Misoyaki "Butterfish"^{GF}

Alaskan Black Cod - Baby Bok Choy - Furikake Rice

Roasted Macadamia Nut Crusted Mahi Mahi*

Asparagus - Butter Braised Red Potatoes - Lobster Cream Sauce

Grilled Filet Mignon* & Broiled Lobster Tail

Gruyere Scalloped Potatoes - Szechuan Vegetables - Truffle Onion Misoyaki Demi-Glace

Butter Seared Georges Bank Sea Scallops*

Garlic Shoyu Udon Noodles - Shiitake Mushrooms - Cilantro

Roy's Classic Combo

Misoyaki Marinated Alaskan Black Cod - Honey Mustard Grilled Short Ribs of Beef

USDA Prime New York Strip Steak*, 14oz

Lobster Mac and Cheese - Thai Basil Wild Mushroom Cream Sauce

DESSERT

Trio of Seasonal Desserts

Fresh Roasted Coffee, Iced Tea, Soft Drinks

^{GF}Gluten Free ^VVegetarian

*Certain menu items may contain peanuts, tree nuts, soy, dairy, eggs, wheat and other allergens. If you have food allergy concerns, please notify your Private Dining Director. While we can take steps to remove ingredients from your dish and minimize the risk of cross contamination, we can not guarantee that any of our products are safe to consume for people with severe allergies. Prices do not include tax, gratuity or Administrative Fees.



EVENT ENHANCEMENTS

PRE-EVENT MENU 1: THE CONCH

Salmon Tataki Crostini *Lomi Lomi Tomato - Micro Greens - Ponzu Gel*

Crispy Wagyu Beef Dumplings *Firecracker Sauce*

Crispy Chicken Spring Rolls *Citrus Black Bean Dragon Sauce*

\$13 per Guest plus Tax, Gratuity and Applicable Administrative Fees, Minimum 15 Guests

PRE-EVENT MENU 2: THE SAND DOLLAR

Thai Chicken Satay *Bangkok Style Peanut Dipping Sauce*

Mini Crab Cakes *Japanese Citrus Aioli*

Crispy Wagyu Beef Dumplings *Firecracker Sauce*

Bigeye Tuna Poke *Crispy Wonton Chips - Maui Onion - Inamona Jus*

\$19 per Guest plus Tax, Gratuity and Applicable Administrative Fees, Minimum 15 Guests

Pricing per Guest plus Tax, Gratuity and Applicable Administrative Fees