



ENTRÉES

FILLET MIGNON STEAK SKEWERS

Tender USDA beef fillet mignon bites glazed with a balsamic reduction grilled to perfection 20

SEARED AHI TUNA*

Choice of Blackened Kamikaze or Sesame Seared Sushi Grade Ahi Tuna. Accompanied with Sautéed Vegetables and a Homemade Wasabi Cream Sauce. 18

CAJUN SALMON

Nordic Salmon, Seasoned New Orleans style with a Spicy House Sauce and Creamy Risotto. 18

GRILLED SALMON TACOS

Three Nordic Salmon Tacos, with a Mango Salsa and Aioli on Flour or Corn Tortillas. 16

CARIBBEAN SALMON

Grilled Nordic Salmon on Cauliflower Puree and topped with a fresh Mango Dill Chutney. 17

BEEF BRISKET AND FRIES

Hardwood Smoked Beef Brisket with Homemade Coleslaw and BBQ Sauce on a Brioche Bun. Served with House Cut French Fries. 16

-Substitute Salad. (1)

CHICKEN SANDWICH AND FRIES

Choice of Grilled or Crispy Chicken, topped with Spring Greens, Tomatoes, Red Onion and Homemade Garlic Aioli on a Brioche Bun. Served with House Cut French Fries. 16

-Add cheese. (1)

TRADITIONAL BURGER AND FRIES

Local Beef and Bacon, American Cheese, Lettuce, Tomatoes, Red Onion, & Signature Sauce, on a Brioche Bun with House Cut Fries. 16

-Substitute Salad. (1)

-Make it a Veggie Burger (2)

CHICKEN AND SPINACH RISOTTO

Homemade Risotto mixed with Grilled Chicken and Spinach. Served with Toasted Garlic Bread. 17

BUILD YOUR OWN MAC AND CHEESE

Big Bowl of Cellentani Pasta in our Cheesy House Alfredo Sauce. Served with Toasted Garlic Bread. You'll be back for this! 14

Top it off with:

-Bacon Cheeseburger (4)

-Chicken Bacon Ranch (4)

-Buffalo Chicken (4)

-BBQ Brisket (4)

FLATBREADS

CRAB RANGOON

Our house-made crab rangoon stuffing smothered in a five cheese blend and drizzled with sweet and sour sauce. Topped with crispy wontons 13

PESTO CHICKEN

Garlic pesto and grilled Montreal chicken with fresh mozzarella and spinach. 13

THAI CHICKEN

Chicken sautéed in garlic sauce on top of house-made peanut sauce, coated with a five cheese blend and topped with cilantro. 13

MEDITERRANEAN CAPRESE

Roasted tomatoes in olive oil, fresh mozzarella, red onion, and basil. Drizzled with a balsamic reduction. 13

SWEET AND SPICY SICILIAN

Balsamic jam, mushrooms, Italian sausage, green onion, queso fresco, and ghost pepper cheeses. Plus our five cheese blend. 13

SPINACH ARTICHOKE

Our house-made spinach and artichoke spread smothered in a five cheese blend. 13

SIDES

ASSORTED SIDES FOR LARGE PLATES

French Fries,
Roasted Potatoes
Rice Pilaf
Sautéed
Seasonal Veggies
Side Salad

SALADS

SPRING SALAD

Spring Greens, Feta, Pickled Onion, English Cucumber, and Berry Vinaigrette. 14

DINNER SALAD

Spring Greens & Chopped Romaine, Bacon Bits, Diced Tomatoes, and Shredded Cheddar Jack Cheese served with our Homemade Ranch Dressing. 14

-Add Chicken (4)

-Add Salmon (5)



SMALL PLATES

BRUSCHETTA

Tomatoes, Fresh Mozzarella, and Basil. Served on Toasted Batard Bread, and Drizzled with a Balsamic Reduction. 12

CRISPY CAULIFLOWER & ROMANESCO

Lightly Breaded and Seasoned. Served with a Gochujang Sauce. 12

RISOTTO CROQUETTES

Six bite-sized Croquettes made with Risotto, Parmesan and Provolone Cheese. Served with Marinara Sauce. 12

MINI CHIMIS

Four Crispy Chimis stuffed with Grilled Chicken, topped with Homemade Pico de Gallo, and Sour Cream. Served on a bed of Fresh Romaine. 14

CRAB RANGOONS

Real Crab and a Cream Cheese Mix in Crispy Wonton Wrappers. Served with a Homemade Hawaiian Sauce. 13

CALAMARI

Hand breaded and cooked until golden brown. Served with our House Sauce for dipping. 16

TUNA TARTAR*

Cubed Sushi Grade Ahi Tuna, Cilantro, and Jalapeño. Served with Wontons and a Homemade Wasabi Cream Sauce. 17

SHISHITO PEPPERS

Blistered mildly spicy, Asian Peppers served with a Gochujang Sauce. 12

MEATBALLS

Bite-sized Meatballs in a Brown Sugar Bourbon Glaze. 13

DESSERTS

FRESHLY MADE SEASONAL DESSERTS

SEASONAL CHEESECAKE 9

CRÈME BRÛLÉE 9

MACARON FLIGHT 9

CREAMY CRAB DIP

A Creamy Blend of Cheese, Herbs, Fresh Dill, Artichokes and Crab. Topped with Diced Bell Peppers. Served with Toasted Garlic Bread. 16

SPINACH ARTICHOKE DIP

A Creamy Blend of Spinach, Artichokes, Parmesan and Cream Cheese. Served with Toasted Garlic Bread. 14

BRUSSEL SPROUTS

Served with Balsamic Glaze. 12
- Add Bacon or Blue Cheese. (3)

STUFFED MUSHROOMS

Cremini Mushrooms filled with our Spinach Artichoke Dip and lightly toasted. 14

POUTINE

Hand Cut Fries topped with a Red Wine Demi-Glace, shredded Beef Shoulder, and Wisconsin Cheese Curds. 16

CHICKEN SKEWERS

Four Chicken Skewers marinated in our House Spices. Served with Mixed Greens and Garlic Aioli. 14

CHEESEBURGER SLIDERS

3 Mini Cheeseburgers topped with American Cheese, Lettuce, Tomatoes, Red Onion and Signature Sauce. Served on a Brioche Bun. 15

NASHVILLE HOT CHICKEN SLIDERS

Three Hot Sauce Drenched Chicken Sliders topped with chopped Romaine and a Pickle. Served with a side of Ranch. 16



ROXXY





Partners & Executives



Aaron Schurman

Partner/Vision

Born and raised in the Midwest, 'Shurm' as everyone calls him has an incredible list of accomplishments. A Military Veteran serving in the United States Space Command, a division of the Air Force, Shurm worked on future satellite software, creating an interest

in software development. During his service years, he opened his first nightclub to great success. This combination of serving, in both a human capacity and an entertainment capacity, led to the founding of SciPlay, a publicly traded (Nasdaq, SCPL). Shurm continues as the company's Founder and Chief Gamer focusing on creating great leaders.

In 2019 Shurm combined forces with Darin Beck, an original partner in SciPlay to create a new breed of entertainment venues. Roxy, Stuffed Olive, Double Tap, and others were created. Shurm has a certification as a Gallup Strength's Coach and strives for leadership to serve others through being their authentic selves. His work in leadership, venture capital, and community earned him the 2018 'CEO of the YEAR' for the Iowa Technology sector.

- Military Veteran
- Founder of Nasdaq-traded company
- 25 years ownership in nightclub/food industry
- Gallup Strengths Coach
- CEO of the Year



Jeff Hassman

Partner/Finance

Jeff has 30 years of professional experience in a variety of corporate, consulting and entrepreneurial environments. He began his career with John Deere in marketing, sales and business development. His last position at Deere was at the HQ in the corporate M&A and Strategic Planning department.

Following his career at Deere, Jeff moved to Spain to work with the management consultancy firm Kearney in their Madrid office. He worked with numerous clients throughout Europe and Asia on strategic and financial opportunities, and to evaluate and develop new business ventures or potential investments.

In 2006, Jeff moved back to the Midwest and has continued to provide strategic and financial advice to many local companies. He has served on the boards of many non-profit organizations including Rotary, the Cedar Falls School Board, Community Foundation of Northeast Iowa and Prairie Lakes Church.

- 30 years of experience in a wide variety of industries
- Expert in strategy and finance
- Fluent in Spanish, Dutch and German
- Past District Governor for Rotary International
- President of the Cedar Falls School Board



Partners & Executives



Darin Beck

CEO

Darin began his entrepreneurial journey at 19 years old in 1983, when he opened his first night club in Marshalltown Iowa. In 1986 Darin moved to Cedar Falls and began opening cutting edge service and entertainment venues.

Over the years Darin grew his food and beverage company's size to 18 establishments with over 650 employees in 2015. Darin has always enjoyed mentoring future leaders and watching young people become successful "rock star performers". Darin has employed tens of thousands of people in the food and beverage industry over the years and has connections almost everywhere he goes.

Darin's true passion is designing and building food and beverage concepts. He has built and developed well over 50 establishments over the past 40 years.

- 40 Years in the Food & Beverage Industry
- Vice Pres. of Iowa Assoc. of Beverage Retail Establishments
- 3 Terms as President of Iowa Restaurant Association
- Vice Chair of Gov. Affairs Iowa Restaurant Association
- Chairman of Community Main St. Org., Cedar Falls, IA



Tony DeSalvo

President

Tony has been a hospitality operations professional for over 30 years with two primary goals. The first is to exceed guest expectations in every operation he has the honor of leading. Second, he has an over-whelming passion for developing the next generation of leaders within the hospitality industry.

Tony's career has allowed him to create and lead franchise, quick-casual, casual dining, upscale casual, and bar-centric concepts. This conceptual and operational diversity has allowed him to acquire the skills and knowledge to successfully lead companies with 20+ units and revenues of over \$50MM per year.

The leadership and operational expertise Tony has developed throughout his career allowed him to be successful in growing great, multi-state, and international concepts.

- 30+ Years in the Food & Beverage Industry
- Co-Founder of 2 international franchised restaurant concepts
- Development, operational & financial oversight of 3 20+ unit restaurant/bar groups (Applebee's, Bar Louie & Redstar Tavern, Brothers Bar & Grill)
- "Developer of the Year" in 2014 for Bar Louie



The WAY we do things

CORE VALUES



PURPOSE

Belonging ✦ Memories ✦ Community

Create **memories** and build the perfect place where we **all belong**.

CARING

Support ✦ Serve ✦ Compassion

Support and **serve** the needs of all humans, before our own, with genuine **love** and **compassion**.



LEARNING

Level Up ✦ Curiosity ✦ Innovation

Always striving to learn and **level up** by encouraging **curiosity** and **innovation**.



The Venues...

ROXXY



From its inception, Harmonic Hospitality Group's strategy has been to combine 3-4 unique venues that complement each other and strive to make every imaginable customer & demographic feel at home.

The result has been more successful than we could have imagined!

Across our 11 locations you will find guests of all ages, all backgrounds, all preferences, all with big smiles and great times! We take pride in extremely positive feedback... a common review will say the venues feel like "something you will only find in a big city".

The venues complement each other in design, food & drink menus, lighting, music, and volume, providing a positive atmosphere and home for anyone looking to have a great time!

Madison will be our SHOWCASE as we expand to the rest of the country!



Best of the Best
award winner across
multiple years,
including 2022

THE STUFFED OLIVE®

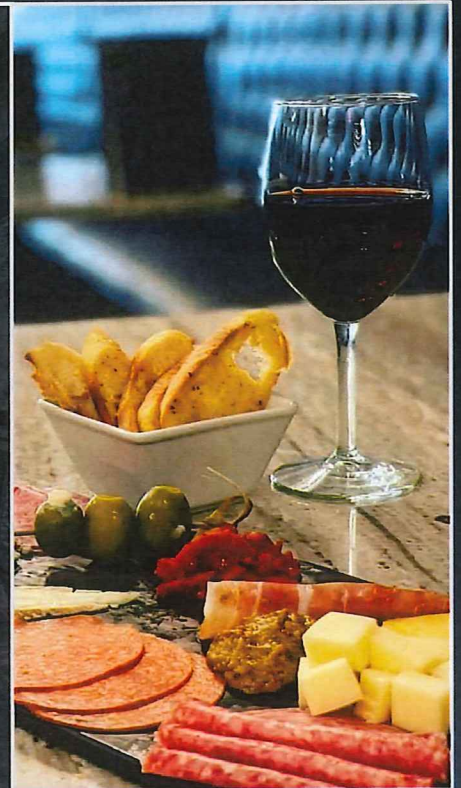
Martini Bar & Tapas Restaurant



The Stuffed Olive was founded in 2004 in the historic Blackhawk Hotel in Cedar Falls, Iowa. It began as a Martini Bar and Tapas Restaurant featuring plenty of great cocktails and small plate menu items to choose from.

Today there is over 100 martinis to choose from and amazing chef prepared appetizers, flatbread pizzas and tapas.

Stuffed Olive is full of soft leather seating in a modern, luxurious, yet minimalistic atmosphere. From the incredible food to perfectly selected background music and lighting, we think you'll find Olive to be a very sexy and sophisticated atmosphere to socialize and make yourself at home with your favorite martini.



TAP TAP



Double Tap (or "Tap Tap" as some like to call it) is all about the gaming experience celebrating great games, great beer, great pizza, and great people!

Double Tap is truly a game lover's hang out complete with retro games, current games, pinball, ski ball, shooters and more.



ROXXY

RESTAURANT,
MUSIC VENUE, AND BAR

25% About the 80's

25% About the Music

50% About the Weird

100% GOOD TIMES!



THE ROXXY MISSION:

To Celebrate the Individuality that Makes Us All Unique

To Encourage the Weirdness In Each Of Us to Shine

To Boldly Seek New Friends, New Relationships, and Epic New Adventures

And To Be Excellent To Each Other

ROXXY

RESTAURANT,
MUSIC VENUE, AND BAR

25% About the 80's

25% About the Music

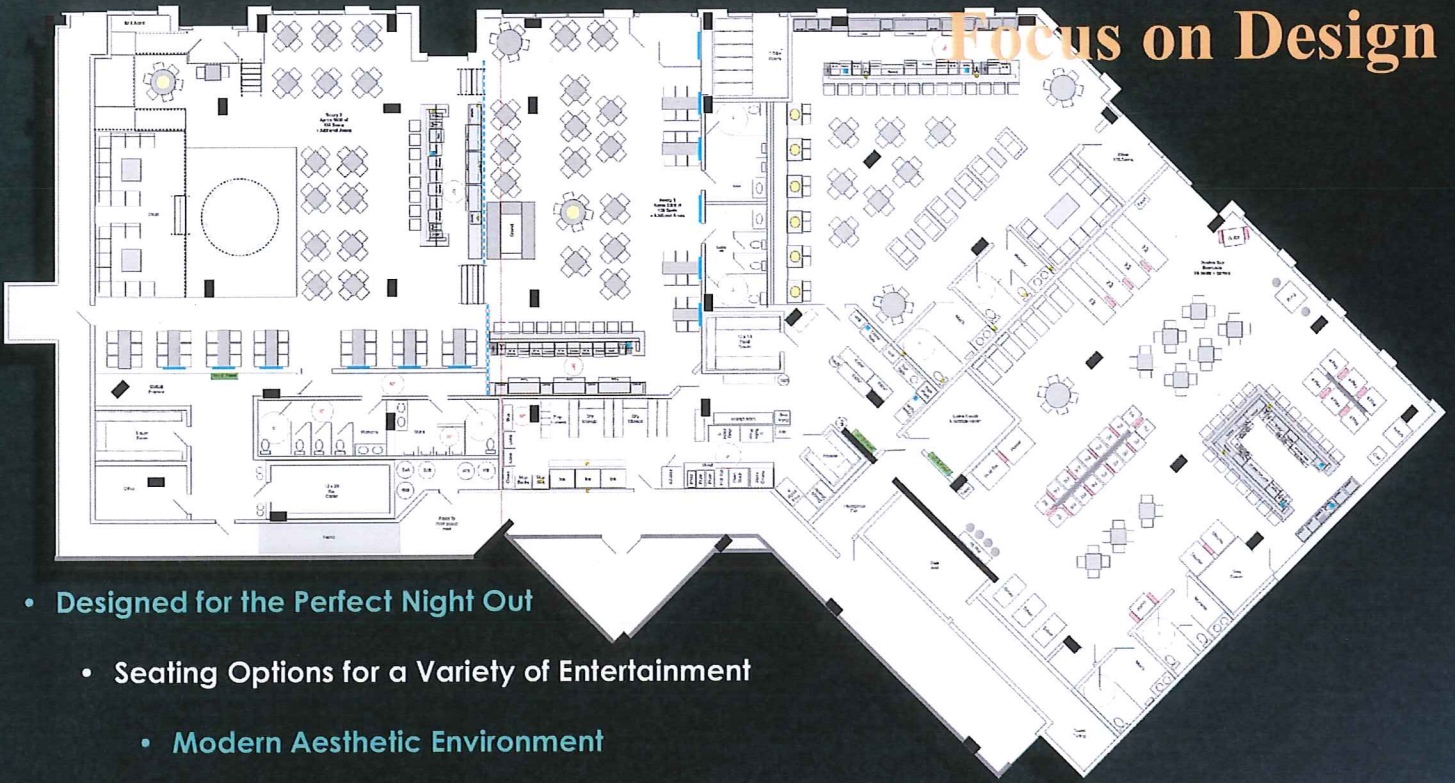
50% About the Weird

100% GOOD TIMES!



ROXXY ENTERTAINMENT
LIVE DJ's -- Dinner Theater -- Comedy -- 80's Bands

Focus on Design



- Designed for the Perfect Night Out
- Seating Options for a Variety of Entertainment
- Modern Aesthetic Environment

ENTRÉES

FILLET MIGNON STEAK SKEWERS

Tender USDA beef fillet mignon bites glazed with a balsamic reduction grilled to perfection 20

SEARED AHI TUNA*

Choice of Blackened Kamikaze or Sesame Seared Sushi Grade Ahi Tuna. Accompanied with Sautéed Vegetables and a Homemade Wasabi Cream Sauce. 18

CAJUN SALMON

Nordic Salmon, Seasoned New Orleans style with a Spicy House Sauce and Creamy Risotto. 18

GRILLED SALMON TACOS

Three Nordic Salmon Tacos, with a Mango Salsa and Ajoli on Flour or Corn Tortillas. 16

CARIBBEAN SALMON

Grilled Nordic Salmon on Cauliflower Puree and topped with a fresh Mango Dill Chutney. 17

BEEF BRISKET AND FRIES

Hardwood Smoked Beef Brisket with Homemade Coleslaw and BBQ Sauce on a Brioche Bun. Served with House Cut French Fries. (1)

CHICKEN SANDWICH AND FRIES

Choice of Grilled or Crispy Chicken, topped with Spring Greens, Tomatoes, Red Onion and Homemade Garlic Ajoli on a Brioche Bun. Served with House Cut French Fries. 16

*Add cheese. (1)

TRADITIONAL BURGER AND FRIES

Local Beef and Bacon, American Cheese, Lettuce, Tomatoes, Red Onion, & Signature Sauce, on a Brioche Bun with House Cut Fries. 16

*Substitute Salad. (1)

CHICKEN AND SPINACH RISOTTO

Homemade Risotto mixed with Grilled Chicken and Spinach. Served with Toasted Garlic Bread. 17

BUILD YOUR OWN MAC AND CHEESE

Big Bowl of Cellentani Pasta in our Cheesy House Alfredo Sauce. Served with Toasted Garlic Bread. You'll be back for this! 14

FLATBREADS

CRAB RANGOON

Our house-made crab rangoon stuffing smothered in a five cheese blend and drizzled with sweet and sour sauce. Topped with crispy wontons 13

PESTO CHICKEN

Garlic pesto and grilled Montreal chicken with mozzarella and spinach. 13

THAI CHICKEN

Chicken sautéed in garlic sauce on top of house peanut sauce, coated with a five cheese blend with cilantro. 13

MEDITERRANEAN CAPRESE

Roasted tomatoes in olive oil, fresh mozzarella onion, and basil. Drizzled with a balsamic r

SWEET AND SPICY SICILIAN

Balsamic jam, mushrooms, Italian sausage queso fresco, and ghost pepper cheeses cheese blend. 13

SPINACH ARTICHOKE

Our house-made spinach and artichoke smothered in a five cheese blend. 13

SIDES

ASSORTED SIDES FOR LARGE PLAT

French Fries,
Roasted Potatoes
Rice Pilaf
Sautéed
Seasonal Veggies
Side Salad

SALADS

SPRING SALAD

Spring Greens, Feta, Pickled Onion, English Cucumber, and Berry Vinaigrette. 14

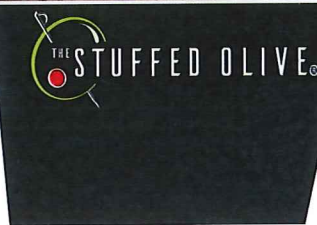
DINNER SALAD

Spring Greens & Chopped Romaine, Bacon Bits, Diced Tomatoes, and Shredded Cheddar Jack Cheese served with our Homemade Ranch Dressing. 14

*Add Chicken (4)

*Add Salmon (5)

Robust Menus



SMALL PLATES

BRUSCHETTA

Toasted Baked Bread, and Drizzled with a Balsamic Reduction. 12

CRISPY CAULIFLOWER & ROMANESCO

Lightly Breaded and Seasoned. Served with a Gochujang Sauce. 12

RISOTTO CROQUETTES

Six bite-sized Croquettes made with Risotto, Parmesan and Provelone Cheese. Served with Marinara Sauce. 12

MINI CHIMIS

Four Crispy Chimis stuffed with Grilled Chicken, topped with Homemade Pico de Gallo, and Sour Cream. Served on a bed of Fresh Romaine. 14

CRAB RANGOONS

Real Crab and a Cream Cheese Mix in Crispy Wonton Wrappers. Served with a Homemade Hawaiian Sauce. 13

CALAMARI

Hand breaded and cooked until golden brown. Served with our House Sauce for dipping. 15

TUNA TARTAR

Cubed Sushi Grade Ahi Tuna, Cilantro, and Jalapeño. Served with Wontons and a Homemade Wasabi Cream Sauce. 17

SHISHITO PEPPERS

Blistered mildly spicy Asian Peppers served with a Gochujang Sauce. 12

MEATBALLS

Bite-sized Meatballs in a Brown Sugar Bourbon Glaze. 13

DESSERTS

FRESHLY MADE SEASONAL DESSERTS

SEASONAL CHEESECAKE 9

CRÈME BRÛLÉE 9

MACARON FLIGHT 9



CREAMY CRAB DIP

A Creamy Blend of Crab, Artichokes and Crab. Served with Toasted G

SPINACH ARTICHOKE

A Creamy Blend of Spin and Cream Cheese. Ser

with Toasted Garlic Brea

BRUSSEL SPROUTS

Served with Balsamic Glaze. -Add Bacon or Blue Chees

STUFFED MUSHROOMS

Cremini Mushrooms filled with Dip and lightly toasted. 14

POUNTINE

Hand Cut Fries topped with a Re shredded Beef Shoulder, and Wisconsin Cheese Curds. 15

CHICKEN SKEWERS

Four Chicken Skewers marinated in Served with Mixed Greens and Gar

CHEESEBURGER SLIDERS

3 Mini Cheeseburgers topped with An Lettuce, Tomatoes, Red Onion and Str Served on a Brioche Bun. 15

NASHVILLE HOT CHICKEN SLIDERS

Three Hot Sauce Drenched Chicken Sliders topped with chopped Romaine and Served with a side of Ranch. 15

ROXY'S

BURGERS AND SANDWICHES
All Sandwiches are all served with homemade seasoned Roxy's chips.

BBQ Bacon Burger - \$12
A barbecue sauce-glazed juicy burger with crisp grilled bacon, grilled onions, and cheddar cheese on a toasted brioche bun.

Mushroom Swiss Burger - \$12
Juicy, tender burger with creamy melted Swiss cheese and caramelized mushrooms and top it with a perfectly toasted brioche bun.

Mexican Avocado Burger - \$12
Lean ground beef with crema and avocado sauce add a rich creaminess to our juicy burger on a toasted brioche bun.

Grilled Chicken - \$12
6oz chicken breast grilled with our house seasoning to a perfect grill on a toasted brioche bun.

BBQ Chicken - \$12
6oz chicken breast smothered in our homemade tangy BBQ sauce served a toasted brioche bun.

SALADS
Side Salad - 8 Spring Salad - 12 Caesar Salad - 12

SIDES

Coconut Shrimp & Homemade Roxy's Chips - \$12
Golden, sweet, and crisp coconut shrimp served with our homemade sweet and spicy sauce.

Homemade Chicken Strips - \$12
Lightly breaded with our homemade seasoning and batter and fried to a crispy perfection perfect for sharing or individual.

Street Tacos (3) - \$12
Fresh ingredients on a tortilla shell with your choice of chicken, beef or fish.

SHAREABLES

White Cheddar Nuggets - 10
Fresh Fried Mushrooms - 9
Nacho Platter - 12
Pickles - 9

Homemade Roxy's Chips - 4
Sweet Potato Waffle Fries - 6
French Fries - 5

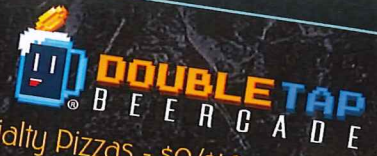
Robust Menus

Large Plates

Small & Shareable Plates

Appetizers

Thin Crust Pizza
with Classic, Modern,
& Unique Toppings



Specialty Pizzas - \$9/\$16
Order 8" Small (4 slices) or 14" Large (8 slices)

- Spinach Artichoke
- Jalapeño Popper
- Crab Rangoon
- Nashville Hot Chicken
- Philly Cheese Steak
- Margarita Vegetarian



Level Up Apps - \$10

- Loaded French Fries
- Ghost Pepper Cheese Balls
- Spinach Artichoke Dip

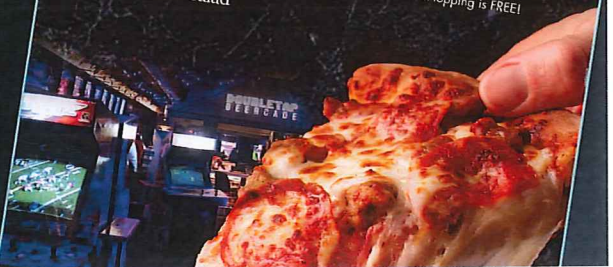
Additional Toppings - \$1 each

- Pepperoni
- Sausage
- Canadian Bacon
- Onion
- Green Peppers
- Bacon
- Mushroom
- Black Olive
- Pineapple
- Ghost Pepper
- Cheese

Salads - \$8

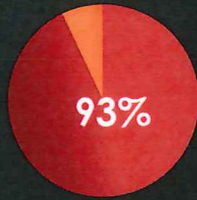
- House Salad
- Caesar Salad

Or Create Your Own
First topping is FREE!



Food Hours by Venue

Roxy



■ Food Available ■ Kitchen Closed

Stuffed Olive



■ Food Available ■ Kitchen Closed

Double Tap



■ Food Available ■ Kitchen Closed

Every hour will have food available

(will stop taking orders at 1:15AM at some establishments but will deliver until close)

Responsible Specials

- No** Specials promoting binge drinking
- No** Inflated cover with free alcohol
- No** "Drink all you can" specials



Large Advertising Budget Dedicated to Food & Fun

Got what it takes to be the **Achievement? HUNTER**

Share your score to the bartender to collect your points.
A NEW Achievement is added weekly. Redeem anytime from the bar!

STRANGER THINGS 1/23 to 1/29
Score 70,000,000

GUITAR HERO 1/30 to 2/5
Clear hard song with 90% Accuracy

SUPER MARIO 2/6 to 2/12
Score 50,000

METAL SLUG 2/13 to 2/19
Score 40,000

The BEETLES PINBALL 2/20 to 2/26
Achievement Game is labeled with a sticker!

SUNDAY FAMILY DAY
UNTIL 8PM

\$2 OFF LARGE ALL DAY PIZZAS

\$1 OFF WELLS ALL DAY

TAP TAP

Our advertisements lead with unique activities, fun, and food!

ROXXY

UGLY SWEATER NIGHT

DECEMBER 17TH

\$25 FOOD TAB FOR UGLIEST SWEATER

\$2 OFF ALL DOMESTIC DRAWS

*Thank
you!*

Madison will be our
Showcase for the U.S.A.

