

rocky's

STEAKS • FRESH FISH • RAW BAR

Monday, July 31, 2017

Appetizer Courses

Salmon Pâté 6
Sesame Crackers

Shrimp and Crab Cakes 10
Pineapple Salsa, Chili Lime Aioli, (4 per order)

Fried Calamari 10
Roasted Garlic, Capers,
Banana Pepper Rings, Provençal Sauce

Fried Brussel Sprouts 9
Balsamic Glaze, Bacon & Bleu Cheese

Blackened Fish Tacos (2) 10
Pico De Gallo, Jalapeño Lime Sauce,
Shredded Cabbage

Spinach Artichoke Dip 8

Crispy Pita Chips, Boursin Cheese, Pico de Gallo

Shrimp Cocktail 9

Cucumber Salsa, Horseradish, Cocktail Sauce

Mussels Casino 9

Sherry, Garlic Casino Butter

Oysters Rockefeller 13

Spinach, Pernod, Parmesan Cheese

Oysters on the Half Shell

Each 2.50 ½ Dozen 13
Martha Vineyard, CT

Kamikaze Oysters 3 Each

Sesame Seaweed Salad, Flying Fish Caviar

Side Salads & Soup

House Salad 5

Caesar Salad 5

Wedge of Iceberg Lettuce 5

Black Bean 4

Crock of Three Cheese French Onion 6

Gazpacho 6

Soup du Jour 4

Dinner Salads

***Blackened Tenderloin Tip Salad 14.5**

Wedge of Iceberg, Bacon, Onions, Croutons, Grape Tomatoes, Bleu Cheese Dressing

Pecan Encrusted Chicken Salad 12

Raspberry Vinaigrette, Mandarin Oranges, Onions, Bleu Cheese, Cranberries

Spinach Salmon Salad 15

Honey Mustard Vinaigrette, Bleu Cheese, Grapefruit, Dried Cherries, Red Onions, Almonds

Greek Salad 13

Traditional Greek Salad with Crispy Calamari

Main Courses

All Main Courses Include Choice of One: Black Bean Soup, Soup Du Jour, or Cole Slaw.

(If you would like to Substitute) House Salad with Raspberry Maple Vinaigrette Dressing Just Add \$2.50 ~ Caesar Salad Add \$3.50

Creole Shrimp 19

Linguine, Tomatoes, Spinach, Garlic, White Wine

Broiled Scrod 22

Lemon Butter Sauce, Steamed Asparagus, Basmati Rice, Cucumber Salad

****Chipotle Honey Glazed Salmon 23/17 ED Price**

Pineapple Salsa, Basmati Rice, Steamed Asparagus

Great Lakes Perch Sauté 24

Brown Butter Vinaigrette, Wilted Spinach,
Toasted Almonds, Shitake Mushrooms, Basmati Rice

Broiled Idaho Rainbow Trout 19

Whole Grain Mustard Sauce, Cucumber Salad, Fresh Vegetables,
Herb Red Skin Potatoes

****Fried Frog Legs 17/14 ED Price**

Casino Butter, Rice Pilaf, Fresh Vegetables

****Potato Encrusted Whitefish 21/16 ED Price**

Fresh Vegetables, Lemon Butter Sauce

Fruit De Mer 19

Sea Scallops, Mussels, Atlantic Salmon, Gulf Shrimp,
Fettuccini, White Wine Garlic Tomato Sauce

****Broiled Whitefish 21/16 ED Price**

Fresh Vegetables, Rice Pilaf

****Casino Shrimp 19/15 ED Price**

Basmati Rice, Fresh Vegetables, Provençal

Grilled Pork Chop 17

Sweet Potato Mashed, Steamed Asparagus, Natural Sauce, Pineapple Relish
Braised Red Cabbage

Chicken & Artichoke Sauté 17

Parmesan, Provençal, Spinach, Mushrooms, Linguine Pasta

Chicken Tosca 17

Provençal, Parmesan, Fresh Vegetables, Pesto Linguini

Honey Brine Airline Chicken 18

Heirloom Tomato Salad & Feta Cheese, Natural Sauce, Sweet Potato Mashed

Maple Leaf Roasted ½ Duck 21

Blue Cheese Spaetzle, Natural Sauce, Cranberry Orange Relish, Fresh Vegetables,
Braised Red Cabbage

Steaks

***6oz. Filet Mignon 24**

Red Wine Sauce, Crispy Onions, Whipped Potatoes, Fresh Vegetables

***9oz. Filet Mignon 31**

Red Wine Sauce, Crispy Onions, Whipped Potatoes, Fresh Vegetables

8oz. Flank Steak 24

Whipped Potatoes, Fresh Vegetables, Rosemary Garlic Sauce, Heirloom Tomato Salad

Braised Beef Short Rib 26

Mashed Potatoes, Fresh Vegetables, Red Wine Sauce, Crispy Onions

Wine Special

Bollini, Italy Pinot Grigio

Glass 10 Bottle 40

Drink Special

Pineapple Upside Down Martini 9

Chefs Specials

Caprese Salad 8.5

Heirloom Tomatoes, Fresh Mozzarella,
Basil & Balsamic Syrup

Michigan Tomato & Roasted Beet Salad 10

Candied Pecans, Red Onions, Red Wine Vinaigrette,
Arugula & Feta Cheese, Zucchini Bread

With Chicken 15

With Salmon 17

Grilled Sockeye Salmon 26

Tomato - Fennel Broth, Grilled Vegetables,
Red Skin Potatoes

Broiled Casino Scallops 28

Mushroom Risotto, Asparagus, Chardonnay Cream,
Heirloom Tomato Salad

Dessert Special

Rockys "Mile High" Blueberry Pie 6

****Early Dinner Entrees —Served Between 4:00–5:30 Monday thru Friday & Sunday 1:00-9:00 (Not Served on Saturday)**

Early Dinner Includes: Regular Menu Side Choices and Coffee, Tea or Soda - Ice Cream or Sorbet add 1.00 _____ SPLIT PLATE CHARGE \$5.50

**Most Entrees On Our Menu Can Be Modified For Our Gluten Free Guests
Cooked to Order**

* Michigan Food Law Section 6149-Advise: Consuming Raw or Undercooked Shellfish, Poultry, Seafood, Meats or Eggs may increase your risk of food borne illness, especially if you have certain medical conditions