

# rocky's

STEAKS • FRESH FISH • RAW BAR

Thursday, April 12<sup>th</sup>, 2018

## Appetizer Courses

**Shrimp and Crab Cakes 11**  
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 9**  
Crispy Tortilla Chips, Boursin Cheese, Pico de Gallo

**Salmon Pâté 6**  
Sesame Crackers

**Shrimp Cocktail 10**  
Cucumber Salsa, Horseradish, Cocktail Sauce

**Mussels Casino 10**  
Sherry, Garlic Casino Butter

**Oysters Rockefeller 13**  
Spinach, Pernod, Parmesan Cheese

**Oysters on the Half Shell**  
Each 2.50 ½ Dozen 13  
Blue Point, MA

**Kamikaze Oysters 3**  
Sesame Seaweed Salad, Flying Fish Roe

## Side Salads & Soup

**House Salad 5**

**Caesar Salad 5**

**Wedge of Iceberg Lettuce 5**

**Black Bean 4**

**Crock of Three Cheese French Onion 6**

**Shrimp Bisque 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, Parmesan

**Chipotle Honey Glazed Salmon 23**  
Pineapple Salsa, Basmati Rice, Asparagus

**Broiled Whitefish 21**  
Fresh Vegetables, Rice Pilaf

**Potato Crusted Whitefish 21**  
Fresh Vegetables, Lemon Butter Cream

**Great Lakes Perch Sauté 25**  
Brown Butter Vinaigrette, Wilted Spinach,  
Toasted Almonds, Shitake Mushrooms, Basmati Rice

**Grilled Rainbow Trout 22**  
Herb Butter Red Skin Potatoes, Fresh Vegetables,  
Whole Grain Mustard Sauce, Dill Cucumber Salad

**Roasted Long Island Duckling 21**  
Bleu Cheese Spaetzle, Braised Cabbage,  
Fresh Vegetables, Natural Sauce

**Fried Frog Legs 18**  
Casino Butter, Rice Pilaf, Fresh Vegetables

**Broiled Casino Shrimp 19**  
Provençal Sauce, Basmati Rice, Fresh Vegetables

**Fruit De Mer 19**  
Sea Scallops, Mussels, Atlantic Salmon, Gulf Shrimp,  
Fettuccini, White Wine, Garlic, Provençal Sauce

**Braised Pork Shank 17**  
Mashed Potatoes, Fresh Vegetables, Natural Sauce, Apple Salad

**Grilled Pork Chop 18**  
Mashed Sweet Potato, Fresh Vegetables, Natural Sauce, Apple Salad

**Medallions of Pork Tenderloin Sauté 18**  
Apple Cider Cream, Dried Cherries, Blue Cheese, Smoked Ham,  
Whipped Sweet Potatoes, Braised Red Cabbage

**Chicken Artichoke Linguine 18**  
Parmesan, Provençal, Spinach, Shitake Mushrooms

**Chicken Tosca Sauté 19**  
Parmesan, Provençal Sauce,  
Spätzle with Basil Pesto & Sun Dried Tomatoes

## Steaks

**\*6oz. Filet Mignon 26**  
Red Wine Sauce, Crispy Onions, Whipped Potatoes, Fresh Vegetables

**\*9oz. Filet Mignon 33**  
Red Wine Sauce, Crispy Onions, Whipped Potatoes, Fresh Vegetables

**12oz New York Strip Steak 28**  
Truffle Fries, Vegetable Medley, Rosemary Garlic Sauce

## Featured Beverages

**Bogle Vineyards, California:**  
**Phantom Chardonnay, 2016**  
Glass 12 Bottle 45

**Bogle Vineyards, California:**  
**Petite Sirah, 2016**  
Glass 8 Bottle 30

**Cloudy Bay Sauvignon Blanc**  
Bottle 50

**Ace Apple Hard Cider 7**  
Sebastopol, California

**Short's Controversi Ale IPA 7**  
Bellaire, Michigan

## Chef's Dinner Specials

**Fried Smelt 16**  
Mashed Potatoes, Fresh Vegetables, Tartar Sauce

**Grilled Atlantic Swordfish 24**  
Fingerling Potato -Baby Kale-Tomatoes,  
Balsamic Reduction- Feta Cheese

**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-Advised: 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