STEAKS • FRESH FISH • RAW BAR

<u>Appetizers</u>

Beer Battered Onion Rings 3

Salmon Pâté 6 Sesame Crackers

Shrimp Cocktail 8 Cocktail Sauce, Horseradish, Cucumber Salsa

Spinach Artichoke Dip 9 Crispy Tortilla Chips, Boursin Cheese, Pico de Gallo

Shrimp and Crab Cakes 11 Mango Salsa, Chili Lime Aioli (4 per order)

Fried Calamari 9 Served With Marinara, Garlic & Capers

Fried Brussel Sprouts 9 Balsamic Glaze, Bacon & Bleu Cheese

*Oysters on the Half Shell Each 2.50 1/2 Dozen 13 Blue Points, CT

> Mussels Casino 10 Sherry, Garlic Casino Butter

<u>From the Raw Bar</u>

Fresh Clam Linguini 12 Red or White Sauce

New England Pan Roast 15 Shrimp, Sea Scallops & Oysters Simmered in a Spicy Cream Sauce, Served with Rice Pilaf

Pesto Pan Roast 15 Shrimp, Sea Scallops, Sun-Dried Tomatoes, Artichokes, Served with Rice Pilaf

<u>Sandwiches & Lighter Fare</u>

Chicken Cordon Blue Sandwich 10 Grilled Breast of Chicken, Ham, Swiss Cheese, Lettuce, Mayonnaise, Kettle Chips, Fried Egg

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

Tuna Salad Sandwich 9 Leaf Lettuce, Kettle Chips, Fresh Fruit, Croissant

1/2 Smoked Turkey Reuben & Cup of Soup 9

Smoked Turkey, Rye Toast, Swiss Cheese, Thousand Island Dressing, Cole Slaw

So<u>ups</u>

Crock of French Onion	6
Black Bean (Contains Pork)	4
Lentil & Smoked Ham	4
Cream of Mushroom Soup	4
Rocky's Road Kill Chili	5
(+Add an Egg for No Charge)	

<u>Salads</u>

*Blackened Tenderloin Tip Salad 14 (Spicy) Wedge of Iceberg, Bacon, Onions, Croutons, Grape Tomatoes, Bleu Cheese Dressing

Pecan Encrusted Chicken Salad 11.5 Raspberry Vinaigrette Dressing, Mandarin Oranges, Red Onion, Blue Cheese, Cranberries

Greek Salad 13 Traditional Greek Salad with Crispy Calamari

Spinach Salmon Salad 14 Honey Mustard Vinaigrette, Blue Cheese, Grapefruit, Dried Cherries, Red Onion, Almonds

Caesar 6 Romaine, Caesar Dressing, Parmesan Cheese, Anchovy, Croutons

House Salad 5 With Grilled Chicken 10 With Grilled Salmon 12

Repast 8 Bread & Butter, Cup of Black Bean or Soup du Jour, House Salad or Rockys Caesar

Saturday, January 12 2019

Drink Feature

Kentucky Mule 8

Chefs Specials

<u>Rocky's Lunch Box</u>

Beer Battered Boston Hake 12 Cajun Remoulade, Caesar Salad,

Caramelized Onion Mashed Potatoes, Chocolate Cupcake

Italian Sandwich 9

Salami, Smoked Ham, Mozzarella, Peppercinis, Whipped Feta, Lettuce, Tomatoes, House Hoagie

*Peppercorn Crushed 8oz NY Strip 14

Steamed Asparagus, Grilled Portabellas, Scalloped Potatoes

<u>Main Courses</u>

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 Add \$3 ~ Rockys Caesar Salad 3.5

> **Broiled Scrod** 15 Rice Pilaf, Fresh Vegetables

Broiled Great Lakes Whitefish 14 Rice Pilaf, Fresh Vegetables

Portebello Mushroom Ravioli with Chicken 13 Tomato Cream, Spinach and Parmesan

> Shrimp Creole 14 Linguine, Tomatoes, Garlic, White Wine, Spinach

Fried Frog Legs 13 Casino Butter, Rice Pilaf, Vegetable Medley

Chipotle Honey Glazed Salmon 15 Mango Salsa, Rice Pilaf, Fresh Vegetables

Lake Perch 15

*8 oz. Angus Burger 10 Lettuce, Tomato, Onion, Pickles, Cole Slaw, French Fries,

Fried Chicken Pita Sandwich 10

Cheddar Cheese, Tomatoes, Shredded Lettuce, Ranch, with Sweet Potato Fries

Fishwich 11 Beer Battered Whitefish, House Bun, Tartar Sauce, Havarti Cheese, Cole Slaw and Kettle Chips

Turkey & Ham Club 9 Multi Grain Toast, Mayo, Lettuce, Tomato, Bacon with Kettle Chips

*8 oz. Mushroom Swiss Bacon Burger 12

Lettuce, Tomato, Onion, Pickles, Cole Slaw, French Fries

Sautéed or Fried, Rice Pilaf, Warm Spinach, Shitake Mushrooms, Almonds, Brown Butter Vinaigrette

Baked Meat Loaf 10

Mashed Potatoes, Fresh Vegetables Red Wine Sauce, Crispy Onions

*Beef Tenderloin Tips Sauté 15

Red Wine Sauce, Sundried Tomatoes, Fresh Basil, Roasted Garlic, Mashed Potatoes, Fresh Vegetables, Crispy Onions

*6oz. Filet Mignon 26

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

Cooked to Order

*Michigan Food Law Section 6149-Advises

Consuming Raw of Undercooked Shellfish, Poultry, Seafood, Meats or Eggs may increase your risk of food borne illness, especially if you have certain medical conditions

SPLIT PLATE CHARGE \$5.50 All Parties of 10 or more must be one check & an 18% gratuity will be applied Most Entrees On Our Menu Can Be Modified For Our Gluten Free Guests