



248.349.4434

Curbside Pickup and Delivery**

Monday – Sunday 2:00 – 7:00 pm

**\$10 delivery fee applies
within a 5-mile radius

APPETIZERS

SALMON PATE | 8
with Flatbread Crackers

ROCKY'S SHRIMP COCKTAIL | 12

SPINACH & ARTICHOKE DIP | 9
with Tortilla Chios

FAMILY STYLE OR INDIVIDUAL MEALS TOGO

BAKED MEATLOAF 12 / PER PERSON
Mashed Potatoes, Fresh Vegetables, Red Wine Sauce

BEER BATTERED FISH & CHIPS 16 / PER PERSON
French Fries, House Made Tartar Sauce

***BEEF TENDERLOIN TIPS SAUTÉ 18 / PER PERSON**
Red Wine Sauce, Sun Dried Tomatoes,
Garlic, Basil, Mashed Potatoes

CHICKEN TOSCA SAUTÉ 15 / PER PERSON
Parmesan Cheese, Tomato Sauce, Natural Sauce,
Vegetable Medley, Linguine

BY THE DOZEN & LARGER PORTIONS

ROCKYS ROLLS BY THE DOZEN ½ DZ 3 | 1 DZ 5

SOUP DU JOUR pint 8 | quart 15

ROCKYS ROADKILL CHILI PINT 11 | QUART 20

HOUSE MADE COLE SLAW pint 4 | quart 7

**RASPBERRY MAPLE
VINAIGRETTE DRESSING quart 17**

HOUSE SALAD (SERVES 4-6) 25
Mixed Greens, Raspberry Maple Vinaigrette, Bleu Cheese,
Sliced Red Onions, Dried Cranberries, Walnuts

MASHED POTATOES pint 6 | quart 11

RICE PILAF pint 3 | quart 6

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.

SALADS

HOUSE SALAD 6

Mixed Greens, Raspberry Maple Vinaigrette,
Bleu Cheese, Sliced Red Onions, Dried Cranberries, Walnuts

PECAN ENCRUSTED CHICKEN SALAD 13

Raspberry Vinaigrette Dressing, Mandarin Oranges,
Red Onion, Blue Cheese, Cranberries

GRILLED SALMON SPINACH SALAD 14

Honey Mustard Vinaigrette, Bleu Cheese,
Grapefruit, Dried Cherries, Red Onion

SANDWICHES & TENDERS

*8 OZ. ANGUS BURGER 11

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

CRISPY CHICKEN TENDERS 10

French Fries & Ranch

GRILLED CHICKEN SANDWICH 11

Swiss Cheese, Lettuce, Tomato, Sliced Red Onion,
Mayonnaise, French Fries

MAIN COURSES

*Following items are a la carte and bread is included. Served
with cole slaw or soup, add a house salad for \$3.50*

* CRACKER CRUSTED ATLANTIC SALMON 19

Mustard Aioli, Rice Pilaf, Fresh Vegetables

GREAT LAKES WALLEYE SAUTÉ 20

Shiitake Mushrooms, Almonds, Wilted Spinach,
Rice Pilaf, Tartar Sauce

BROILED GREAT LAKES WHITEFISH 18

Rice Pilaf, Fresh Vegetables, Tartar Sauce

POTATO CRUSTED GREAT LAKES WHITEFISH 18

Fresh Vegetables, Mustard Sauce

*GRILLED PORK CHOP 19

Mashed Potatoes, Fresh Vegetables, Natural Sauce

*6OZ. FILET MIGNON 27

Red Wine Sauce, Whipped Potatoes, Fresh Vegetables

*GRILLED 12OZ. NEW YORK STRIP STEAK 29

Mashed Potatoes, Fresh Vegetables, Red Wine Sauce

FOUR-CHEESE TORTELLONI 15

Roasted Tomato Cream, Spinach, Parmesan

SHRIMP PROVENCAL 19

Wine, Tomatoes, Garlic, Herbs, Rice Pilaf

CREOLE SHRIMP 19

Linguine, Tomatoes, Spinach, Garlic,
White Wine, Parmesan

DESSERTS

Fruit Cobbler of the Day 5 | Key Lime 6

House Made Carrot Cake 6