

DINNER: 2025

*Make Your Reservations  
Online at Resy.com  
or Call us at 248-349-4434*

### APPETIZERS

**BLACKENED FISH TACOS 12**

Shredded Cabbage, Jalapeño Lime Sauce, Pico de Gallo

**OYSTERS ROCKY FLORENTINE (4) 12**

Spinach-Garlic-Shallots-Parmesan Cheese

**SALMON PÂTÉ 13**

Pickled Eggs, Capers, Sesame Crackers

**FRIED BRUSSEL SPROUTS 13**

Balsamic Syrup, Applewood Bacon, Bleu Cheese Crumbles

**SPINACH ARTICHOKE DIP 13**

Crispy Tortilla Chips, Boursin Cheese, Parmesan, Pico de Gallo

**MUSSELS CASINO 13**

Garlic Casino Butter, Sherry

**FRIED CALAMARI 14**

Provençal Sauce, Banana Peppers, Garlic, Capers

**SHRIMP COCKTAIL 14**

Horseradish, Cocktail Sauce, Cucumber Salsa

**HOUSE SMOKED SLICED SALMON 15**

Herb Cheese, Capers, Chopped Egg, Flatbread Crackers

**SHRIMP & CRAB CAKES 15**

Chili Lime Aioli, Pineapple Salsa

**½ DOZEN OYSTERS 18**

Long Island Sound Horseradish, Cocktail Sauce, Lemon

### TODAYS SOUP

**ROCKY'S ROADKILL CHILI 8**

(Topped w/ Cheese & Onion)  
(Not included as choice with Entrée)

**CROCK OF FRENCH ONION 8**

**BLACK BEAN 6**

(Topped with Sour Cream & Salsa)  
(Contains Pork)

**SOUP OF THE DAY 6**

### CHEF'S DINNER FEATURES

**CHEF'S SPECIALS & SOUP  
CHANGE DAILY!!!**

**CALL TODAY TO ASK  
ABOUT OUR SPECIALS!  
(248) 349-4434**

### DINNER SALADS

**MARTHA'S VINEYARD HOUSE SALAD 14**

Mixed Greens, Dried Cranberries, Bleu Cheese Crumbles, Walnuts, Red Onions,  
House Made Raspberry Maple Vinaigrette Dressing  
With Grilled Chicken 18 With Grilled Salmon 20

**CAESAR SALAD 14**

Romaine Lettuce, Parmesan Cheese, Croutons, House Made Caesar Dressing  
With Grilled Chicken 18 With Salmon 20

**GRILLED CHICKEN APPLE MAPLE SALAD 18**

Mixed Greens, Apples, Red Onions, Dried Cherries, Crumbled Bleu Cheese, Candied Walnuts,  
House Made Apple Maple Vinaigrette Dressing

**PECAN ENCRUSTED CHICKEN SALAD 18**

Mixed Greens, Dried Cranberries, Bleu Cheese Crumbles, Walnuts, Red Onions, Mandarin Oranges,  
House Made Raspberry Maple Vinaigrette Dressing

**SALMON SPINACH SALAD 20**

Goat Cheese, Strawberries, Dried Cherries, Sliced Almonds, Tomatoes, Red Onion,  
House Made Honey Mustard Vinaigrette Dressing

**\*BLACKENED TENDERLOIN TIP SALAD 22**

Wedge of Iceberg, Bacon, Red Onions, Grape Tomatoes, Bleu Cheese Crumbles, Croutons,  
House Made Bleu Cheese Dressing

### MAIN COURSES

All Main Courses Include Choice of One: Black Bean Soup, Soup Du Jour, or Cole Slaw.  
Substitute House Salad with Raspberry Maple Vinaigrette Dressing \$4.00  
Substitute Caesar \$8.00 ----- Substitute Wedge Salad \$8.00  
Substitute French Onion Soup \$4.00

### SEAFOOD

**FRIED FROG LEGS 24**

Garlic Casino Butter, Rice Pilaf, Fresh Vegetables

**GRILLED RAINBOW TROUT 26**

Lemon White Wine Sauce, Cucumber Salad Garnish, Roasted Potatoes, Fresh Vegetables

**GREAT LAKES BROILED WHITEFISH 28**

Rice Pilaf, Fresh Vegetables, Fresh Lemon, Tartar Sauce

**POTATO ENCRUSTED WHITEFISH 28**

Lemon White Wine Sauce, Fresh Vegetables, Crispy Hashbrown Topping

**BROILED ATLANTIC COD 29**

Lemon White Wine Sauce, Basmati Rice, Green Beans, Marinated Cucumbers,  
Blistered Tomatoes, Feta Cheese

**CHIPOTLE HONEY GLAZED SALMON 30**

Basmati Rice, Pineapple Salsa, Asparagus

**GREAT LAKES WALLEYE SAUTÉ 30**

Brown Butter Vinaigrette, Basmati Rice, Spinach w/ Shiitake Mushrooms-Almonds

### BEEF, PORK, AND FOWL

**CHICKEN SCALOPINI 22**

Roasted Chicken Sauce, Shiitake Mushrooms, Basil, Sun Dried Tomatoes, Mashed Potatoes, Green Beans

**MEDALLIONS OF PORK TENDERLOIN SAUTÉ 25**

Apple Cider Cream, Bleu Cheese, Dried Cherries, Smoked Ham, Rice Pilaf,  
Braised Red Cabbage, Green Beans

**PAN SEARED TOMAHAWK PORK CHOP 29**

Natural Sauce, Spiced Apples, Maple Brown Sugar Whipped Sweet Potatoes,  
Green Beans, Braised Red Cabbage

**\*6 OZ. FILET MIGNON 35**

Red Wine Sauce, Crispy Onion Garnish, Whipped Potatoes, Fresh Vegetables

**BRAISED SHORT RIB OF BEEF 37**

Red Wine Sauce, Whipped Potatoes, Asparagus, Crispy Onion Garnish

**\*GRILLED 12 OZ. NEW YORK STRIP 38**

Red Wine Sauce, Balsamic Glazed Roasted Mushrooms & Cipollini Onions,  
Whipped Potatoes, Green Beans

### PASTA

**PORTABELLA MUSHROOM RAVIOLI 20**

Tomato Cream Sauce, Portabella Mushroom & Parmesan Cheese Stuffed Ravioli, Spinach

**SHRIMP & ARTICHOKE LINGUINE 23**

Provençal Sauce, Gulf Shrimp, Artichokes, Mushrooms, Spinach, Parmesan Cheese, Fresh Linguine

**GULF SHRIMP CREOLE PASTA 23**

White Wine, Creole Seasoning, Cream, Fresh Linguine, Spinach, Garlic, Tomatoes, Gulf Shrimp,  
Parmesan Cheese

**FRUIT DE MER 26**

Provençal Sauce, White Wine, Fresh Fettuccine, Sea Scallops, Mussels, Atlantic Salmon, Gulf Shrimp