

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

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

OYSTERS ROCKY FLORENTINE (5) 15

Spinach-Garlic-Shallots-Pernod-Parmesan Cheese

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 21

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 29

Rice Pilaf, Fresh Vegetables, Fresh Lemon, Tartar Sauce

POTATO ENCRUSTED WHITEFISH 29

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 23

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 21

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 24

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