STEAKS - FRESH FISH - RAW BAR

<u>LUNCH:</u> 2025 (Lunch is Served Tuesday-Friday Only)

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

APPETIZERS

BEER BATTERED ONION RINGS 8

BLACKENED FISH TACOS (2) 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

SPINACH ARTICHOKE DIP 13 Crispy Tortilla Chips, Boursin Cheese, Parmesan, Pico de Gallo

FRIED CALAMARI 14 Provençal Sauce, Banana Peppers, Garlic, Capers

SHRIMP COCKTAIL 14 Cocktail Sauce, Horseradish, Cucumber Salsa

HOUSE SMOKED SLICED SALMON 15 Herb Cheese, Capers, Chopped Egg, Flatbread Crackers

 ½ DOZEN OYSTERS
 18

 Long Island Sound Horseradish, Cocktail Sauce, Lemon

SOUP

ROCKY'S ROADKILL CHILLI 8 (Garnished w/ Cheddar & Onion) (Not included as choice with Entrée)

CROCK OF FRENCH ONION 8

BLACK BEAN 6 (Garnished with Sour Cream & Salsa) (Contains Pork)

SOUP OF THE DAY 6

LUNCH SALADS

MARTHA'S VINEYARD HOUSE SALAD 8

Mixed Greens, Dried Cranberries, Bleu Cheese Crumbles, Walnuts, Red Onions, House Made Raspberry Maple Vinaigrette Dressing With Grilled Chicken **14** With Grilled Salmon **16**

CLASSIC WEDGE OF ICEBERG SALAD 12

Crisp Bacon, Bleu Cheese Crumbles, Grape Tomatoes, Red Onions, Croutons, Bleu Cheese Dressing

CAESAR SALAD 12

Romaine Lettuce, Parmesan Cheese, Croutons, House Made Caesar Dressing With Grilled Chicken **17** With Salmon **19**

APPLE MAPLE SALAD 12

Mixed Greens, Apples, Red Onions, Dried Cherries, Crumbled Bleu Cheese, Candied Walnuts, House Made Apple Maple Vinaigrette Dressing With Grilled Chicken **17** With Grilled Salmon **19**

J.L. HUDSON MAURICE SALAD 16

Iceberg Lettuce, Gherkin Pickles, Green Olives, Ham, Turkey, Swiss Cheese, Maurice Dressing

PECAN ENCRUSTED CHICKEN SALAD 17

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

*BLACKENED TENDERLOIN TIP SALAD 22

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

MAIN COURSES

All Main Courses Include Cole Slaw Substitute Black Bean Soup or Soup de Jour for \$2 Substitute House Salad with Raspberry Maple Vinaigrette Dressing \$4.50 Substitute Caesar \$8.00 Substitute Wedge Salad \$8.00 Substitute French Onion Soup \$4.50

BAKED MEATLOAF 15 Red Wine Sauce, Mashed Potatoes, Fresh Vegetables, Crispy Onions

PORTOBELLO MUSHROOM RAVIOLI 16 Tomato Cream Sauce, Spinach, Parmesan Cheese

CHICKEN SCALLOPINI 17 Shiitake Mushrooms, Sundried Tomatoes, Basil, Natural Sauce, Mashed Potatoes, Green Beans

MEDALLIONS OF PORK TENDERLOIN SAUTÉ 17 Apple Cider Cream, Bleu Cheese, Dried Cherries, Smoked Ham, Rice Pilaf, Fresh Vegetables

FRIED FROG LEGS 17 Rice Pilaf, Fresh Vegetables, Garlic Casino Butter

RED OR WHITE CHOPPED CLAM LINGUINE 18 Casino Butter, Sautéed Spinach, Chopped Clams, Mussels, Fresh Linguine

SHRIMP & ARTICHOKE LINGUINE 19 Provençal Sauce, Gulf Shrimp, Artichokes, Mushrooms, Spinach, Parmesan Cheese, Fresh Linguine

SHRIMP CREOLE 19 Fresh Linguine, Gulf Shrimp, White Wine, Spinach, Garlic, Tomatoes, Creole Seasoning, Cream, Parmesan Cheese

BROILED GREAT LAKES WHITEFISH 19 Fresh Vegetables, Rice Pilaf, Lemon, Tartar Sauce

BROILED COD 20 Lemon White Wine Sauce, Rice Pilaf, Green Beans, Marinated Cucumbers, Blistered Tomatoes, Feta Cheese

CHIPOTLE HONEY GLAZED SALMON 20 Pineapple Salsa, Broccolini, Rice Pilaf

GREAT LAKES WALLEYE SAUTÉ 21 Rice Pilaf, Sautéed Spinach-Mushrooms-Almonds, Brown Butter Vinaigrette, Tartar Sauce

BEEF STROGANOFF 22

CHEF'S SPECIALS & SOUP CHANGE DAILY!!!

CHEF'S LUNCH FEATURES

LUNCH BOX

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

Beef Tenderloin Tips with Garlic, Mushrooms, Red Wine Sauce, Cream, Parmesan Cheese, Pappardelle Pasta

*6 OZ. FILET MIGNON 37

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

SANDWICHES & LIGHTER FARE

1/2 SMOKED TURKEY REUBEN & CUP OF SOUP 13

Smoked Turkey, Swiss Cheese, Coleslaw, Thousand Island Dressing, Rye Toast

HAM & TURKEY CLUB SANDWICH 14

Smoked Turkey, Ham, Bacon, Mayonnaise, Lettuce, Tomato, Multi Grain Toast, French Fries

FISHWICH 15

Havarti Cheese, Lettuce, Tartar Sauce, Brioche Bun, French Fries, Coleslaw

BLACKENED CHICKEN SANDWICH 15

Chili Lime Aioli, Havarti Cheese, Lettuce, Tomato, Brioche Bun, French Fries, Coleslaw

*8 OZ. ANGUS BURGER 15

Lettuce, Tomato, Onion, Pickles, Brioche Bun, French Fries, Coleslaw

Split Plate Charge \$5.50 | Parties requiring 10 or more separate checks will have a 25% gratuity added | Parties of 8 or more will have a 20% gratuity added | Most entrées 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. **Fish May Contain Small Bones**