



DINNER: 2026

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

FRIED BRUSSEL SPROUTS 13

Balsamic Syrup, Applewood Bacon, Bleu Cheese Crumbles

SPINACH ARTICHOKE DIP 13

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

SMOKED WHITEFISH PÂTÉ 13

Pickled Jalapeños, Pickled Red Onions, Flatbread Crackers

BURRATA CAPRESE 14

Balsamic Syrup, Fresh Basil, Black Pepper, Olive Oil, Heirloom Tomatoes, Baby Arugula, Grilled French Bread

SHRIMP COCKTAIL 15

Cucumber Salad, Basil Oil, Cocktail Sauce

FRIED CALAMARI 16

Provençal Sauce, Banana Peppers, Garlic, Capers

HOUSE SMOKED SLICED SALMON 16

Herb Cheese, Capers, Chopped Egg, Flatbread Crackers

SHRIMP & CRAB CAKES 17

Chili Lime Aioli, Pineapple Salsa

MUSSELS CASINO 17

Garlic Casino Butter, Sherry

OYSTERS ROCKY FLORENTINE (5) 18

Spinach-Garlic-Shallots-Pernod-Parmesan Cheese

TODAY’S SOUP

ROCKY’S ROADKILL CHILI 9

(Served w/ Shredded Cheese & Onion)
(NOT Included As Choice With Entrée)

CROCK OF FRENCH ONION 9

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

GRILLED CHICKEN APPLE MAPLE SALAD 18

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

PECAN ENCRUSTED CHICKEN SALAD 18

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

SALMON SPINACH SALAD 21

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

*BLACKENED TENDERLOIN TIP SALAD 23

Wedge of Iceberg Lettuce, 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 \$4.50 Substitute Wedge Salad \$8.00 Substitute French Onion Soup \$4.50

SEAFOOD & LAKE FISH

FRIED FROG LEGS 25

Garlic Casino Butter, Rice Pilaf, Fresh Vegetables

GRILLED RAINBOW TROUT 27

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

BROILED GREAT LAKES WHITEFISH 29

Rice Pilaf, Fresh Vegetables, Lemon Wedge

POTATO ENCRUSTED WHITEFISH 29

Lemon White Wine Sauce, Fresh Vegetables, Crispy Hashbrown Topping

CHIPOTLE HONEY GLAZED SALMON 30

Chipotle Honey Glaze, Pineapple Salsa, Basmati Rice, Fresh Vegetables

GREAT LAKES WALLEYE SAUTÉ 32

Basmati Rice, Sautéed Spinach-Mushrooms-Almonds, Brown Butter Vinaigrette

MISO GLAZED WILD ALASKAN HALIBUT 36

Basmati Rice, Baby Bok Choy, Pickled Ginger, Roasted Peanuts, Green Onion

BEEF, PORK, AND FOWL

CHICKEN PICCATA 25

Lemon Butter Sauce, Capers, Artichokes, Garlic, Roasted Baby Carrots, Green Beans, Whipped Potatoes

MEDALLIONS OF PORK TENDERLOIN SAUTÉ 25

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

HERB GRILLED TOMAHAWK PORK CHOP 29

Natural Sauce, Roasted Potatoes, Green Beans, Bell Pepper Relish, Pickled Red Onion

*6 OZ. FILET MIGNON 42

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

*GRILLED 16 OZ. RIBEYE 44

Red Wine Sauce, Whipped Potatoes, Broccolini, Old Bay Spiced Fried Mushrooms

PASTA

PORTOBELLO MUSHROOM RAVIOLI 22

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

SHRIMP & CHICKEN PENNE PASTA 23

White Wine Cream Sauce, Grape Tomatoes, Mushrooms, Spinach, Basil, Parmesan Cheese

GULF SHRIMP CREOLE PASTA 24

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

FRUIT DE MER 26

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