rocky's
STEAKS ▪ FRESH FISH ▪ RAW BAR

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

SMOKED WHITEFISH PÂTÉ 13
Pickled Jalapeños, Pickled Red Onions, Flatbread Crackers

FRIED BRUSSEL SPROUTS 14
Balsamic Syrup, Applewood Bacon, Bleu Cheese Crumbles

SPINACH ARTICHOKE DIP 14
Crispy Tortilla Chips, Boursin Cheese, Parmesan, Pico de Gallo

TRADITIONAL HUMMUS 14
Chili Crunch, Cured Sumac Spice, Radish,
Fried Chick-Peas, Za'Tar Spice Grilled Pita

SHRIMP COCKTAIL 16
Cucumber Salad, Basil Oil, Cocktail Sauce

FRIED CALAMARI 17
Provençal Sauce, Banana Peppers, Garlic, Capers

HOUSE SMOKED SLICED SALMON 17
Herb Cheese, Capers, Chopped Egg, Flatbread Crackers

MUSSELS CASINO 17
Garlic Casino Butter, Sherry

SHRIMP & CRAB CAKES 18
Chili Lime Aioli, Pineapple Salsa

OYSTERS ROCKY FLORENTINE (5) 18
Spinach-Garlic-Shallots-Pernod-Parmesan Cheese

½ DOZEN BLUEPOINT OYSTERS 18
Long Island Sound Horseradish, Cocktail Sauce, Lemon

TODAY'S SOUP

ROCKY'S ROADKILL CHILLI 10
(Topped w/ Cheese & Onion)
(NOT Included as Choice with Entrée)

CROCK OF FRENCH ONION 10

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

***BLACKENED TENDERLOIN TIP SALAD 24**
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 $5.50

SEAFOOD & LAKE FISH

FRIED FROG LEGS 25
Garlic Casino Butter, Rice Pilaf, Fresh Vegetables

BROILED GREAT LAKES WHITEFISH 30
Rice Pilaf, Fresh Vegetables, Lemon Wedge

POTATO ENCRUSTED WHITEFISH 30
Lemon White Wine Sauce, Fresh Vegetables, Crispy Hashbrown Topping

MAPLE GLAZED ATLANTIC SALMON 31
Apple Cider Dijon Mustard Sauce, Roasted Butternut Squash-Yukon Gold Potatoes, Baby Kale,
Caramelized Onions, Toasted Pumpkin Seeds, Pomegranate

BROILED ALASKAN COD 33
Lemon White Wine Sauce, Basmati Rice, Green Beans, Marinated Cucumbers,
Blistered Tomatoes, Feta Cheese

GREAT LAKES WALLEYE SAUTÉ 33
Basmati Rice, Sautéed Spinach-Mushrooms-Almonds, Brown Butter Vinaigrette

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 30
Natural Sauce, Roasted Potatoes, Green Beans, Bell Pepper Relish, Pickled Red Onion

MAPLE LEAF FARMS HALF DUCK 35
Natural Sauce, Baked Spaetzle w/ Bleu Cheese & Red Onion, Braised Red Cabbage,
Green Beans, Cranberry Orange Relish

BRAISED BEEF OF SHORT RIB 42
Red Wine Sauce, Asparagus, Whipped Potatoes, Crispy Onions

***6 OZ. FILET MIGNON 43**
Red Wine Sauce, Crispy Onion Garnish, Whipped Potatoes, Fresh Vegetables

***16 OZ. RIBEYE 44**
Red Wine Sauce, Whipped Potatoes, Old Bay Spiced Fried Mushrooms, Asparagus

PASTA

BUTTERNUT SQUASH RAVIOLI 23
Apricot Brandy, Dried Cherries & Apricots, Baby Kale, Pecans, Bleu Cheese

GULF SHRIMP CREOLE PASTA 24
White Wine, Creole Seasoning, Cream, Fresh Linguini, Spinach, Garlic, Tomatoes, Gulf Shrimp,
Parmesan Cheese

SHRIMP & CHICKEN PENNE PASTA 24
Cream, White Wine, Parmesan Cheese, Cherry Tomatoes, Mushroom, Spinach, Garlic, Basil

FRUIT DE MER 26
Provençal Sauce, White Wine, Scallops, Mussels, Atlantic Salmon, Gulf Shrimp, Fresh Fettuccini

SEAFOOD RAVIOLI 26
Roasted Red Pepper Cream Sauce, Lobster, Gulf Shrimp, Baby Kale, Corn, Andouille Sausage

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