rocky's
STEAKS ▪ FRESH FISH ▪ RAW BAR

***LUNCH:* 2026**

(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

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

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

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

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

SOUP

ROCKY'S ROADKILL CHILI 10
(Topped w/ Cheese & Onion)
(NOT Included As Choice With Entrée)

CROCK OF FRENCH ONION 10

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

SOUP OF THE DAY 6

CHEF'S LUNCH FEATURES

CHEF'S SPECIALS & SOUP CHANGE DAILY!!!

LUNCH BOX

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

LUNCH SALADS

MARTHA'S VINEYARD HOUSE SALAD 12
Mixed Greens, Dried Cranberries, Bleu Cheese Crumbles, Walnuts, Red Onions,
House Made Raspberry Maple Vinaigrette Dressing
With Grilled Chicken **18** With Grilled Salmon **19**

J.L. HUDSON MAURICE SALAD 17
Iceberg Lettuce, Gherkin Pickles, Green Olives, Ham, Turkey, Swiss Cheese, Maurice Dressing

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

PECAN ENCRUSTED CHICKEN SALAD 18
Mixed Greens, Dried Cranberries, Bleu Cheese Crumbles, Red Onions, Mandarin Oranges,
House Made Raspberry Maple Vinaigrette Dressing

GRILLED SALMON APPLE MAPLE SALAD 19
Mixed Greens, Apples, Red Onions, Dried Cherries, Crumbled Bleu Cheese, Candied Walnuts,
House Made Apple Maple Vinaigrette Dressing
With Grilled Chicken **18**

***BLACKENED TENDERLOIN TIP SALAD 24**
(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 $4.50 Substitute Wedge Salad $8.00 Substitute French Onion Soup $5.50

BAKED MEATLOAF 17
Red Wine Sauce, Whipped Potatoes, Fresh Vegetables, Crispy Onions

BUTTERNUT SQUASH RAVIOLI 18
Apple Cider Cream, Bleu Cheese, Dried Cherries, Apricots, Pecans, Baby Kale

CHICKEN PICCATA 18
Lemon Butter Sauce, Capers, Artichokes, Garlic, Green Beans, Whipped Potatoes

MEDALLIONS OF PORK TENDERLOIN SAUTÉ 19
Sweet Vermouth Cream, Sundried Tomatoes, Garlic, Shiitake Mushrooms,
Basil, Rice Pilaf, Green Beans

SHRIMP & CHICKEN PENNE PASTA 19
White Wine Cream Sauce, Mushroom, Spinach, Cherry Tomato, Basil, Parmesan

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

PESTO PAN ROAST 20
Gulf Shrimp, Sea Scallops, Artichokes, Sundried Tomatoes, Basil Pesto Cream, Rice Pilaf

FRIED FROG LEGS 20
Rice Pilaf, Fresh Vegetables, Garlic Casino Butter

BROILED GREAT LAKES WHITEFISH 20
Fresh Vegetables, Rice Pilaf, Tartar Sauce

POTATO ENCRUSTED WHITEFISH 20
Lemon White Wine Sauce, Fresh Vegetables, Crispy Hashbrown Topping

MAPLE GLAZED ATLANTIC SALMON 23
Apple Cider Dijon Mustard Sauce, Roasted Butternut Squash, Yukon Gold Potatoes, Baby Kale,
Caramelized Onions, Toasted Pumpkin Seeds, Pomegranate

BEEF TENDERLOIN TIP SAUTÉ 24
Red Wine Sauce, Sundried Tomatoes, Fresh Basil, Roasted Garlic, Whipped Potatoes,
Fresh Vegetables, Crispy Onions

GREAT LAKES WALLEYE SAUTÉ 24
Brown Butter Vinaigrette, Rice Pilaf, Spinach w/ Shiitake Mushrooms-Toasted Almonds

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

SANDWICHES & LIGHTER FARE

½ SMOKED TURKEY REUBEN & CUP OF SOUP 15
Smoked Turkey, Swiss Cheese, Thousand Island Dressing, Cole Slaw, Rye Toast

HAM & TURKEY CLUB SANDWICH 15
Multi Grain Toast, Mayonnaise, Lettuce, Tomato, Bacon, French Fries

FISHWICH 16
Havarti Cheese, Lettuce, Tartar Sauce, French Fries

CHICKEN CORDON BLEU SANDWICH 16
Grilled Chicken Breast, Smoked Ham, Swiss Cheese, Fried Egg, Mayo, Brioche Bun, Lettuce,
French Fries

CORNED BEEF REUBEN 17
1000 Island Dressing, Sauerkraut, Swiss Cheese, Marbled Rye Bread, French Fries

***8 OZ. ANGUS BURGER 17**
Lettuce, Tomato, Onion, Pickles, Brioche Bun, French Fries

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 l 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**