

# THE ROOKERY

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## BAR BITES, SHAREABLES, AND STARTERS

### Key West Shrimp Cocktail

Five Freshly Poached Jumbo Pink Shrimp served with Spicy Cocktail Sauce and Fresh Lemon

16

### Chicken Quesadilla

Grilled Chicken, Cheddar and Jack Cheese, Sautéed Bell Peppers, and Scallions. Served with Guacamole, Salsa, and Sour Cream

15

### Brie & Fig Flatbread

Fig Preserves, French Brie Cheese, and Parmesan Cheese topped with Granny Smith Apple Slaw and Balsamic Glaze.

16

### Coconut Shrimp

Half Dozen Crispy Coconut Shrimp served with Orange Ginger Sauce & Plum Sauce

15

### Buffalo Wings

Half Dozen Chicken Wings tossed with a Mild Buffalo Sauce and Served with Carrot and Celery Sticks

13

## SALADS AND SANDWICHES

### Cauliflower & Salmon Salad

Romaine Lettuce, Shaved Cauliflower, Sun-Dried Cherries, Smokehouse Bacon, Toasted Almonds, Carrot, Blue Cheese Crumbles, and Pumpnickel Croutons tossed with White French Dressing and topped with Grilled Salmon

19

### Asian Chicken Salad

Mixed Greens, Pineapple, Scallions, Bell Peppers, Carrots, Tomato, Edamame, Water Chestnuts, and Grilled Chicken Breast topped with Crispy Wonton Strips served with Sesame Ginger Dressing

16

### New England Lobster Roll

Lobster Meat Salad prepared with Old Bay, Mayo, Celery, and Lemon. Served on a Toasted Brioche Roll with Shredded Lettuce

24

### Fried Gulf Grouper Sandwich

Deep Water Black Grouper Filet served Crispy on a Griddled Kaiser Roll with Remoulade Sauce

22

### Philly Cheese Steak

Shaved Ribeye prepared with Sautéed Onions and White Cheese Sauce on an Amoroso Roll.

18

### The Rookery Cheeseburger

8 oz. Blend of Brisket Sirloin and Chuck Char-Grilled with Choice of Cheese served on a Griddled Kaiser Roll.

16

*Add Mushrooms, Grilled Onions \$1 each or Bacon \$2.50*

*All sandwiches served with choice of French Fries, Cole Slaw, Onion Rings, Fresh Fruit, or Sweet Potato Fries (add \$3)*



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*All Dinner Entrées and Daily Specials include a choice of Today's Fresh Soup, Gazpacho, Garden Salad, Greek Salad or Caesar Salad*

FEATURED THIS WEEK - FEBRUARY 5TH

## Wednesday - Pasta Bolognese

Traditional Recipe prepared with Veal, Beef, Pork, and San Marzano Tomatoes served over Fettuccini Pasta with Grated Parmesan Cheese

26

## Thursday - Chicken Francaise

Chicken Scallopini prepared with Parmesan Egg Batter served over Lemon Caper Sauce with Angel Hair Pasta and Fresh Vegetables

26

## Friday - Atlantic Halibut

Pan Seared and served with Lemon Herb Sauce over Ancient Grain Mix and Grilled Vegetables

32

## Saturday - Braised Lamb Shank

Served with Red Wine Sauce over Yukon Gold Whipped Potato and Fresh Vegetables

30

## ENTREES

### Petite Filet Mignon

5 oz. Tenderloin of Beef with Brandied Green Peppercorn Sauce and Yukon Gold Whipped Potato and Vegetables

31

### Simply Grouper

Deep Water Black Grouper Filet prepared Grilled or Blackened with Yellow Pepper Coulis. Topped with Avocado Tomato Salsa and Served Over Jasmine Rice with Julienne Vegetables

30

### Cajun Penne

Combination of Blackened Chicken, Bay Shrimp, and Andouille Sausage prepared with Onion, Garlic, and Bell Peppers tossed in a Spicy Creole Tomato Sauce

26

### Chicken Picatta

Chicken Scallopini prepared with Garlic, Capers, Lemon, and White Wine Sauce served over Fresh Pasta and Vegetables

28

### Scottish Salmon

Herb-Seared Salmon Filet served over Citrus Beurre Blanc with Jasmine Rice and Julienne Vegetables

29

### Caribbean Shrimp

Wild Caught Pink Shrimp grilled with Island Spices. Served with Red Curry Coconut Sauce over Jasmine Rice with Julienne Vegetables and Tropical Fruit Salsa

28

*Chef Joe welcomes any request for vegan and gluten free options*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

