

THE ROOKERY

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

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



THE ROOKERY

FEATURED THIS WEEK - JANUARY 8TH

Wednesday - Chicken Francese

Served with Caper Lemon Sauce over Capellini Pasta
and Fresh Vegetables

26

Thursday - Beef Stroganoff

Prepared with Mushroom, Onion, and Sour Cream Sauce served with
Buttered Egg Noodles and Fresh Vegetables

28

Friday - North Atlantic Halibut

Pan Seared and served over Mediterranean Style Quinoa with
Grilled Vegetables and Herb Vinaigrette

29

Saturday - Veal Piccata

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

29

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*

