

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, Sauteed 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 a 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. Pumpnickel Croutons tossed with White French Dressing and topped with Grilled Salmon

19

Asian Chicken Salad

Mixed Greens, Pineapple, Scallions, Bell Peppers, Carrots, Tomato, Edemame, 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 and Coleslaw

24

Fried Gulf Grouper Sandwich

Deep Water Black Grouper Filet served Crispy on a Griddled Kaiser Roll with Remoulade Sauce, French Fries, and Cole Slaw

22

Philly Cheese Steak

Shaved Ribeye prepared with Sauteed Onions and White Cheese Sauce on an Amoroso Roll. Served with French Fries

18

The Rookery Cheeseburger

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

Served with French Fries

16



THE ROOKERY

*All Dinner Entrees and Daily Specials include a choice of Yukon Mashed Potatoes, Harvest Rice Blend, or Roasted Baby Potatoes
Includes Seasonal Vegetables.*

FEATURED THIS WEEK - DECEMBER 4TH

Wednesday - Beef Tri-Tip Roast

Served with Red Wine Sauce, Whipped Yukon Gold Potato, and Fresh Vegetables
28

Thursday - Rookery Closed

The Rookery is Closed Thursday Night so that Staff can serve at the Holiday Concert Food Stations & Bar

Friday - Blackened Mahi

Served with a Creole Tomato Sauce, a Harvest Rice Blend, and Fresh Vegetables
29

Saturday - Beef Short Rib

Braised until Fork Tender. Served with a Cabernet Demi-Glace, Yukon Gold Whipped Potato, and 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*

