BAR BITES AND SHAREABLES

Chicken Quesadilla

Marinated Buffalo Chicken with Bacon and Cheddar-Jack Cheese. Served with Sour Cream and Salsa.

Half Dozen Buffalo Chicken Wings

13

14

15

Chicken wings tossed in "Frank's Hot Sauce" and Served with Vegetable Crudité.

Half Dozen Coconut Shrimp 15 Served with Fruit Curry Sauce Available as an Entrée with Jasmine Rice Pilaf and Seasonal Vegetables. 25

Artichoke Beignets Served with Creole Mustard Sauce.



Clams Casino

14 Half Shell Clams, Stuffed with Sauteed Peppers, Bacon, Garlic-Herb Butter, and Parmesan Breadcrumb.

Shrimp Ceviche

Citrus Marinated Shrimp & Octopus with Fresh Tomato, Cucumber, Roasted Red Peppers, Cilantro, Lime, Avocado, and Cannellini Beans. Served with Wonton Chips.

Stuffed Shrimp

17

16

Shrimp Stuffed with Crabmeat Imperial and Baked Scampi Style. Served with Basil Pesto Aioli.

Beef Tenderloin Tip Skewers 15 Served with Fig & Onion Jam and Goat Cheese.

SALADS AND SANDWICHES

The Rookery Cheeseburger*

8oz. Ground Beef Charbroiled with Your Choice of American, Swiss or Cheddar Cheese, Served on a Brioche Roll with French Fries. Add Bacon, Mushrooms, Grilled Onions \$1 each

Grilled Mahi-Mahi Fish Sandwich

Served on a Brioche Roll with Lettuce, Tomato, and Homemade Tartar Sauce, Served with French Fries. *Blackened Mahi Also Available

Southwest Chop Salad

Mixed Greens, Grilled Corn, Black Beans, Tomato, Cucumber, Grilled Chicken, Avocado, Cheddar Cheese, and Topped with Crispy Tortilla Strips. Served with Citrus Yogurt Dressing and a Side of Chipotle Aioli.

Coconut Shrimp Salad

Mixed Greens, Carrot, Cucumber, Grapes, Mandaring Orange, Cranberries, Shredded Coconut and Toasted Almonds. Topped with Four Coconut Shrimp and Served with Coconut Vinaigrette.

Latugella

Bibb Lettuce, Cucumber, Blue Cheese Crumbles, Crispy Proscuitto, Roasted Tomato, and Ciabatta Croutons. Served with White Balsamic Vinaigrette.

18

15

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WEEKLY SPECIALS

WEDNESDAY, MARCH 13TH Beef Stroganoff Served with Yukon Mashed Potatoes and Seasonal Vegetables.	28
THURSDAY, MARCH 14TH Shrimp and Scallop Alfredo Served with Homemade Fettuccine.	29
FRIDAY, MARCH 15TH Chilean Sea Bass Served with Roasted Red Pepper Risotto.	33
SATURDAY, MARCH 16TH St. Patrick's Day - Corned Beef and Cabbage Dinner Served with Carrots, Parsley Potatoes, and Irish Soda Bread.	29
40 Day Dry Aged Porterhouse Steak With Your Choice of Sauce: Brandy Peppercorn, Red Wine Mushroom, or Gorgon Fondue. Served with Yukon Whipped Potatoes and Seasonal Vegetable.	65 zola
DINNER ENTRÉES All Dinner Entrées and Daily Specials include a choice of Today's Fresh Soup, Gazpacho, Garden Salad, Greek Salad or Caesar Salad	
Petite Beef Filet* 5 oz. Hand-cut with Choice of Red Wine Mushroom Sauce, Brandy Peppercorn Sauce, or Gorgonzola Fondue. Served with Roasted Potatoes and Seasonal Vegetables.	31
Filet Oscar* Petite Filet topped with Crabmeat, Aspragus, and Hollandaise Sauce.	39
Cyprus Salmon Roasted Salmon topped with Sauteed Spinach and Goat Cheese Crumbles. Served with Tomato Vinaigrette, Roasted Potatoes and Seasonal Vegetables.	29
Grilled Bone In Pork Chop With Spiced Coffee Rub, Dark Cherry & Apple Compote, Mashed Potatoes, and Seasonal Vegetables.	28
Rookery Crab Cakes Our Signature Crab Cakes with Blood Orange Beurre Blanc. Served with Jasmine Rice Pilaf and Seasonal Vegetables.	29
Pepper & Coriander Crusted Yellowfin Tuna With a Honey Soy Sauce Reduction. Served with Jasmine Rice and Seasonal Vegetables.	32
Best Fried Chicken You Have Had, Anywhere, Ever Served with Homemade Honey Butter Biscuit, Mashed Potatoes, and Seasonal Vegetables.	27
Blackened Chicken and Shrimp Fettucine With House Made Fresh Pasta, Sautéed Zucchini, Sauash, Peppers, Onions,	28

éed Zucchini, Squash, Peppers, Onions, Red Pepper Cream Sauce and Pepper Jack Cheese.

Chef Joe welcomes any request for vegan and gluten free options