

THE R O O K E R Y

BAR BITES AND SHAREABLES

Chicken Quesadilla 15

Grilled Chicken Breast with Cheddar-Jack Cheese and Bacon Served with Salsa and Sour Cream

Half Dozen Buffalo

Chicken Wings 13

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

Philly Cheesesteak

Chimichanga 14

Shredded Steak with American Cheese, Peppers and Onions in a Crispy Flour Tortilla, topped with Melted Cheddar. Served with Herb Garlic Aioli.

Half Dozen

Coconut Shrimp 15

Served with Coconut Thai Sauce
Available as an Entr e 25

Stuffed Shrimp 17

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

Beef Tenderloin

Tip Skewers 14

With Garlic Honey Soy Marinade. Served with Goat Cheese and Carmelized Fig Onions.



SALADS AND SANDWICHES

The Rookery Cheeseburger* 16

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 17

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

Grilled Chicken Sandwich 16

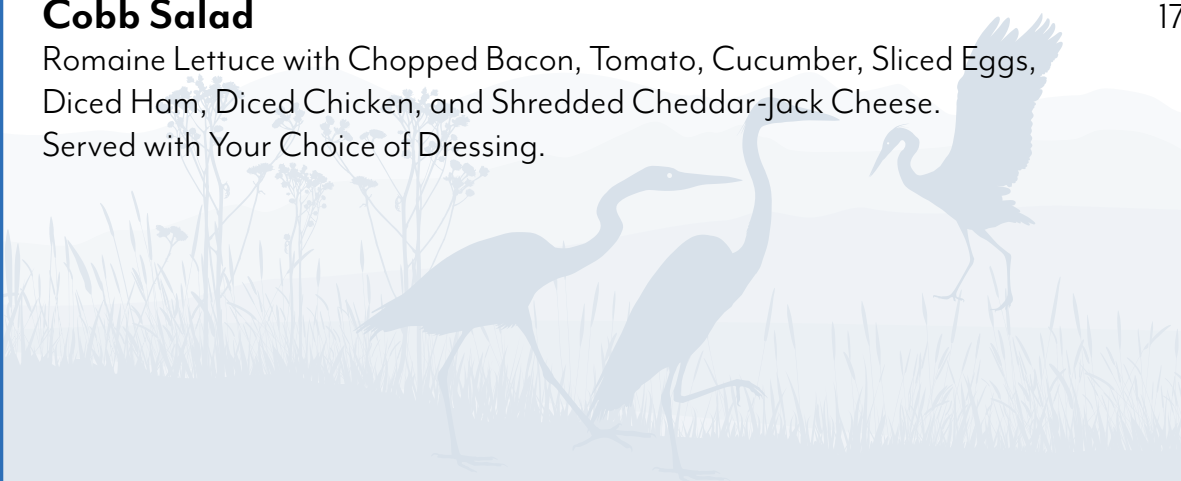
Grilled Chicken served on a Brioche Roll with Lettuce, Tomato, Onion, and French Fries.
Add Bacon \$1 - Add Avocado \$2.50

Coconut Shrimp Salad 18

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

Cobb Salad 17

Romaine Lettuce with Chopped Bacon, Tomato, Cucumber, Sliced Eggs, Diced Ham, Diced Chicken, and Shredded Cheddar-Jack Cheese. Served with Your Choice of Dressing.



THE R O O K E R Y

WEEKLY SPECIALS

TUESDAY, MAY 21ST

Rockin' The Rook

Special Menu

WEDNESDAY, MAY 22ND

Beef Stroganoff

Served with Homemade Pasta.

27

THURSDAY, MAY 23RD

Prime Rib Night

Served with Baked Potato, Au Jus and Horseradish Sauce.

31

FRIDAY, MAY 24TH

Lobster Tail Gratin

Butter Poached Lobster Tail topped with Three Cheeses and served with Newburg Sauce.

30

DINNER ENTRÉES

All Dinner Entrées and Daily Specials include a choice of

Today's Fresh Soup, Gazpacho, Garden Salad, Greek Salad or Caesar Salad

All Dinner Entrees are served with your choice of Yukon Mashed Potatoes, Jasmine Rice Pilaf, or Roasted Baby Potatoes and include Seasonal Vegetables.

Petite Beef Filet*

5 oz. Hand-cut with Brandy Peppercorn Sauce.

31

Stuffed Shrimp

Shrimp Stuffed with Crabmeat Imperial and Baked Scampi Style. Served with a Lemon Butter Sauce.

29

Grilled Salmon

Grilled Salmon topped with Sautéed Grape Tomatoes, Garlic, Fresh Basil, and Olive Oil.

29

Pork Chop Marsala

Pan Roasted Bone-In Pork Chip with a Creamy Marsala Wine Sauce.

28

Honey Stung Southern Fried Chicken

Topped with Bourbon Barbecue Bacon.

27

Seafood Pappardelle with Shrimp, Scallop, and Lobster

Sautéed Shrimp and Scallops with Homemade Pappardelle and Lobster Bisque Sauce.

28

VEGETARIAN ENTRÉES

Mediterranean Unstuffed Vegetables

Ancient Grain Pilaf with Roasted Tomatoes, Zucchini, Eggplant, and Onion. Served with a Roasted Red Pepper Sauce. Accompanied by Roasted Potatoes.

27

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*