

THE ROOKERY

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

FEATURED THIS WEEK - NOVEMBER 26TH

Wednesday - Chicken Parmesan

Crispy, golden-breaded chicken breast topped with rich marinara sauce, melted mozzarella, and Parmesan cheese, served over fresh pasta

28

Thursday - Thanksgiving Dinner

We wish all of our Members a wonderful Thanksgiving filled with the warmth of friends and family.

Friday - Lobster Night

Save the Thanksgiving leftovers for Sunday.
Indulge in some Lobster on Friday - Special Menu

Saturday - Coconut Mussels

A perfect blend of tropical flavors and ocean-fresh delight

28

ENTRÉES

Miso Salmon

Miso Charred Salmon Filet with Julienne Vegetable Nest, Mango Honey Cream Sauce, and Edemame Garnish. Served with Harvest Rice Blend

29

Liver and Onions

Tender Pan-Seared Catelli Bros. Calve's Liver Smothered with Caramelized Onions and Applewood Smoked Bacon. Served with Yukon Whipped Potatoes

28

Petite Tenderloin of Beef Filet

5 oz. Hand Cut Filet with Brandied Peppercorn Sauce. Served with Yukon Whipped Potatoes

31

Baby Back Ribs

Fall Off the Bone, Succulent, Full Rack of Baby Back Ribs with a Hint of Florida Honeybell Orange. Served with Roasted Baby Potatoes

28

Chicken Picatta

Sauteed Chicken Breast Finished with Parslied White Wine Caper Butter Sauce with Fresh Pasta

28

Grilled Mediterranean Style Grouper

Olive Oil and Herb Seasoned Grilled Grouper Topped with Plum Tomatoes, Kalamata Olives, and Greek Feta. Served with Harvest Rice Blend

30

Pork Chop Marsala

Pan Roasted Bone-In Cheshire Pork Chop with a Creamy Mushroom Marsala Sauce. Served with Yukon Whipped Potatoes

28

Chef Billy 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*

