

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
Crudité.

**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 Entrée 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

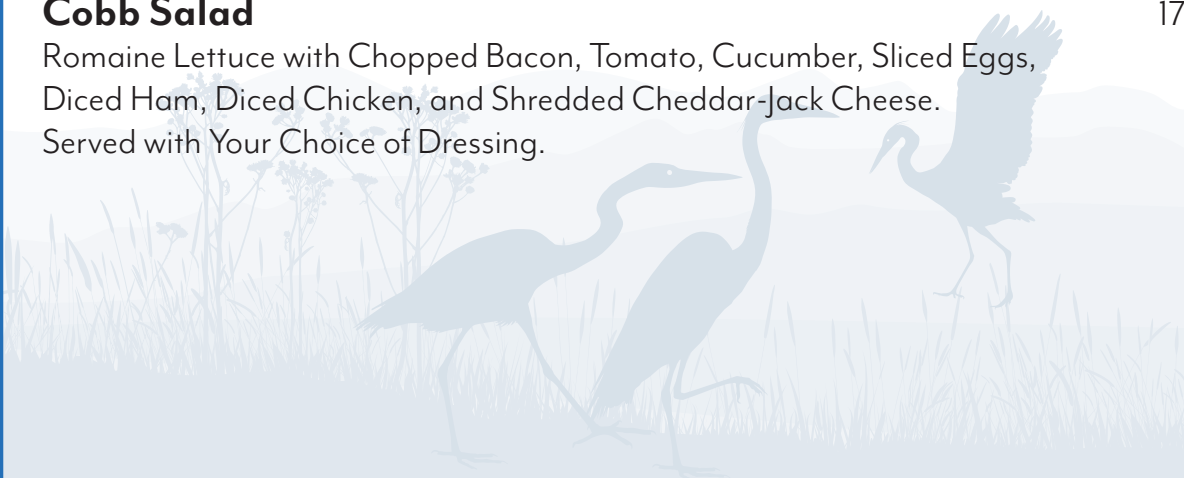
The Rookery Cheeseburger* 16
8oz. Ground Beef Charbroiled with Your Choice of American, Swiss or Cheddar
Cheese, Served on a Brioche Roll with French Fries.
Add Bacon, Mushrooms, Grilled Onions \$1 each

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

JULY DINNER SPECIALS

TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
THRILL OF THE GRILL WEEK - JULY 2ND, 3RD AND 5TH			
BBQ Rodeo Burger 19	The Gyro Burger 19	Blue Cheese, Bacon, & Balsamic Burger 19	Baby Back Ribs 25 Lobster Roll 27
9 Grilled Swordfish with Mango Salsa 28	10 Filet Tip Risotto with Rosemary & Mushrooms 28	11 Lobster Tail with Chili Lime Butter 29	12 Grilled Branzino with Olive Oil, Lemon, & Parsley 29
16 Rockin' the Rook with Rhonda Lee & Jimmy O. 28	17 Mussels in a Coconut Curry Sauce 28	18 Steak Night Dry Aged Strip Steak - 40 Dry Aged Porterhouse - 50 Boneless Rib Eye - 35	19 Crawfish & Sausage Étouffée 29
23 Grouper Tacos with Cabbage, Lime & Salsa Crema 28	24 Chicken Gyro with Tzatziki Sauce 28	25 Pork Cutlet Rollup 29	26 Lobster Night Special Menu
30 Lamb Loin with Mediterranean Couscous 29	31 Turkey Dinner 28	AUG 1 Salmon Crab Cake 29	AUG 2 Fish Fry 27

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*