

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, Sautéed 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 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, and Pumpkinseed Croutons tossed with White French Dressing and topped with Grilled Salmon

19

Asian Chicken Salad

Mixed Greens, Pineapple, Scallions, Bell Peppers, Carrots, Tomato, Edamame, 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

24

Fried Gulf Grouper Sandwich

Deep Water Black Grouper Filet served Crispy on a Griddled Kaiser Roll with Remoulade Sauce

22

Philly Cheese Steak

Shaved Ribeye prepared with Sautéed Onions and White Cheese Sauce on an Amoroso Roll.

18

The Rookery Cheeseburger

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

16

All sandwiches served with choice of French Fries, Cole Slaw, Onion Rings, Fresh Fruit, or Sweet Potato Fries (add \$3)



THE ROOKERY

FEATURED THIS WEEK - DECEMBER 18TH

Wednesday - Swordfish

Pan-Seared and served over Sherry Wine Sauce with Crabmeat over Harvest Rice and Fresh Vegetables
28

Thursday - Beef Tenderloin Tips

Prepared with Garlic, Onion, Mushroom, and Red Wine Sauce, served with Yukon Gold Whipped Potato and Fresh Vegetables
28

Friday - Shrimp Provencale

Wild Caught Gulf Shrimp prepared with Garlic, Capers, Olives, Tomato, and Basil Wine Sauce served over Jasmine Rice and Fresh Vegetables
28

Saturday - Pork Tenderloin

Roasted with Fresh Herbs and Garlic, served over Green Peppercorn Brandy Sauce with Yukon Gold Whipped Potato and Fresh Vegetables
28

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*

