

CHEF SPECIALTIES

SINATRA CHICKEN PARMIGIANA

lightly breaded smothered with marinara sauce and melted cheese served with spaghetti and garlic bread | \$17.95

LASAGNA ALLA BOLOGNESE

layers of mamma's fresh pasta sheets with ricotta and mozzarella cheese layered with our chef made pork sausage and beef bolognese sauce oven baked and topped with more sauce, served with garlic bread | \$16.95

PENNE PRIMAVERA

broccoli, mushroom, spinach, fire roasted peppers, fresh basil, garlic, virgin olive oil in a sherry cream sauce | \$12.95
add chicken | \$3, add shrimp | \$4, add both | \$5

BABY BACK BBQ GRILLED RIBS

choose two sides - half rack | \$13.95, full rack | \$17.95

*ROCKWOOD'S FAJITAS

grilled peppers, onions, mexican style rice, tex-mex beans with homemade flour tortillas served with jack cheese, guacamole and sour cream
chicken | \$15.95, steak | \$17.95, shrimp | \$18.95, combo | \$18.95, deluxe | \$19.95

CHEF MIKE'S JAMAICAN JERK CHICKEN

half a yard bird marinated in jerk seasoning and roasted served with caribbean rice and beans | \$17.95

PAN SEARED MISO SALMON

with asian style fried rice and mushroom tempura | \$18.95

SHORT RIB OF BEEF

rainbow carrots, mashed potatoes, red wine demi-glace | \$23.95

*SLOW ROASTED ANGUS PRIME RIB

slowly cooked to perfection, served with horseradish, au jus, and your choice of two sides - 12oz | \$19.95, 16oz | \$22.95

GOOD OLE FASHIONED FISH AND CHIPS

beer battered cod served with old bay sidewinder fries, tartar sauce, and coleslaw | \$13.95

*35 DAYS AGED BOURBON DRUNKEN RIBEYE

14oz certified angus beef marinated in our bourbon bbq with roasted mushrooms, mashed potatoes, and a field greens salad | \$29.95

SOUPS & SALADS

CREAMY TOMATO SOUP

\$6.95

FRENCH ONION SOUP

croutons, provolone and parmesan | \$6.95

TRADITIONAL CAESAR - GF

hearts of romaine with reggiano parmesan garlic croutons | \$8.95

ROCK THE WEDGE

iceberg lettuce, bacon bits, diced tomatoes, smothered in homestyle bleu cheese dressing and topped with crispy onion straws | \$9.95

CHINATOWN CHICKEN CRUNCH

warm rotisserie chicken, napa red cabbage, mixed greens, cucumber, carrots., red pepper, scallions, mandarin oranges, edamame and crispy wantons dressed with a ginger soy vinaigrette | \$13.95

*ACAPULCO GOLD

angus skirt steak, romaine and baby greens, tomatoes, cheddar cheese, black beans, red onions, avocado, shaved radish, crunchy tortillas dressed with a buttermilk ranch | \$14.95

*SESAME CRUSTED SEARED AHI TUNA SALAD - GF

baby greens, tomatoes, dried cranberries, toasted pinenuts and roasted corn dressed with a sesame oriental vinaigrette | \$16.95

SALAD ADD-ONS

chicken | \$5, *steak | \$6, shrimp | \$5, *ahi tuna | \$6

SIDES \$4.95

today's seasonal vegetables - gf
homemade mac & cheese
creamy spinach
beer battered onion rings

the rock sidewinder fries
sweet potato fries
creamy mashed potatoes - gf
buttered fresh broccoli - gf

ROCK THE DAILY SPECIALS 4PM - 9PM

BURGER & BEER MONDAYS

1/2 lb. butcher cut classic topped with lettuce, tomatoes, onions and cheddar cheese | \$5.95
sub side add \$1
22oz draft beer \$2 off

TACO ROCK TUESDAYS

\$3 tacos
steak/chicken/pork
south of the border
beer for \$3

ITALIAN NIGHT WEDNESDAYS

tableside italian cheese wheel pasta
at market price
1/2 priced
cordero wine bottles

PRIME THURSDAYS

10oz prime rib with seasonal vegetables, small salad and loaded baked potato station | \$17.95
32oz domestic draft mugs for \$9

ROCK THE WOOD SUNDAY BRUNCH

ALL YOU CAN EAT BRUNCH | \$29.95
flavored mimosas for \$3
magnum champagne bottles for \$29.95
MAKE YOUR OWN BLOODY MARY BAR

*"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS."
20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

STARTERS

BAVARIAN SOFT PRETZEL

warm from the oven served with melted sharp cheese and grainy mustard | \$8.95

MINI EMPANADAS

3 latin turnovers, roasted chicken, grilled steak and mushroom cheddar served with jalapeno chimichurri salsa | \$9.95

SLIDERS

CERTIFIED ANGUS BEEF
cheddar cheese and sriracha
ketchup | \$10.95

SOUTHERN FRIED CHICKEN
pickles and chipotle ranch
| \$10.95

CRISPY CHICKEN TENDERS

served with fries and honey mustard dipping sauce | \$12.95

CRISPY CALAMARI & SHRIMP

flash fried, sliced jalapenos, marinara and aioli sauce | \$11.95

HOMEMADE PIGS IN A BLANKET

wrapped in cheddar cheese served with spicy mustard aioli | \$8.95

SIGNATURE GOURMET BURGERS

OUR BURGERS ARE 1/2 LB. ANGUS BEEF SERVED WITH SIDEWINDER FRIES AND KOSHER PICKLE ON A SESAME SEED BUN *ALL BURGERS ARE COOKED TO MEDIUM UNLESS SPECIFIED

* 1/2 LB. BUTCHER CUT CLASSIC

topped with lettuce, tomatoes, onions and cheddar cheese | \$12.95

*THE MORNING AFTER

crispy bacon, fried egg, cheddar cheese, lettuce, tomatoes and onions topped with special ketchup sauce | \$13.95

* ROCK THE STACK

stacked with applewood smoked bacon, american cheese, onion rings, lettuce, tomatoes and special mayo sauce | \$13.95

THICK SLAB CLOTHESLINE BACON

with maple glaze, served with fried pickles | 11.95

PASTRAMI EGG ROLLS

stuffed with caramelized onions, melted cheese served with bbq aioli sauce | \$9.95

JALAPENO APPLEWOOD DEVILED EGGS

with applewood bacon, jalapeno | \$8.95

SHORT RIBS TACOS

asian slaw, chili sauce and cilantro | \$11.95

QUESO FUNDIDO

melted white cheddar with pico de gallo and crispy warm chips | \$8.95

HOUSE NACHOS

fresh corn tortilla chips, charred black beans, and melted monterey jack cheese served with guacamole, sour cream, pico de gallo, fresh jalapenos | \$9.95

add chicken | \$3, add steak | \$4

*SESAME CRUSTED AHI TUNA - GF

seaweed salad, wasabi cucumber sauce and sriracha sauce | \$12.95

PAN SEARED CHICKEN LETTUCE WRAP

julienne cucumbers, carrots and jicama served with peanut sauce | \$11.95

HOT PARMESAN SPINACH & CRAB DIP

with fresh tortilla chips | \$11.95

JUMBO WINGS

includes celery, carrots, bleu cheese or ranch

FLAVORS

mild, hot, inferno, honey bbq, mango habanero, garlic parmesan, caribbean jerk, chili lime, spicy bbq, old bay, spicy lemon pepper

TRADITIONAL

10 FOR | \$11.95, 20 FOR | \$19.95, 40 FOR | \$39.95

BONELESS

10 FOR | \$13.95, 20 FOR | \$21.95, 40 FOR | \$41.95

SIGNATURE GOURMET SANDWICHES

SHAVED PRIME RIB

thinly sliced beef, sauteed mushrooms, onions, provolone cheese, served served with au jus and sidewinder fries | \$13.95

GRILLED CHICKEN PAILLARD

sliced avacados, provolone cheese, lettuce, tomatoes and sun-dried tomato aioli on a sesame seed bun served with sidewinder fries | \$12.95

SOUTHERN FRIED CHICKEN BLT

applewood bacon, cheddar jack cheese, dijonaise, lettuce on a sesame seed bun served with sidewinder fries | \$13.95

90 MILES SOUTH CUBAN

roasted pork, smoked ham, swiss cheese, sliced pickles and deli mustard on cuban bread served with sidewinder fries | \$12.95

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