

ROCKWOOD

DINNER

MENU CREATION BY EXECUTIVE CHEF MIKE CORDERO

STARTERS

BAVARIAN SOFT PRETZEL

served with melted sharp cheddar cheese and grainy mustard | \$8.95

MINI EMPANADAS

3 latin turnovers, roasted chicken, grilled steak & mushroom cheddar served with jalapeño chimichurri | \$9.95

HOUSE NACHOS

black beans, melted monterey jack cheese, guacamole, sour cream, pico de gallo, jalapeños | \$9.95

add chicken | \$3, add steak | \$4, add both | \$6

JALAPENO DEVILED EGGS

with applewood bacon, jalapeño | \$8.95

CHICKEN QUESADILLA

flour tortilla filled with cheese, green onions and chilies with avocado cream, sour cream, and pico de gallo | \$12.95

BACON CHEDDAR CHIVE TOTS

special made in-house mustard sauce | \$9.95

HAWAIIAN AHI TUNA POKE

avocado, cucumber, soy-ginger marinade, taro chips, wasabi | \$12.95

CRISPY CALAMARI & SHRIMP

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

CHICKEN LETTUCE WRAP

sweet & spicy glazed chicken, cucumber & carrot slaw | \$12.95

SHRIMP TACOS

sweet & spicy glazed shrimp, chili crema, avocado, pineapple pico | \$11.95

SHORT RIB TACOS

asian slaw, pickled fresno peppers, chili sauce and cilantro \$11.95

SOUP & SALADS

FRENCH ONION SOUP

croutons, provolone and parmesan cheese | \$7.95

KALE & ROMAINE CAESAR SALAD

garlic croutons, parmesan cheese | \$8.95

ROCK THE WEDGE

iceberg lettuce, bacon bits, cherry tomatoes and red onions smothered in home style bleu cheese dressing | \$9.95

CHINATOWN CHICKEN CRUNCH

grilled chicken, napa red cabbage, mixed greens, cucumber, carrots, red pepper, scallions, orange segments, edamame and crispy wantons dressed with a sesame vinaigrette | \$13.95

*ACAPULCO GOLD

grilled skirt steak, romaine and mixed greens, cherry tomatoes, cheddar cheese, black beans, red onions, avocado, crunchy tortillas dressed with a buttermilk ranch | \$14.95

*SESAME CRUSTED AHI TUNA SALAD - GF

mixed greens, cherry tomatoes, dried cranberries and roasted corn dressed with a sesame vinaigrette | \$16.95

SALAD ADD-ONS

chicken | \$5, *steak | \$6, shrimp | \$5, *ahi tuna | \$8

SIDES \$4.95

seasonal vegetables - gf
homemade mac & cheese
beer battered onion rings
the rock sidewinder fries
sweet potato fries
creamy mashed potatoes - gf
tater tots

> I A 6 C K = B ; G

lbW XYg WYfnz Wffc hz V Yi WYgY cf fUbW

: @ 5 J C F G

a] X " \ ch " a Ub [c \ U Ub Yfc " [U] Wd Ufa Ygb " Ugb W] " We " c X VUm " Ya cb d Ydd Yf

HF 58 = HCB 5 @

10 FOR | \$12.95, 20 FOR | \$20.95, 40 FOR | \$40.95

6CB9 @ 9GG

10 FOR | \$14.95, 20 FOR | \$22.95, 40 FOR | \$42.95

GOURMET BURGERS & SANDWICHES

gfj YXk Jh gXYk JbXYf Z]Yg

*%&@6"6I H7< 9F 7I H7@5GG=7

hddYXk Jh Yhi Wz hca Urc Ygcbjcbg WYXXUF WYgY = ~% "-)

*H< 9FC 7?K CC 8

%& " V " Ub [i g VYZ WbX]YX VUWbzcbjcb " Ua zd]W YXZYgbc dYddYfg Yhi Wz hca Urc UbX [U] WUc] = ~% "-)

G< 5J 98 DF = A 9 F = 6

h] b mig] WX VYZ gU hfYX a i g fcca g / ' cbjcbg d f c c ' cbY WYgY gfj YXk Jh U ' i g UbX \ c f g Y U X] g W Ua ' gU W = ~% "-)

: F = 98 ' 7 < = 7 ? 9B ' 6 @ H

Udd Yk ccXg ck YX VUWbz WYXXUF U W WYgY X ' cbb U g Yz Yhi W cb U g Ua Y g YX Vi b ' = ~% "-)

- \$ A = @ G C I H < ' 7 I 6 5 B

fc U h Y X d c f z g a c Y X \ Ua z g k] g W Y g Y z g] W X d] W Y g U b X X Y] a i g U X c b W U b V Y U X = ~% "-)

7 < 9: GD97 = 5 @ H 9 G

BUTTERMILK FRIED CHICKEN

k Jh \ ca Ya UXY V]g W] h z seasonal vegetables z a Ugb YX dch Urc Yg and black pepper gravy = ~% "-)

CATCH OF THE DAY

a U_ Yhid] W

CHIPOTLE BBQ GLAZED BACON WRAPPED MEATLOAF

W]gmidch Urc W Yz gU hfYX g] b U W U b X a i g fcca [f U] m i = ~% "-)

BABY BACK BBQ GRILLED RIBS

gk Yhi / g] W h i X m i f i V z g f j Y X k J h g U g b U j Y] Y H V Y g U b X Z] Y g half rack | \$15.95, full rack | \$20.95

*ROCKWOOD'S FAJITAS

[f] Y X d Y d d Y g c b j c b g a Y] W b g m i Y f] W z h M] a Y] V U b g k J h \ ca Ya UXY Z c i f h c f h] g g f j Y X k J h U W W Y g Y z [i U W a c Y U b X g i f W U a

chicken | \$15.95, steak | \$17.95, shrimp | \$18.95, combo | \$18.95, deluxe | \$21.95

*SLOW ROASTED ANGUS PRIME RIB

gck m Wc YX h c d Y Z W] c b z g f j Y X k J h \ c f g Y U X] g W U a ' gU W z U ' i g g U g b U j Y] Y H V Y g U b X a U g Y X d c h Urc Yg 12oz | \$19.95. 16oz | \$24.95

GOOD OLE FASHIONED FISH & CHIPS

VYf V U H Y X W X g f j Y X k J h c X V U m i g Y X k J b X Y f Z] Y g h U H U g U W z U b X W Y g U k = ~% "-)

PAN SEARED CHICKEN

gU hfYX U g U F U i g k \] d d Y X d c h Urc Yg U b X h i Z Y a i g fcca ' gU W = ~% "-)

SHRIMP FETTUCCINE

spinach fettuccine, sautéed mushrooms, roasted cherry tomatoes in a cajun white wine sauce | \$17.95

*16 OZ. ANGUS RIBEYE

prime certified angus ribeye, sautéed broccolini, roasted fingerling potatoes, roasted cherry tomatoes and herb butter | \$35.95

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 \$3
RW MARGARITA \$5
JUMBO MARGARITA \$8

ITALIAN NIGHT WEDNESDAYS

TABLE SIDE ITALIAN CHEESE WHEEL PASTA AT MARKET PRICE
1/2 PRICED
CORDERO WINE BOTTLES
SPECIALTY COCKTAILS \$2 OFF

PRIME THURSDAYS

10OZ. PRIME RIB WITH SEASONAL VEGETABLES, SMALL SALAD AND LOADED BAKED POTATO STATION \$17.95
DOMESTIC BEER BOTTLES \$3

ROCK THE WOOD SUNDAY BRUNCH

ALL YOU CAN EAT BRUNCH \$29.95
FLAVORED MIMOSA \$3
MAGNUM CHAMPAGNE BOTTLE \$24.95
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