

Dinner Menu

Soups

- Asparagus and Boursin** Cup 3.50 Bowl 4.50
Butternut Squash almonds Cup 3.50 Bowl 4.50
Chef Milos' Mushroom Cup 3.50 Bowl 4.50
Tasting of Three Soups 4.50

First Course

- Shrimp and Crab Cake**
remoulade, field greens, red wine vinaigrette 7.50
Gulf Shrimp Cocktail 8.00
Island Creek Oysters, half dozen 12.50

- Crispy Calamari**
spicy tomato ragout 7.00
Mom's Fried Chicken Skewers
honey mustard vinaigrette 6.00
Beef Tenderloin Tips "Fondue"
béarnaise 9.25

Salad

- House Salad**
assorted greens, walnuts, grapefruit segments, red onions, dried cranberries with a honey-mustard vinaigrette 4.00
Rocky's Caesar 6.00
Spinach Salad
warm bacon vinaigrette, spinach, caramelized onions, pecans, sweet potato 6.00
with grilled Atlantic Salmon 10.50

Just For Today

Tapas

- Panko Cape Bay Scallops**
ginger sauce, pineapple salsa 6.50

- Braised Short Rib of Beef**
red wine sauce, crispy onions 7.00

Main Course

- Roasted Georges Bank Cod**
Vermouth sauce, herbed new potatoes, julienne vegetables 20.00

- Stuffed Lemon Sole**
with Jonah crab and mushrooms, shrimp sauce, asparagus 20.50

Main Courses

- Roast Acorn Squash**
stuffed with wild rice, almonds, dried cherries and spinach, sweet onion coulis 13.25
Salt Cured Poached Atlantic Salmon
sweet onion and sherry-vinegar sauce, potato pancakes, Mediterranean squash 15.25
Potato Crusted Great Lakes Whitefish
leek and malt vinegar coulis 18.00
Grilled Steelhead Trout
remoulade, new potatoes, vegetable 18.00
Lake Perch Sauté
wilted spinach, shiitakes, brown butter vinaigrette, basmati, toasted hazelnuts 19.25
Gulf Shrimp Linguine Provencal
tomatoes, light cream and parmesan 19.25
Broiled Norwegian Salmon
artichoke and spinach gratin, white wine sauce, fingerling potato, leek and bacon saute* 20.50
Grilled Yellowfin Tuna
hoisin sauce, rice cake, grilled pineapple and sweet onion* 20.25
Pan Seared Sea Scallops
Jonah crab risotto, creamed spinach* 22.50
Lightly Smoked Roast Range Chicken
herb sauce, fine noodles with brie and roasted vegetables 15.75
Chicken Scaloppini Saute Oscar
Jonah crab and shrimp cake, béarnaise sauce, sautéed potatoes 16.50
Roast Duckling
natural sauce, wild rice with bacon and almonds, roasted beet salad with sweet onions, glazed pears 17.75
Grilled Pork Chop
natural sauce, maple-walnut butter, whipped sweet potatoes 19.75
Braised Short Rib of Beef
Burgundy sauce, mashed redskin potatoes, roasted vegetables, crisp onions 22.00
Filet Mignon
Cognac-black peppercorn sauce, portabella mushroom, mashed redskin potatoes, crisp onions* 6 oz. 20.50 - 9 oz. 27.50

Featured Wines

* Chardonnay, Catena, Tupungato, Argentina 07' 30.00

* Red Wine Blend, The Hat Trick, "The Professor", Napa 05 70.00

* Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.