

Appetizers

Artichoke Hearts

Hand breaded and lightly fried w/Rocky's Creole Mustard Sauce 6.50

Stuffed Portabello

Grilled and topped with a mixture of Ricotta Cheese, Bacon, Shallots & Herbs 6.50

Shrimp Cocktail

Jumbo Shrimp w/Rocky's cocktail sauce 8.50

Fresh Mussels

Steamed with Genoese Pesto 8.75

Oysters Rockefeller

Large fresh Oysters on a bed of Spinach, Breadcrumbs, Bacon & spices and finished with Perno 8.75

Crab Cake

Our recipe on a bed of fresh greens with a roasted Red Pepper Sauce 8.75

Chicken Fingers

Served with our sweet'n sour dressing 5.50

Soups & Sandwiches

Blue Cheese Walnut Soup

5.00 & 5.75

Cuban Black Bean Soup *served w/onion, rice & crackers*

4.50 & 5.00

Classic New York Reuben

It's hard to find a good one! We cook and slice our corn beef here! It's served on real rye with home made cole slaw & english chips 9.25

Kobi Burger

Certified Kobi Beef served on a ciabatta roll, w/fresh tomato and greens, served w/cole slaw and fries or cup of soup du jour 10.95

Portabello Sandwich

Served on grilled ciabatta bread w/red pepper, provolone cheese sweet onion and accompanied w/cup soup du jour 9.25

Fish & Chips

Classic English favorite served w/english chips and cole slaw 8.25

The Devonshire

A Rocky's original! Opened faced sandwich on toast, breast of turkey, baked ham, cheddar cheese sauce, broiled & garnished w/paprika, parmesan cheese, bacon bits, tomato and dill pickle 9.25

Desserts

Cheese Cake *Rocky's own recipe! We've been making them in house for 20 years!*

Chocolate Macadamia Nut 5.75

New York Style w/raspberry coulis 5.00

Double Chocolate Mousse Truffle 5.75

Raspberry Sorbet 5.00 **Mango Sorbet** 5.75 **Carrot Cake** 4.75

Salads

Rocky's House Salad

Romaine & red leaf lettuce, red cabbage, carrots, tomatoes, served with our red raspberry vinaigrette and blue cheese crumbles

5.75

Summer Greens

Balsamic & olive oil vinaigrette, gorgonzola cheese, artichoke hearts and roasted hazelnuts

6.75

Spinach Salad

Hard boiled egg, peas, vadalia onions, mushrooms, tomatoes & bacon finished with sweet-n-sour dressing

8.95

Blackened Tuna Salad

Yellowfin tuna served rare w/ lime caesar dressing over summer greens

11.95

Entrees

Salmon Adobo

Norwegian salmon encrusted w/a mixture of dry roasted hot peppers and cumin, grilled & served with fruit chutney

21.95

Fruitti De Mare

Fresh mussels, sea scallops & shrimp, lightly tossed w/sauce provencale and white wine served over a bed of linguini

26.95

Wild Mushroom Pasta

Fresh shittake, oyster, portabello, & button mushrooms, sauteed w/shallots ruby port and morel infused linguine, finished w/heavy cream and chicken stock

21.95

Chicken Marsala

Boneless chicken breast sauteed and finished w/marsala wine cream and shittake mushrooms

18.95

Spring Rack of Lamb

Marinated in dijon mustard, ginger & garlic, grilled and served w/red skins & fresh vegetable

26.95

Kobi Strip

Certified 8oz Japanese steak served on a bed of caramelized vadalia onion and sweet balsamic vinegar

35.95

Strip Steak

12 oz

23.95

black and blue + 3.00

Filet Mignon

8oz hand-cut and cooked to your liking

21.95

Crab Cakes

Lump crabmeat, our house recipe w/roasted red pepper sauce

19.95

Lake Erie Walleye

Broiled or sauteed

19.95

Baked Scrod

Baked in lemon breadcrumbs

14.95

Deep Fried Shrimp

14.95



Entrees served with house salad, breads & vegetable or starch