

# rocky's

STEAKS • FRESH FISH • RAW BAR

Wednesday, April 18th, 2012

Monkey Bay Sav Blanc, New Zealand 11' Btl \$20.00  
Alamos Chard, 09' New Zealand GI 8.75 Btl \$32.00

## Dinner Menu

### Appetizers Courses

Escargot Sauté, <i>White Wine, Shallots, Herbs, Grilled Crustini</i>	6.95	*Spice Rubbed Yellow-Fin Tuna (served rare) <i>Wasabi, Pickled Ginger, Kim Chee</i>	8.95
Shrimp and Crabcakes, <i>Remoulade (3 per order)</i>	6.49	*Blue Point Oysters, <i>On The Half Shell, Long Island, New York</i>	13.25
Spinach & Artichoke Boursin Cheese Dip, <i>Tortilla Chips</i>	6.95	Oysters Rocky, <i>Spinach, Pernod, Parmesan</i>	15.25
Fried Calamari, <i>Roasted Garlic, Capers, Banana Pepper Rings, Provençal Sauce</i>	8.49	Prince Edward Island Mussels Casino	8.95
Sautéed Chicken Livers Saute, <i>Caramelized Onions</i>	3.50	Shrimp Cocktail, <i>Cucumber Salsa</i>	8.95
Fried Havarti Cheese	4.50	Smoked Salmon Pate	3.95

### Dinner Salads

Chargrilled Salmon Salad, <i>Sweet &amp; Sour Vinaigrette, Bacon, Shiitake Mushrooms, Toasted Hazelnuts, Red Onions, Cherry Tomatoes &amp; Spinach</i>	13.95
Greek Salad with Crispy Calamari, <i>Kalamata Olives, Peppercinis, Onions, Hard Boiled Eggs, Roasted Tomatoes, Fresh Roasted Beets, Feta Cheese with Baby Greens</i>	13.49
*Blackened Tenderloin Tip Salad, <i>Wedge of Iceberg, Bacon, Onions, Croutons, Grape Tomatoes, Blue Cheese Dressing</i>	17.49

### Soups & Side Salads

House Salad	4.95
Caesar Salad	4.95
Wedge of Iceberg Lettuce	4.95
Gazpacho	4.95
Crock of French Onion, <i>with Three Cheeses</i>	5.50
Black Bean	3.95
Spicy & Sweet Peppers with Shrimp	3.95



## Today's Chef's Specials



### Featured Appetizer

**Mussels Di Jon**, *Prince Edward Island Mussels, Smothered in Creamy Di Jon Sauce* **8.95**

**Kamikaze Oysters**, *Blue Points on the Half Shell with Spicy Seaweed & Flying Fish Caviar* **14.95**

### Dinner Specials

<b>Smoked Chicken Carbonara</b> , <i>Peas, Tomatoes, Prosciutto Ham and Parmesan with Penne Pasta</i>	<b>14.95</b>
<b>West Coast Sole Tempura</b> , <i>Hot &amp; Sour Mustard Sauce, Julienne Vegetables, Basmati Rice</i>	<b>18.95</b>

### Fresh Catch

Fried Frog Legs, <i>Rice Pilaf, Casino Butter, Fresh Vegetable</i>	15.49
Broiled Blue Cod, <i>Jonah Crab Crust, White Wine Sauce, Fresh Vegetables, Redskin Potatoes</i>	16.95
Grilled Rainbow Trout, <i>Coarse Grain Mustard Sauce, Marinated Cucumber, Redskin Potatoes</i>	17.95
Potato Encrusted Great Lakes Whitefish, <i>Horseradish Sauce, Fresh Vegetables</i>	18.95
Broiled Great Lakes Whitefish, <i>Rice Pilaf, Fresh Vegetables</i>	18.95
Broiled Alaskan Bering Sea Cod, <i>Fresh Vegetables, Rice Pilaf</i>	19.49
Grilled Nova Scotia Salmon, <i>Rice Pilaf, Fresh Vegetables</i>	21.95
Great Lakes Perch, <i>Sautéed or Fried, Rice Pilaf, Fresh Vegetables</i>	21.95
Blackened Atlantic Swordfish, <i>Wilted Spinach, Tomato Coulis with Andouille Sausage, Southwestern Rice Cake</i>	22.95

### Other Main Courses

Sautéed Pork Tenderloin Medallions, <i>Apple Brandy Cream, Prosciutto Ham, Julienne Apples, Gorgonzola Cheese, Dried Cherries, Sweet Potatoes, Braised Red Cabbage</i>	14.95
Chicken Tosca Parmesan, <i>Pesto Spaetzle, Sun-Dried Tomatoes</i>	15.95
Broiled Shrimp Casino, <i>Garlic Butter, Rice Pilaf, Fresh Vegetables</i>	16.95
Gulf Shrimp Saute, <i>Mushrooms, Artichokes, Basil &amp; Provençal Sauce, Tossed with Linguine</i>	16.95
Broiled New England Crab Cakes, <i>Jumbo Lump Crab Meat, Rice Pilaf, Fresh Vegetables, Roasted Red Pepper Mayonnaise</i>	21.95
Pan Seared Sea Scallops Rockefeller, <i>White Wine Caper Sauce, Asparagus, Roasted Tomatoes, Mustard Mashed Potatoes</i>	23.95

All Fresh Catch, Main Courses, & Specials include Bread and Butter, Choice of One: Black Bean Soup, Soup Du Jour, Cole Slaw.  
House Salad with Raspberry Maple Vinaigrette Dressing Add \$1.49  
Caesar Salad - Add \$1.95

\*Cooked to Order  
Consuming Raw or Under-Cooked Shellfish, Seafood, Meats or Eggs  
May Increase Your Risk of Food Borne Illness, Especially if you  
Have certain medical conditions.

### Steaks

*6 oz. Filet Mignon, <i>Red Wine Sauce, Smashed Potatoes, Crispy Onions, Fresh Asparagus</i>	19.95
*12 oz. New York Strip Steak, <i>Garlic Shallot Compound Butter, Truffle Salt, Seasoned Potato Wedges, Fresh Asparagus</i>	22.95
*9 oz. Filet Mignon, <i>Red Wine Sauce, Smashed Potatoes, Crispy Onions, Fresh Asparagus</i>	27.95
*Surf & Turf, <i>Petite Filet &amp; 6 oz. Maine Lobster Tail, Drawn Butter, Mashed Redskin Potatoes, Fresh Vegetables</i>	32.95

SPLIT PLATE CHARGE \$5.50

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