

THE ROOKERY

BAR BITES, SHAREABLES, AND STARTERS

Key West Shrimp Cocktail

Five Freshly Poached Jumbo Pink Shrimp served with Spicy
Cocktail Sauce and Fresh Lemon
16

Chicken Quesadilla

Grilled Chicken, Cheddar and Jack Cheese, Sautéed Bell Peppers, and
Scallions. Served with Guacamole, Salsa, and Sour Cream
15

Brie & Fig Flatbread

Fig Preserves, French Brie Cheese, and Parmesan Cheese topped with Granny
Smith Apple Slaw and Balsamic Glaze.
16

Coconut Shrimp

Half Dozen Crispy Coconut Shrimp served with Orange Ginger Sauce & Plum Sauce
15

Buffalo Wings

Half Dozen Chicken Wings tossed with a Mild Buffalo Sauce
and Served with Carrot and Celery Sticks
13

SALADS AND SANDWICHES

Cauliflower & Salmon Salad

Romaine Lettuce, Shaved Cauliflower, Sun-Dried Cherries, Smokehouse
Bacon, Toasted Almonds, Carrot, Blue Cheese Crumbles, and Pumpernickel
Croutons tossed with White French Dressing and topped with Grilled Salmon
19

Fuji Apple Salad

Mixed Greens, Fuji Apples, Carrot, Feta Cheese, Dried Cranberries,
Toasted Almonds, Pepitas, and Pecans served with Grilled Chicken and
White Balsamic Vinaigrette on the side.
18

New England Lobster Roll

Lobster Meat Salad prepared with Old Bay, Mayo, Celery, and Lemon.
Served on a Toasted Brioche Roll with Shredded Lettuce
24

Dockside Sandwich

Northern Cod Filet served Fried on a Toasted
Kaiser Roll with Tartar Sauce
18

Philly Cheese Steak

Shaved Ribeye prepared with Sautéed Onions and White
Cheese Sauce on an Amoroso Roll.
18

The Rookery Cheeseburger

8 oz. Blend of Brisket Sirloin and Chuck Char-Grilled with
Choice of Cheese served on a Griddled Kaiser Roll.
16

Add Mushrooms, Grilled Onions \$1 each or Bacon \$2.50

*All sandwiches served with choice of French Fries, Cole Slaw,
Onion Rings, Fresh Fruit, or Sweet Potato Fries (add \$3)*



THE ROOKERY

All Dinner Entrées and Daily Specials include a choice of Today's Fresh Soup, Gazpacho, Garden Salad, Greek Salad or Caesar Salad

FEATURED THIS WEEK - FEBRUARY 26TH

Wednesday - Boneless Beef Short Ribs

Braised until Fork Tender served with Red Wine Demi-Glacé,
Yukon Gold Whipped Potato, and Fresh Vegetables
31

Thursday - Slow Roasted Prime Rib

Served with Horseradish Sauce, Au Jus, Twice Baked
Potato, and Fresh Vegetables
34

Friday - Lobster Night

Fresh, Flavorful, and Perfectly Prepared
Special Menu

Saturday - Swordfish

Herb Seared topped with Crabmeat and Aged Sherry Beurre Blanc
with Jasmine Rice and Fresh Vegetables
30



ENTREES

Petite Filet Mignon

5 oz. Tenderloin of Beef with Brandied Green Peppercorn
Sauce and Yukon Gold Whipped Potato and Vegetables
32

Northern Cod

Parmesan Encrusted Cod Filet served over Tomato Basil Coulis with
Roasted Red Potato and Fresh Vegetables
28

Cajun Penne

Combination of Blackened Chicken, Bay Shrimp, and
Andouille Sausage prepared with Onion, Garlic, and Bell
Peppers tossed in a Spicy Creole Tomato Sauce
26

Chicken Picatta

Chicken Scallopini prepared with Garlic, Capers, Lemon, and
White Wine Sauce served over Fresh Pasta and Vegetables
28

Scottish Salmon

Herb-Seared Salmon Filet served over Citrus Beurre Blanc
with Jasmine Rice and Julienne Vegetables
29

Swordfish

Center Cut Swordfish Herb-Grilled topped with Crabmeat and Aged
Sherry Wine Sauce over Jasmine Rice with Fresh Vegetables
29



Chef Joe welcomes any request for vegan and gluten free options

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*