

# 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 Pumpnickel  
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 - MARCH 5TH

## Wednesday - Veal Française

Tender Veal Scallopini prepared with Parmesan Egg Batter served with Caper Lemon Sauce over Angel Hair Pasta with Vegetable of the Day  
30

## Thursday - Cheshire Pork Chop

Center Cut 10 oz. Pork Chop Pan Seared served over Red Wine Sauce with Yukon Gold Whipped Potato and Vegetable of the Day  
29

## Friday - Sea Scallops

Pan Seared served over Mango Rum Sauce with Fruit Salsa, Jasmine Rice and Vegetable of the Day  
32

## Saturday - Liver and Onions

Calves Liver sautéed with Onions and Bacon served over Yukon Gold Whipped Potato and Vegetable of the Day  
28

## 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*

