

# 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 - APRIL 16TH

## Wednesday - Beef Tips and Mushrooms

Tenderloin Tips prepared with Mushrooms, Garlic, and Red Wine  
Sauce with Whipped Potato and Vegetable  
28

## Thursday - Pork Tenderloin

Roasted with Herbs and Garlic served sliced over Apple Brandy  
Sauce with Crispy Potato Pancake and Vegetable  
29

## Friday - Seafood Pappardelle

Shrimp, Scallops, Mussels, and Lobster with a Lobster Brandied  
Sauce and House Made Fresh Pasta Ribbons  
36

## Saturday - Rookery Stew

Classic Seafood Stew prepared with Tomato, Fennel, Leeks, and Garlic  
combined with Scallops, Shrimp, Mussels, Swordfish,  
and Crawfish with Grilled Ciabatta Bread  
33

## ENTRÉES

### Petite Filet Mignon

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

### Northern Cod

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

### Scottish Salmon

Herb-Seared Salmon Filet served over Citrus Beurre Blanc  
with Jasmine Rice and Julienne Vegetable  
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*

