

# 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 23TH

## Wednesday - Chicken Alfredo

Fettucini Pasta prepared with Mushrooms, Peas, Sundried Tomato, Garlic, and  
a Parmesan Cream Sauce topped with Grilled Chicken  
26

## Thursday - Jager Schnitzel

Pork Loin Lightly Breaded Pan Fried served over Mushroom Sauce with  
Braised Red Cabbage and Spaetzle  
28

## Friday - Lobster Night

Gather your friends and enjoy a night of fresh lobster,  
great company, and unforgettable flavors  
*Special Menu*

## Saturday - Seafood Trio

Maryland Style Crab Cake, Grilled Swordfish, and Blackened  
Shrimp over Jasmine Rice and Vegetable  
32

## 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*

