

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 29TH

Tuesday - Rockin' the Rook with Double Dare

Reset your week with live music that lifts your mood and gets you moving
Special Menu

Wednesday - Tenderloin Tips

Beef Tips prepared with Garlic, Mushroom, and Red Wine Sauce served
with Whipped Potato and Vegetable
28

Thursday - Chicken Française

Chicken Scallopini prepared with Parmesan Egg Batter served with Caper
Lemon Sauce over Angel Hair Pasta and Vegetable
26

Friday - Sea Scallops

North Atlantic Scallops Pan Seared served with Citrus Beurre Blanc
over Jasmine Rice with 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*

