

# THE ROOKERY

## Summer Menu

### BAR BITES, SHAREABLES, AND STARTERS

#### Watermelon Gazpacho

Cup - 5      Bowl - 8

#### Chicken Quesadilla

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

15

#### Crab Bruschetta

Ciabatta Bread Crostini topped with Lump Crabmeat, Tomato, Onions, Capers, Cilantro, and Lemon Butter Sauce

16

#### Tuna Poke

Raw Yellowfin Tuna prepared with Sesame Oil, Soy Sauce, Ginger, Scallions, Pepper Paste, Cilantro, and Lime Juice with Mango, Cucumber, and Wonton Crisps

15

#### Chicken and Waffles

Belgian Waffle topped with Crispy Chicken and Spicy Honey Butter Drizzle

12

### SALADS AND SANDWICHES

#### Mediterranean Salad

Mixed Greens, Tomato, Cucumber, Roasted Peppers, Olives, Chickpeas, Feta Cheese, and Artichokes topped with Grilled Chicken

19

*Substitute Grilled Shrimp or Salmon \$10*

#### Cauliflower Salad

Romaine Lettuce, Shaved Cauliflower, Sun Dried Cherries, Smokehouse Bacon, Toasted Almonds, Carrot, Blue Cheese Crumbles, and Pumppernickel Croutons Tossed with White French Dressing and topped with Grilled Chicken

18

*Substitute Grilled Shrimp or Salmon \$10*

#### New England Lobster Roll

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

27

#### Grouper Tacos

Three Flour Tortillas filled with Seasoned Grouper topped with Cheese, Lettuce, and Tomato served with Salsa, Sour Cream, & Guacamole

18

#### Grouper Sandwich

Prepared Grilled, Blackened, or Fried on a Toasted Bun with Tartar Sauce and French Fries

26

#### 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)*

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## Summer Menu

FEATURES FOR JUNE 22ND - JUNE 24TH

### Waygu Sirloin

Two 4 oz. pieces of Beef Top Sirloin Char-Grilled topped with Mushroom, Sundried Tomato, Blue Cheese, and Balsamic Glaze served with Yukon Gold Whipped Potato and Vegetable

29

### Shrimp & Lobster Scampi

Wild Caught Shrimp and Maine Lobster prepared with Garlic, Lemon, and White Wine Sauce served with Angel Hair Pasta 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

### Buttermilk Fried Chicken

Chicken Breast prepared Crispy with Gravy, Yukon Gold Whipped Potato and Vegetable

26

### Caribbean Grouper

Local Deep Water Black Grouper Grilled with Island Spices served with Coconut Rum Sauce and Mango Salsa over Jasmine Rice and Vegetable

34

### Yellowfin Tuna

Pan-Seared with Light Peppercorn Crust. Served Rare over Honey Soy Glaze with Stir Fry Vegetables and Jasmine Rice

29

### Bay Side Salmon

Scottish Salmon Filet Herb Grilled served over Sautéed Spinach and Mushrooms topped with Crabmeat and Citrus Aioli served with Roasted Garlic Potato

29

### Veal Française

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

29

### Chicken Stir Fry

A blend of Garden Vegetables and Chicken prepared with Fresh Ginger, Garlic, and Stir Fry Glaze served over Steamed Jasmine Rice

26

with Shrimp \$28 | Beef \$28

### Seafood Pasta

Combination of Shrimp, Scallops, Lobster, Mussels, and Clams prepared with Garlic, Sundried Tomato, Spinach, and White Wine tossed with Penne Pasta and Basil

30

*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*