

ROCKY RIVER GRILLE

We Serve The Finest Certified Prime Angus Steaks In Town

Starters

Spinach & Artichoke Dip 11

Fresh spinach and artichokes layered in cream cheese and fresh herbs served in a bread bowl topped with cheese

***Broiled Crab Cake** 12

Served on a bed of roasted corn, cabbage & tortilla slaw topped with a sweet apricot sauce

Chicken & Corn Wontons 9

Chicken, roasted corn, black beans and pepper jack cheese wrapped in a crispy wonton and served with a jalapeno ranch dressing

***Bourbon Tenderloin** 13

CAB tenderloin beef tips sautéed with shallots, garlic and a hint of bourbon served in a puff pastry shell

Bacon Wrapped Jalapenos 10

Jalapenos stuffed with sweet tea smoked chicken served with peach B.B.Q sauce

French Onion Soup 6

Onion soup finished in a sherry stock and topped with gruyere cheese

Chef's Daily Soup Creation 6

Ask your server about Chef's daily soup creation

Classic Caesar Salad 10

Romaine topped with fresh parmesan cheese and fresh croutons

Mozzarella Tower 12

Yellow and red tomatoes layered with fresh mozzarella, basil, red onions and drizzled with olive oil and balsamic

Spinach & Salad 10

Baby spinach tossed with dried cranberries and candied walnut in an apricot shallots dressing

Grilled Romaine Salad 12

Grilled romaine lettuce topped with roasted corn, bleu cheese and fried onions in a honey orange dressing

*We will prepare your food as requested. Be advised that consuming raw or under cooked food may cause serious illness

Please advise your server of any food allergies you may have prior to ordering our food

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Land

***"Delmonico" Ribeye** **32**

Grilled to perfection and topped with a merlot demi glace

***Filet Mignon** **Petite** **20** **34**

A center cut prime filet topped with a candied shallot sauce

***New York Strip** **30**

Grilled to perfection and topped with herb butter

***French Cut Pork Chop** **28**

Grilled to your liking and served with chef's choice of sauce of the day

***Surf and Turf** **36**

Center cut prime filet topped with a shallot demi and sautéed jumbo shrimp finished in a white wine butter sauce

Sea

***Herb Encrusted Sea Bass** **30**

Served on a bed of roasted corn slaw, with a lemon butter sauce

***Broiled Crab Cake** **Market Price**

Twin crab cakes served with a champagne sauce

Fried Shrimp Platter **\$27**

Jumbo Shrimp fried until a golden brown and served with a chipotle mayo

***Grilled Sea Scallops** **26**

Grilled scallops cooked to perfection and topped with a tomato herb and bacon relish

***Horseradish Encrusted Salmon** **26**

Fresh salmon encrusted in fresh horseradish pan seared and topped with a Riesling beurre blanc and fresh leeks

Farm

***Sweet Tea Chicken** **24**

Half chicken marinated in sweet tea, orange and hot sauce finished in a sweet tea vodka sauce

***Chicken Piccata** **24**

French cut chicken breast sautéed with artichokes hearts, capers and roasted grape tomatoes in a lemon butter sauce

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