

THE ROOKERY  
'rōokərē



APPETIZERS

<b>Crab Cakes</b>	MKT
Two 2 oz. Maryland Crab Cakes, House Cocktail, Lemon Wedge	
<b>Zucchini Frites</b>	\$10
Chipotle Buttermilk Dressing	
<b>BBQ Short Rib Sliders</b>	\$18
Braised Short Ribs, Crispy Shallots, House Barbeque Sauce, Apple Slaw	
<b>Bavarian Pretzels</b>	\$13
Beer Cheese, Stout Mustard	
<b>Arancini</b>	\$15
House Made Italian Sausage, Fra Divolo Sauce, Shaved Parmesan	
<b>Hot Garlic Wings</b>	\$15
½ lb. Drums and Flats, Celery, House Blue Cheese Dressing	
<b>Lobster Corn Dog</b>	\$26
Lobster Tail, Garlic Chili Sauce	
<b>Fried Buratta</b>	\$13
Tomato Jam, Grilled Baguette	

FLATBREADS

<b>Margherita</b>	\$12
Garlic Oil, Fresh Mozzarella, Tomato, Basil	
<b>Veggie</b>	\$14
Pesto, Roasted Forest Mushrooms, Fire Roasted Peppers, Grilled Onions, Fontina, Balsamic Glaze	
<b>Sausage &amp; Peppers</b>	\$16
Fra Divolo Sauce, House Made Italian Sausage, Fire Roasted Peppers, Fresh Mozzarella	

SOUPS/SALADS

<b>French Onion Soup</b>	\$9
Sherry Au Jus, House Ciabatta Crouton, Gruyere Cheese	
<b>Cream of Crab</b>	\$12
Jumbo Lump Crab Meat	
<b>Caesar Salad</b>	\$12
Baby Romaine Hearts, Shaved Parmesan, Roasted Garlic Brioche, House Caesar Dressing	
<b>Bibb Salad</b>	\$13
Candied Walnuts, Shaved Red Onion, Cello Radish, Raspberry Vinaigrette	
<b>Mixed Greens</b>	\$13
Mesclun Greens, Roasted Red Tomatoes, Shaved Red Onion, English Cucumbers, Poppy Seed Vinaigrette	

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HANDHELDS

Lake House Burger .....\$18

Balsamic Caramelized Onions, Applewood Smoked Bacon,  
Fontina Cheese, Garlic Aioli, Bibb Lettuce, Beefsteak Tomato,  
Toasted Brioche Bun

Cubano .....\$16

Ham, Crispy Pork Belly, Mustard, House Pickles,  
Gruyere Cheese

Philly Cheese Steak .....\$18

Dijon and Chervil Crusted Eye of the Ribeye, Mixed Peppers,  
Fried Onions, House Whiz, Toasted Hoagie

Turkey Club .....\$16

Basil Aioli, Fontina Cheese, Applewood Smoked Bacon, Bibb Lettuce,  
Beefsteak Tomato, Toasted Ciabatta

Monte Crisco .....\$16

Ham, Turkey Breast, Gruyere Cheese, Brioche,  
House Raspberry Chutney

Chesapeake Roll.....\$18

Tiger Shrimp, Celery, Red Onion, Old Bay, Lemon Aioli,  
Toasted Split Top New England Roll

Smoked Beet Ruben .....\$16

Russian Dressing, Sauerkraut, Gruyere Cheese, Toasted  
Pumpnickel

Crispy Chicken Sandwich .....\$16

Buttermilk Fried Chicken Breast, Bibb Lettuce, Beefsteak Tomato,  
Sriracha Aioli, Toasted Brioche Bun

ENTREES

Steak and Frites .....\$26

Grilled 6oz Sirloin, Truffle Frites, Lakehouse Sauce

Fish and Chips.....\$24

Beer Battered 6oz Icelandic Cod Filet, French Fries,  
Tartar Sauce

DESSERT

Double Chocolate Bread Pudding.....\$9

Bourbon Caramel, French Vanilla Ice Cream, Cocoa Nibs