

MUNCHIES

Garlic Parmesan Truffle Frites – \$ 8
Hand Cut French Fries tossed in Truffle Oil,
Dusted with Parmesan Cheese

Mini Grilled Cheese – \$13
Served with a Bowl of Homemade Tomato
Bisque

Garlic Bread –\$9

Steak and Cheese Eggrolls – \$16
Freshly Shaved Prime Rib, Cheddar Cheese
Chipotle Dipping Sauce

Crab Dip – \$18
Served in Toasted Sourdough Bread Bowl

Hot Garlic Wings – \$15
½ lb Drums and Flats, Celery
House Blue Cheese Dressing

Zucchini Frites – \$10
Chipotle Buttermilk Dressing

Bavarian Pretzel Sticks – \$13
Beer Cheese, Stout Mustard



SOUP & SALADS

Soup of the day – \$8
Ask your server for Daily Selection

Green Goddess Wedge – \$14
Iceberg Wedge, Feta Cheese
English Cucumber, Tomatoes
Kalamata Olives, Balsamic Vinaigrette

Cobb Salad – \$16
Crumbled Applewood Smoked Bacon
Blue cheese Crumbles, Cherry Tomatoes
Hard Boiled Egg, Avocado
House Blue Cheese Dressing

Add Any Protein to your Salad
Chicken Breast \$9 / Grilled Sirloin \$13
Catch of the Week MKT

MAINS

Monte Cristo – \$16
Ham, Turkey Breast, Gruyere Cheese
Raspberry Chutney

Rookery Burger – \$18
Apple Butter, Brie, Arugula,
Applewood Smoked Bacon, Red Onion

Cubano – \$16
Ham, Pork Belly, Gruyere Cheese
Mustard, House Pickles

Crispy Chicken Sandwich – \$16
Buttermilk Fried Chicken Breast, Bibb Lettuce
Beefsteak Tomato, Siracha Aioli
Toasted Brioche Bun

Caprese Panini – \$14
Beefsteak Tomato, Fresh Mozzarella
Pesto, Balsamic Glaze

Steak Frites – \$26
Grilled 6oz Sirloin, Lakehouse Sauce
Garlic Parmesan Truffle Frites

Parmesan Crusted Chicken Tenders – \$18
Served with House French Fries