

## APPETIZERS

**QUESADILLA** \$6.99  
Loaded with Jack and Cheddar cheese, mild green chiles, guacamole & sour cream

*Chicken - Add \$2.99*

*Steak\* - Add \$4.99*

**FRIED PICKLE CHIPS** \$5.99  
Beer-battered dill pickle chips deep-fried and served with our homemade BBQ sauce & tangy honey mustard for dipping

**HOT CRAB, SPINACH & ARTICHOKE DIP** \$8.99  
Tender crab, spinach, artichoke hearts & herbed cheese served with freshly baked pizza chips

**ONION RINGS** \$6.99  
A large stack of sweet colossal onions, lightly battered, fried golden brown and served with BBQ sauce & Southwest ranch dressing

**DEEP FRIED SHRIMP** \$8.99  
Marinated rock shrimp tossed in beer batter and fried to golden brown. Served with a sweet and spicy ancho chile honey dipping sauce

**BUFFALO WINGS** \$6.99  
That Buffalo tradition of crispy fried wings tossed in hot sauce and served with our homemade Bleu cheese dressing & celery  
*Choose from 5 flavors: MMMM Good, Diablo, Spicy Garlic, Chipotle BBQ & Caribbean Jerk*

**SLIDERS** \$6.99  
A sampling of our four sliders: Pulled BBQ Pork, Buffalo Chicken, Cheese Burger\* & French Dip\*

**QUESO DIP** \$7.99  
Melted blend of cheeses and seasoning with deep fried tortilla chips for dipping

**NACHOS** \$8.99  
Tri-color tortilla chips topped with Jack and Cheddar cheeses jalapeños, diced tomato, black olives, enchilada sauce & green onions, topped with sour cream and guacamole  
*Chicken - Add \$2.99*  
*Steak\* - Add \$4.99*

**APPETIZER SAMPLER** \$10.99  
Four of our most popular appetizers on one plate: Buffalo Wings, Onion Rings, Fried Pickle Chips & Queso Dip

## SALADS

*All specialty salads served with garlic bread*

**CHOP COBB** \$9.99  
A delicious blend of chopped romaine, grilled chicken, tomato, avocado, bacon, Bleu cheese & grated eggs, with your choice of extra virgin olive oil or dressing

**CAESAR** \$8.99  
Crispy romaine hearts dressed with Caesar dressing & marbled rye bread croutons topped with freshly grated Asiago cheese  
*Chicken - Add \$2.99*  
*Steak\* - Add \$4.99*  
*Shrimp - Add \$3.99*

**GRILLED FLAT IRON\*** \$11.99  
Marinated Flat Iron steak grilled, on thinly sliced hearts of romaine with candied pecans, crumbled Bleu cheese & roasted tomatoes, topped with onion straws and served with Bleu cheese buttermilk dressing

**TUSCANY** \$7.99  
Grape tomatoes with fresh buffalo Mozzarella and red onions tossed with basil pesto vinaigrette, placed on top of mixed greens and served inside a garlic herbed pizza crust

**CRISPY CHICKEN & FRESH FRUIT** \$9.99  
Homemade fried chicken breast tossed with onion, seasonal fruit & fresh berries in a sweet raspberry poppy seed dressing served over mixed greens

## SOUPS & DINNER SALADS

**FRENCH ONION**  
Thinly sliced sherry glazed onions in a seasoned broth topped with a toasted crouton & melted Swiss cheese  
*Bowl - \$5.99*

**CHEF'S FRESH MADE SOUP OF THE DAY**  
*Cup - \$2.99 Bowl - \$4.99*

**BLT WEDGE** \$5.99  
Crisp wedge of iceberg lettuce covered with rye bread croutons, Bleu cheese crumbles, crispy bacon bits, Roma tomatoes & Bleu cheese dressing

**ROCK HOUSE** \$5.99  
Mixed field greens with candied pecans, Fuji apples, crumbled Bleu cheese, roasted onions & tear drop tomatoes tossed in our balsamic vinaigrette dressing

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

## PIZZA

All of our specialty 10 inch pizzas are handcrafted to order

### PEPPERONI \$7.99

Homemade tomato sauce and pepperoni topped with fresh Mozzarella & Asiago cheeses and garnished with fresh chopped basil

### FOUR CHEESE \$8.99

Asiago, Mozzarella, Smoked Gouda & Provolone with creamy Alfredo sauce and garnished with fresh chopped basil

### MARGHERITA \$9.99

Fresh Mozzarella and Asiago cheeses, Roma tomatoes, fresh basil & our homemade tomato sauce

### BBQ CHICKEN \$10.99

Strips of BBQ chicken breast topped with Jack and Cheddar cheese, caramelized red onions & chopped cilantro

### MOTHERLODE \$11.99

Pepperoni, hot Italian sausage, bacon, ham, double cheese, green peppers, mushrooms, grilled onions, banana peppers & Roma tomatoes, plus, if you dare, anchovies!

## PASTAS

All of our pasta sauces are made from scratch and served with fresh garlic bread

### FOUR CHEESE MACARONI \$7.99

Asiago, Smoked Gouda, Pecorino Romano & Parmesan cheeses simmered in cream sauce tossed with elbow pasta

*Chicken - Add \$2.99*

*Shrimp - Add \$3.99*

*Italian Sausage - Add \$2.99*

### WILD MUSHROOMS MACARONI & CHEESE \$9.99

Smoked Gouda, Asiago, Parmesan & Pecorino Romano cheeses tossed with elbow pasta and sautéed wild portobello, crimini and shitake mushrooms

## CALZONE

All of our specialty calzone are handcrafted to order

### PEPPERONI \$6.99

Homemade tomato sauce and pepperoni with fresh Mozzarella and Asiago cheeses

### MOTHERLODE \$7.99

Pepperoni, hot Italian sausage, bacon, ham, double cheese, green peppers, mushrooms, grilled onions, banana peppers & Roma tomatoes

### VEGGIE \$5.99

Spinach, mushrooms, onions & tomatoes with a creamy white sauce

## BUILD YOUR OWN PIZZA \$6.99 & CALZONE \$4.99

### ADD TOPPINGS \$.99 each

MUSHROOMS, CARAMELIZED ONIONS,  
ROASTED RED PEPPERS, MILD ANAHEIM  
PEPPERS, BANANA PEPPERS, JALAPEÑOS,  
OLIVES, PINEAPPLE, PEPPERONI & BACON

*\$1.99 each*

SMOKED GOUDA, FRESH MOZZARELLA,  
ARTICHOKES, SLICED HOT SWEET  
ITALIAN SAUSAGE, HAM & CHICKEN

## BURGERS\*

*We use ½ pound of fresh ground chuck. All of our seasoned burgers are charbroiled to order and served on a Kaiser roll with French Fries. Hands down the best burgers in town! Substitute grilled chicken breast with any of these great combinations.*

**THE CLASSIC** \$6.99

Served with onion, lettuce, tomato & pickle

**BBQ BACON** \$8.99

Served with BBQ sauce, Jack cheese, bacon & crispy onion straws

**BLACK & BLEU** \$8.99

Blackened with Cajun spices and topped with melted Bleu cheese

**TRIFECTA CHEESE & MUSHROOM** \$8.99

Jack, Cheddar & Provolone cheese topped with sautéed wild mushrooms

**CALIFORNIA** \$9.99

Guacamole, smoked applewood bacon & Jack cheese

**CREATE YOUR OWN** \$6.99

**CHOOSE TOPPINGS** \$.79 each

**CHEDDAR, SMOKED GOUDA, SWISS, JACK CHEESE, SAUTÉED MUSHROOMS, APPLEWOOD SMOKED BACON, JALAPEÑOS, ANAHEIM MILD PEPPERS & GUACAMOLE**

## HANDCRAFTED SANDWICHES

*All of our sandwiches are served with our signature fresh fried potato chips*

**CHICKEN CLUB** \$8.99

Marinated chicken breast grilled, topped with Cheddar cheese & bacon

**TERIYAKI CHICKEN** \$8.99

Marinated chicken breast grilled, smothered with Mozzarella and Cheddar cheeses, and topped with bacon, mushrooms, onions & teriyaki glaze

**PRIME RIB FRENCH DIP\*** \$9.99

Tender thin sliced rib eye steak topped with melted Jack cheese and caramelized onions and served on a French roll with a side of creamy horseradish sauce & au jus

**SMOKED TURKEY** \$8.99

Slow-roasted turkey breast sliced thinly and piled on multigrain bread with smoked Gouda and Swiss cheese, avocado, lettuce, tomatoes & red onions with Caesar dressing

**BBQ PULLED PORK** \$7.99

Slow-roasted pork and our homemade BBQ sauce piled high on a freshly baked Kaiser bun, served with house citrus coleslaw

**OPEN FACE BBQ MEATLOAF** \$8.99

Our homemade meatloaf grilled, topped with onions straws and served on grilled sourdough with a side of our homemade BBQ sauce

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## ENTREES

*Unless specified, all of our entrees are served with your choice of two sides: French Fries, White Cheddar Mashed Potatoes, Campfire Beans, Fresh Fried Potato Chips, Loaded Baked Potato, House Citrus Coleslaw, Chef's Fresh Vegetable and Wild Rice Blend*

### **BLACKENED RIB EYE\*** \$19.99

The prime rib of steaks, packed with Cajun seasoning, grilled to order and topped with our homemade campfire beans

### **FLAT IRON STEAK\*** \$12.99

Lean and tender, marinated and grilled to order, and topped with fried onion strings

### **HOME-STYLE CHICKEN**

#### **FRIED CHICKEN** \$9.99

A hearty serving of seasoned, breaded chicken breast fried to golden brown and served with white Cheddar mashed potatoes, country gravy & seasoned Chef's vegetables

### **TROUT ALMONDINE** \$14.99

Boneless filet of trout in herbal flour, pan sautéed in butter and topped with toasted sliced almonds

### **FISH & CHIPS** \$10.99

Like they do it over the pond...beer-battered haddock fried to a golden brown and served with house citrus coleslaw, fresh cut fries & tartar sauce

### **HOUSE MEATLOAF** \$10.99

Our homemade slow cooked meatloaf topped with our homemade BBQ sauce

### **1/2 RACK BABY BACK RIBS** \$15.99

Baby back ribs braised and slow cooked until they are 'fall off the bone' tender and topped with our homemade BBQ sauce

### **BBQ PULLED PORK** \$10.99

A succulent portion of slow roasted pork, mixed with our homemade BBQ sauce

## SOUTH OF THE BORDER

*Served with Refried Beans and House Citrus Coleslaw*

### **CHEESE ENCHILADA TRIO** \$7.99

Three corn tortillas stuffed with blended cheese & green onions and topped with homemade enchilada sauce

### **WET FAJITA BURRITO** \$8.99

Choice of steak or chicken rolled with refried beans, cheese and roasted vegetables topped with a roasted tomato chipotle sauce, guacamole & sour cream

### **TACO PLATE** \$9.99

Three soft flour tortillas with choice of chicken, steak, or shrimp. Served with citrus cabbage slaw & cheese blend

## DESSERTS

### **HOT BROWNIES AND ICE CREAM** \$5.99

No nut brownies warmed and served with vanilla bean ice cream, chocolate syrup, whipped cream, and cherry

### **NEW YORK CHEESE CAKE** \$5.99

Traditional, delicious and served with a choice of topping: chocolate syrup or strawberry sauce

### **RED VELVET CAKE** \$5.99

Red velvet cake layers, stacked four high, spread with deep chocolate truffle filling, then filled and frosted with tangy cream cheese icing

### **CHOCOLATE CAKE** \$5.99

An American Favorite

### **"OREO MOOSE"** \$5.99

Layered chocolate mousse, chocolate syrup and crushed Oreo Cookies with whipped cream piled on top

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## SPECIALTY DRINKS

### **STRAWBERRY - LEMON MOJITO** \$7.99

Rum muddles with lemon, mint leaves and strawberries mixed with soda water

### **NEW ENGLAND DAIQUIRI** \$6.99

Dark and Spiced Rum, maple syrup, lemon juice and sweet & sour

### **BIG O** \$7.99

Orange Vodka and Spiced Rum mixed with blood orange juice

### **PASSION COLADA** \$9.99

Dark Rum mixed with passion fruit, cream of coconut, pineapple and lime juices

### **BLOODY MARGARITA** \$5.99

Tequila mixed with bloody Mary mix, orange and lime juices and sour mix with a salt & pepper rim

### **APHRODISIAC MARGARITA** \$8.99

Blanco Tequila, passion fruit, pomegranate and lime juices and sour mix with a salt & pepper rim

### **CAJUN LEMONADE** \$7.99

Citrus Vodka mixed with lemon juice and Sprite with jalapeño slices

### **MINER'S PUNCH** \$7.99

Berry Vodka and Peach Schnapps mixed with cranberry and grapefruit juices

### **A FUZZY THING** \$7.99

Citron Vodka, Triple Sec and Peach Schnapps mixed with orange and pineapple juices

### **BLUE BALLS** \$5.99

Malibu Rum, Blue Curacao and Peach Schnapps mixed with sweet & sour and Sprite

## FLAVORED BOILERMAKERS

### **BLOODY TEQUILA** \$6.99

Cuervo Tequila, bloody Mary mix and tabasco layered with Labatt

### **OMG** \$5.99

Bacardi O, Triple Sec and orange juice layered with Newcastle

### **TROPICAL FUN** \$6.99

Malibu Rum, Peach Schnapps and orange juice layered with Stella Artois

## MARGARITAS

### **BLUE MARGARITA** \$5.99

Tequila, Bleu Curacao, lime and lemon juices

### **KEY WEST MARGARITA** \$7.99

Tequila, Melon liqueur, Piña Coladas mix, lime and orange juices with a float of grenadine

### **CRANBERRY MARGARITA** \$8.99

Tequila, Triple Sec, lime juice, sweet & sour and cranberry juice

## MARTINIS

### **SOUR APPLE MARTINI** \$6.99

Apple Vodka, Apple Pucker, Triple Sec, Sprite and sweet & sour

### **COSMOTINI** \$6.99

Vodka, Triple Sec, cranberry and lime juices

# ROCK HOUSE BEER LIST

## BEER ON DRAFT

### KEWEENAW BREWING COMPANY

PICK AXE BLONDE ALE – *Houghton, Michigan* \$3.00

### KEWEENAW BREWING COMPANY

LIFT BRIDGE BROWN ALE – *Houghton, Michigan* \$3.00

BELL'S AMBER ALE – *Kalamazoo, Michigan* \$4.00

SHOCK TOP, BELGIAN WHITE – *St Louis, Missouri* \$3.00

LEINENKUGEL'S SUNSET WHEAT – *Chippewa Falls, Wisconsin* \$3.00

NEWCASTLE BROWN ALE – *Gates Head, United Kingdom* \$4.00

MILLER LITE – *Milwaukee, Wisconsin* \$3.00

BUDWEISER LIGHT – *St Louis, Missouri* \$3.00

KILLIANS IRISH RED – *Golden, Colorado* \$3.00

BLUE MOON BELGIAN WHITE – *Golden, Colorado* \$4.00

STELLA ARTOIS – *Leuven, Belgium* \$4.00

LABATT BLUE – *London, Ontario* \$3.00

## BOTTLE BEER

SAMUEL ADAMS BOSTON LAGER – *Boston, Massachusetts* \$4.00

WOODCHUCK DRAFT CIDER – *Middlebury Vermont* \$4.00

COORS LIGHT – *Golden, Colorado* \$2.75

CORONA EXTRA – *Mexico D.F., Mexico* \$4.00

DOS EQUIS LAGER – *Monterrey, Mexico* \$4.00

MILLER – *Milwaukee, Wisconsin* \$2.25

MILLER LITE – *Milwaukee, Wisconsin* \$2.75

MILLER GENUINE DRAFT – *Milwaukee, Wisconsin* \$2.25

BUSCH LIGHT – *St Louis, Missouri* \$2.25

PABST BLUE RIBBON – *Milwaukee, Wisconsin* \$2.25

OLD MILWAUKEE – *Milwaukee, Wisconsin* \$2.25

BUDWEISER – *St Louis, Missouri* \$2.75

BUDWEISER LIGHT – *St Louis, Missouri* \$2.75

BUDWEISER SELECT – *St Louis, Missouri* \$2.75

MICHELOB ULTRA – *St Louis, Missouri* \$2.75

HEINEKEN - *Zoeterwoude, Netherlands* \$4.00

LABATT BLUE LIGHT – *London, Ontario* \$2.75

ROLLING ROCK LIGHT – *Latrobe, Pennsylvania* \$2.75

SMIRNOFF ICE – *Moscow, Russia* \$4.00

O'DOUL'S – *St Louis, Missouri* \$2.75

# WINE LIST

## WHITE

|   | GLASS   | BOTTLE  |
|---|---------|---------|
| <b>COPPER RIDGE CHARDONNAY</b> , <i>California</i>                          | \$3.95  | \$19.00 |
| <b>SUTTER HOME, WHITE ZINFANDEL</b> , <i>California</i>                     | \$3.95  | \$19.00 |
| <b>3 BLIND MOOSE PINOT GRIGIO</b> , <i>California</i>                       | \$7.75  | \$29.00 |
| <b>BV COASTAL SAUVIGNON BLANC</b> , <i>California</i>                       | \$7.95  | \$31.00 |
| <b>14 HANDS RIESLING</b> , <i>Washington</i>                                | \$8.25  | \$32.00 |
| <b>KENDALL - JACKSON<br/>CHARDONNAY VINTAGE RESERVE</b> , <i>California</i> | \$10.95 | \$36.00 |

## RED

|  | GLASS   | BOTTLE  |
|--|---------|---------|
| <b>COPPER RIDGE CABERNET</b> , <i>California</i>     | \$3.95  | \$19.00 |
| <b>COPPER RIDGE MERLOT</b> , <i>California</i>       | \$3.95  | \$19.00 |
| <b>ROBERT MONDAVI PINOT NOIR</b> , <i>California</i> | \$5.95  | \$25.00 |
| <b>3 BLIND MOOSE CABERNET</b> , <i>California</i>    | \$6.95  | \$27.00 |
| <b>14 HANDS MERLOT</b> , <i>Washington</i>           | \$7.75  | \$29.00 |
| <b>COPPOLA DIAMOND CLARET</b> , <i>California</i>    | \$12.95 | \$44.00 |