




GRAND MENU

GF=gluten-free

DF=dairy-free

 = vegetarian


STARTERS


Prawn Cocktail **MP \$7.95** Guest \$9.95
Fresh Prawns served with diced celery, cocktail sauce and lemon. GF

Beef Brochettes **MP \$7.95** Guest \$9.95
Grilled beef medallions served with fried onion straws and horseradish aioli.

Chicken Satay **MP \$5.75** Guest \$6.25
Three skewers of marinated grilled chicken with peanut chili sauce.

Shrimp Poppers **MP \$8.25** Guest \$10.25
Lightly breaded, seasoned prawns served with Sriracha aioli and lemon.

Mediterranean Hummus Plate
MP \$6.00 Guest \$7.00
Hummus, feta cheese, olive tapenade, grilled pepper and zucchini, served with pita chips. 

Crispy Green Beans **MP \$4.25** Guest \$5.25
Lightly breaded and served with garlic lemon aioli. 





GRAND MENU


SALADS


GF=gluten-free

DF=dairy-free

 = vegetarian

Southwest Chicken Salad MP \$6.00 Guest \$7.50
Chopped romaine lettuce tossed with diced tomatoes, cheddar jack cheese, roasted corn and peppers, black beans, sliced chicken breast and jalapeno ranch dressing.

Spinach Salad MP \$5.00 Guest \$6.50
Spinach tossed with poached pear, toasted pecans, dried cranberries, feta cheese and white balsamic vinaigrette. GF 

Caesar Salad MP \$4.00 Guest \$5.50
Romaine lettuce tossed with shaved parmesan cheese, garlic croutons, creamy Caesar dressing.
GF (no croutons)  Add chicken + \$1.00

ENTREES

House Smoked Chop MP \$16.50 Guest \$19.75
Mesquite smoked pork chop served with mashed potatoes, onion supreme sauce and balsamic onions.
GF

Bacon Wrapped Filet MP \$22.95 Guest \$28.50
6oz filet wrapped in bacon with roasted garlic bleu cheese demi-glace, served gorgonzola/rosemary mashed potatoes and seasonal vegetable. GF

Grilled Salmon MP \$16.50 Guest \$20.95
Fresh salmon served with roasted red pepper coulis served with rice pilaf and seasonal vegetable. GF

Coconut Curry Prawns MP \$14.50 Guest \$17.95
Breaded fried prawns served with jasmine rice, cilantro slaw and coconut curry sauce.



GRAND MENU

GF=gluten-free

DF=dairy-free


 = vegetarian

ENTREES continued

Prosciutto Chicken MP \$12.95 Guest \$15.95

Prosciutto wrapped chicken breast wrapped with fresh sage, served with rice pilaf and seasonal vegetable. DF, GF

Four Cheese Ravioli MP \$10.25 Guest \$15.95

Served with choice of garlic alfredo or marinara sauce and seasonal vegetable. 

GRILLED SPECIALTIES

Crab Cake Sandwich MP \$12.95 Guest \$14.95

Snow crab cake pan-fried and served on a brioche bun with arugula, tomato and remoulade sauce. DF

Chicken Tacos MP \$9.95 Guest \$11.95

Two rotisserie chicken tacos with cilantro coleslaw served with choice of sweet potato fries or house-made Yukon Gold potato chips. DF

Rockwood Burger MP \$8.95 Guest \$10.95

Quarter-pound ground sirloin burger topped with bacon-onion jam, lettuce, tomato, avocado aioli on a grilled house bun.

WOK SPECIALTIES

Broccoli Beef MP \$7.95 Guest \$9.95

Marinated shaved beef and fresh broccoli tossed with sweet soy glaze served over jasmine rice. GF

Honey Walnut Shrimp MP \$14.50 Guest \$17.95

Tempura battered prawns sautéed in a sweet sauce with honeydew melon and walnuts served over rice.

Kung Pao Salmon MP \$17.00 Guest \$20.00

Pan seared chili pepper salmon served with broccoli and onions in a dark soy glaze over white rice. GF



GRAND MENU

STONEFIRED PIZZA

Margherita **Ind: MP \$4.75** Guest \$5.25
 Lg: MP \$10.75 Guest \$12.95

Sun-dried tomato pesto, fresh mozzarella,
fresh basil and tomato.

Tuscan **Ind: MP \$5.75** Guest \$6.95
 Lg: MP \$11.75 Guest \$13.95

Goat cheese, spinach, bacon, extra-virgin olive oil,
port syrup and a balsamic reduction.

Build your own **Ind: MP \$4.25** Guest \$5.25
 Lg: MP \$9.50 Guest \$10.50
 +\$1.00 for each topping

Meats: sausage, pepperoni, bacon, ham,
 rotisserie chicken, Canadian bacon,
 sweet Italian sausage

Cheese: 4-cheese blend, mozzarella, goat

Toppings: onion, tomato, black olives, spinach,
 arugula, mushrooms, pineapple,
 bell peppers, jalapenos,

Sauce: tomato basil garlic, bbq, alfredo,
 garlic herb oil

