



APPETIZERS

Coconut Shrimp

Five coconut-crusted shrimp with strawberry horseradish sauce.
\$10.95

Crab Cakes

On a bed of spring greens with roasted red pepper remoulade sauce.
\$8.95

Minnesota Buffalo Wings

Spicy Buffalo chicken wings with crispy celery and bleu cheese dressing.
\$6.95

Artichoke & Spinach Dip

Artichoke hearts and fresh spinach in a creamy Parmesan sauce,
baked in a peasant loaf.
\$6.95

Black Bay Salmon

Honey-glazed smoked salmon, served with Swiss almond cheese, crackers
and creamy horseradish.
\$10.95

Rockwoods Nachos

Tri-color nacho chips layered with nacho beef, a blend of cheddar and
jack cheeses, tomatoes, black olives, jalapenos, lettuce, Pico de Gallo,
sour cream and guacamole.
\$7.95

Rockwoods Rotisserie Chicken Quesadilla

A roasted tortilla stuffed with garlic rotisserie chicken, a blend of cheddar
and jack cheeses and Pico de Gallo. Partnered with herbed
sour cream and guacamole.
\$7.95

The Smorgasbord

Everybody gets a taste. Home style chips, buffalo wings, coconut shrimp, and Summit Pale Ale battered onion rings.
\$17.95

WOOD-FIRED PIZZAS

Pizza Bianco

A rustic crust topped with garlic-infused olive oil and a blend of white cheeses.
\$5.95

Margherita Pizza

A blend of white cheeses, fresh basil and Roma tomatoes.
\$6.95

Rum River Pizza

A classic Italian sausage and pepperoni pizza from our
wood-burning pizza oven.
\$7.95

Bourbon Street Pizza

Fire-roasted chicken, Andouille sausage, smoked bacon and fresh tomatoes
on a hand-tossed crust with creamy Parmesan sauce.
\$8.95

Garden Fresh

Fresh spring asparagus, zucchini and portabello mushrooms with
basil pesto and a drizzle of balsamic vinegar.
\$8.95

SOUPS

Hearty chicken and wild rice

Crock \$3.95 Bowl \$4.95

Today's homemade soup

Crock \$3.95 Bowl \$4.95

SPECIALTY SALADS

Classic Caesar Salad

Crisp Romaine lettuce tossed with Caesar dressing,
Parmesan cheese and croutons.
\$5.95

Add grilled chicken \$2.00

Add Black Bay smoked salmon \$4.00

Sautéed Shrimp and Spinach Salad

Pan-seared shrimp and portobello mushrooms with celery,
roasted red peppers and red onions on fresh spinach,
topped with a tangy balsamic vinaigrette.
Small \$7.95 Large \$11.95

Slow-Roasted Mandarin Turkey Salad

Tender rotisserie turkey with mandarin oranges, cucumbers, tomato, celery and
cashews on Romaine lettuce, topped with cheese and raspberry vinaigrette.
Small \$5.95 Large \$8.95

Rotisserie Chicken Salad

Fresh-roasted chicken on a mixture of tomatoes, cucumbers and
fresh chopped greens, laced with roasted garlic dressing.
Small \$ 6.95 Large \$9.95

Fresh Fruit Platter with Chicken Salad

Sliced honeydew, cantaloupe, pineapple, watermelon and strawberries
served with roasted chicken salad.
\$9.95

SANDWICHES AND BURGERS

ALL SANDWICHES AND BURGERS ARE SERVED WITH A CHOICE OF HOUSE FRIES OR FRESH FRUIT. SUBSTITUTE SWEET POTATO FRIES \$1.00

Thick-Cut Bacon Cheeseburger

A half-pound of char-grilled ground beef topped with provolone,
cheddar cheese and thick-cut bacon, on a toasted onion bun.
\$8.95

Sirloin Steak and Pepper Hoagie

8 ounces of char-grilled filet of sirloin on a hoagie roll, smothered in peppers,
onions, wild mushrooms and provolone cheese.
\$12.95

Papa Don's Reuben Melt

Slow-cooked corned beef on toasted rye with Swiss cheese, sauerkraut
and creamy Thousand Island dressing.
\$8.95

Back Water Walleye Sandwich

Pan-fried walleye fillet on a hoagie roll with sprouts, tomato
and jalapeno tartar sauce.
\$11.95

Fire-Grilled Salmon Sandwich

Fresh Atlantic salmon grilled and served on an onion bun with sprouts,
tomato and roasted red pepper remoulade sauce.
\$9.95

Rockwoods Open-Wide Chicken Stacker Club

Grilled chicken breast on toasted sourdough with melted provolone cheese,
lettuce, tomato and bacon with a honey mustard dressing.
\$9.95

HOME STYLE CLASSICS

Sunday Chicken Pot Pie

A large crock of tender chicken baked with
carrots, peas and pearl onions topped with leeks
and an olive and red pepper corn bread.
\$10.95

Yankee Pot Roast

An ample portion of juicy, fork-tender pot roast,
served with Yukon garlic mashed potatoes
and gravy.
\$10.95

Roasted Meatloaf

Thick-cut classic meatloaf grilled
and topped with beef gravy, served
with Yukon garlic mashed potatoes.
\$10.95



WOOD-FIRED SPECIALTIES

ALL DINNERS ACCOMPANIED BY A FRESH SALAD, FRESH BAKED BREAD AND SEASONAL VEGETABLE

Cedar Planked Pork Chop

Large marinated porterhouse pork chop wrapped in thick-cut bacon, baked in our wood-burning oven then draped with whiskey cream sauce and served with Yukon Gold garlic mashed potatoes.
\$21.95

Smoked Black Tiger Shrimp

Chef Robert's smoked jumbo shrimp wood fired with a red pepper garlic butter sauce & white wine. Served with creamy Yukon garlic mashed potatoes.
\$25.95

Wood Oven Seafood Platter

Fresh walleye, fillet of salmon and shrimp, fire roasted in our wood-burning oven. Served on fresh spinach with wild rice blend.
\$26.95

Rockwoods Lobster Tail

A succulent lobster tail, split and roasted in our wood-burning oven. Served with drawn butter and Yukon Gold garlic mashed potatoes.
(Market Price)

Cedar Planked Salmon Oscar

A fresh fillet of salmon seared on a cedar plank in our wood-burning oven, then crowned with crabmeat, crisp asparagus spears and a béarnaise sauce with creamy Yukon Gold garlic mashed potatoes.
\$16.95

ROCKWOODS DINNERS

ALL DINNERS ACCOMPANIED BY A FRESH SALAD, FRESH BAKED BREAD AND SEASONAL VEGETABLE

Backwater Canadian Walleye

A large fillet prepared just the way you like it...choose from:
Broiled - oven broiled and served on a bed of wild rice with drawn butter.
Boundary Waters - seasoned and pan fried, then drizzled with roasted red pepper remoulade.
Beer Battered - deep-fried, served with jalapeno tartar sauce.
\$19.95

Coconut Shrimp

Seven large shrimp, coconut crusted and deep-fried. Served with strawberry horseradish sauce and a wild rice blend.
\$18.95

Flaming Top Sirloin

9 oz top sirloin grilled to your taste and topped with sautéed mushrooms and flamed tableside. Served with creamy Yukon garlic mashed potatoes.
\$23.95

New York Strip

14 oz sirloin strip grilled to your taste, served with a baked potato and a Tarragon Butter.
\$31.95

Filet Mignon

8 oz filet charbroiled to perfection with a Tarragon Butter and served with a baked sweet potato.
\$28.95

Paul Bunyan's Porterhouse

(please allow a few extra minutes to prepare)
32 oz double-cut choice porterhouse grilled to your precise specifications. Served with a baked potato.
\$44.95

PASTA

ALL PASTA DINNERS ARE SERVED WITH A HOUSE SALAD AND OUR FRESH BAKED BREAD

Linguini Primavera

A harmony of sautéed portabello mushrooms, zucchini, squash and sun-dried tomatoes with garlic wine sauce and fresh basil, tossed in linguini pasta.
\$13.95
Add shrimp \$4.00

Wild Mushrooms Roquefort Fettuccini

Portabello, shitake and oyster mushrooms sautéed with garlic and finished with a sauce of white wine and Roquefort cheese.
\$13.95
Add chicken \$2.00

Red Rock Pasta

Diced chicken breast sautéed with garlic, shrimp, smoked bacon, white wine and a creamy roasted red pepper sauce.
Served over fettuccine pasta
\$12.95

The Baked Italian

Slow-cooked meatballs and Italian sausage in marinara sauce, ladled over penne pasta. Topped with mixed cheeses and finished in our wood-burning oven.
\$12.95

Cajun Pasta

Seared chicken and Andouille sausage tossed with mushrooms, tomatoes and green onions in a Cajun cream sauce, over penne pasta.
\$12.95

OUR SIGNATURE RIBS AND CHICKEN

ALL DINNERS ACCOMPANIED BY A FRESH SALAD AND OUR FRESH BAKED BREAD

Baby Back Ribs

A slab of baby backs slow-cooked and glazed with our special BBQ sauce. Served with Yukon Gold garlic mashed potatoes.
Full Slab \$26.95 **1/2 Slab** \$15.95

Rockwoods Rotisserie Chicken

Rubbed with garlic and seasonings then slow-roasted over open flames. Served with Yukon Gold garlic mashed potatoes.
\$14.95

Backyard BBQ Chicken

A half rotisserie chicken glazed with BBQ sauce and served with Yukon Gold garlic mashed potatoes.
\$15.95

Parmesan Ranch Chicken

A half rotisserie chicken glazed with our signature Parmesan Ranch sauce. Served with Yukon Gold garlic mashed potatoes.
\$15.95

COMBINATIONS

ALL DINNERS ACCOMPANIED BY A FRESH SALAD, FRESH BAKED BREAD AND SEASONAL VEGETABLE

Field & Stream

Filet of sirloin paired with our pan-fried walleye drizzled with roasted red pepper remoulade on a bed of wild rice.
\$24.95

Steak N Coconut Shrimp

A filet of sirloin with coconut-crusted shrimp, served with Yukon Gold garlic mashed potatoes.
\$22.95

Land & Sea

A filet of sirloin paired with a succulent lobster tail, split and roasted in our wood-burning oven. Served with Yukon Gold garlic mashed potatoes.
(Market Price)

Steak N Shrimp

A filet of sirloin with our wood-fired smoked shrimp, served with Yukon Gold garlic mashed potatoes.
\$26.95

Original Rotisserie Chicken & BBQ Ribs

Tender rotisserie chicken and a 1/2 slab of Rockwoods baby backs, served with Yukon Gold garlic mashed potatoes.
\$24.95

FRIDAY & SATURDAY PRIME RIB NIGHT

Slow roasted prime rib with au jus, served with a house salad, seasonal vegetable and creamy Yukon Gold garlic mashed potatoes.

21.95