

# ROCK RIVER

BAR & GRILL

## STARTERS

<b>GARLIC &amp; BRIE</b>	14
Roasted Garlic Bulb, Triple Cream Brie, Tomato Jam, Woodfire Flatbread	
<b>BRUSCHETTA</b>	14
Grape Tomato Medley, Red Onion, Balsamic Glaze, Grilled Ciabatta	
<b>PORK BELLY</b>	17
Pickled Pineapple & Red Onion, Sesame Ginger Vinaigrette, Jalapeño, Chives, Sesame Seeds	
<b>FRIED BRUSSEL SPROUTS</b>	13
Sea Salt, Garlic Chips, Parmigiano, Lemon, Toasted Almond	
<b>PORTABELLA</b>	14
Grilled Portabella, Spinach, Artichokes, Roasted Bell Pepper, Feta, Balsamic Glaze	
<b>SNOW CRAB</b>	56
Chilled, Grain Mustard Sauce, Cocktail Sauce, Lemon	
<b>CALAMARI</b>	16
Fire Roasted Tomato, Pepperoncini, Lemon Aioli, Chili Oil, Lemon	
<b>SHRIMP COCKTAIL</b>	16
Marinated Cucumbers, Cocktail Sauce, Lemon	

## SOUP & SALAD

<b>LOBSTER BISQUE</b>	9
<b>FRENCH ONION</b>	9
<b>TOMATO MOZZARELLA</b>	16
Heirloom Tomato, Fresh Mozzarella, Basil Oil, Sea Salt, Fresh Cracked Pepper, Balsamic Glaze, Grilled Ciabatta	
<b>CAESAR</b>	16
Roasted Brussel Sprouts, Romaine Heart, Roasted Grape Tomato, Anchovies, Parmesan, Lemon, Caesar, Crouton	
<b>WEDGE</b>	16
Iceberg, Grape Tomato, Candied Pork Belly, Ranch, Blue Cheese, Fried Onion	
<b>STEAK SALAD</b>	25
Romaine, Baby Greens, Roasted Roma Tomato, Red Onion, Kalamata Olives, Artichokes, Feta, Red Wine Vinaigrette, Grilled Ciabatta	

## SIDES

<b>BAKED POTATO</b>	9
Butter, Cheddar, Sour Cream, Bacon, Scallion	
<b>SWEET POTATO</b>	9
Butter, Brown Sugar	
<b>WHIPPED POTATOES</b>	9
Veal Jus, Chives	
<b>CARROT MOUSSE</b>	7
Honey, Brown Sugar	
<b>ASPARAGUS</b>	9
Grilled, Hollandaise	
<b>CAULIFLOWER</b>	7
Fire Roasted Grape Tomato, Garlic Chips, Balsamic Glaze	
<b>BROCCOLINI</b>	7
Garlic Chips, Lemon, Sea Salt, Parmigiano Reggiano, Pepper Flakes	

## ENTREES

<b>FUNGHI E TARTUFO</b>	24
Risotto, Mushrooms, White Truffle Oil, Parmigiano Reggiano, Chives	
<b>PAPPARDELLE BOLOGNESE</b>	24
Egg Noodle, Beef Bolognese, Grana Padano	
<b>FETTUCINE ALLA PANA</b>	21
Chardonnay, Garlic, Shallots, Cream, Parmesan	
<b>AGLIO E OLIO</b>	29
Garlic Shrimp, Linguini, Olive Oil, Garlic, Pepper Flakes, Parsley	
<b>RED SNAPPER</b>	29
Red Onion, Agrodolce Sauce, Rainbow Microgreens	
<b>POLLO AL FORNO</b>	27
Half Chicken, White Wine, Rosemary, Mushrooms	
<b>OSSO BUCO</b>	34
Braised Veal Shanks, Tomato Sauce, Parmesan, Gremolata	

## WOODFIRE GRILL

<b>PRIME BONE-IN RIBEYE</b>	78
24oz USDA Prime Steak provided by Purely Meat Co. Chicago, IL	
<b>PRIME NY STRIP</b>	58
14oz USDA Prime Steak provided by Purely Meat Co. Chicago, IL	
<b>BEEF FILET</b>	44
8oz Filet Mignon	
<b>BERKSHIRE PORK CHOP</b>	34
Carrot Mousse, Apple Cider & Grain Mustard Gastrique, Pickled Apples & Onions, Rainbow Microgreens	
<b>SURF &amp; TURF</b>	72
8oz Beef Filet, 8oz Lobster Tail, Compound Butter with Herb, Lemon	
<b>ATLANTIC SALMON</b>	29
Skin On, Lobster Sauce, Fried Brussel Sprouts	

## ADD ONS

<b>SHRIMP</b>	12
Grilled, Butter, Lemon	
<b>SNOW CRAB CLAW</b>	21
Grilled, Butter, Lemon	
<b>OSCAR STYLE</b>	26
Jumbo Lump Blue Crab Meat, Asparagus, Hollandaise	
<b>BEEF FILET</b>	23
4oz Filet Mignon	
<b>LOBSTER TAIL</b>	30
8oz Grilled, Butter, Lemon	
<b>AU POIVRE</b>	7
<b>CHIMICHURRI</b>	4
<b>RED WINE DEMI-GLACE</b>	7
<b>HOLLANDAISE</b>	6
<b>BLUE CHEESE</b>	6