

# ROCK RIVER

BAR & GRILL

## SPECIAL MENU

### APPETIZERS

SHRIMP COCKTAIL | \$16    BRUSCHETTA | \$14  
SNOW CRAB CLAW | \$56    GARLIC & BRIE | \$14

### SOUPS & SALADS

CAESER SALAD | \$9    FRENCH ONION SOUP | \$9  
GARDEN SALAD | \$7    LOBSTER BISQUE SOUP | \$9

### ENTREES

ALL YOU CAN EAT PASTA SPECIAL NOT AVAILABLE 2/14\*

#### STEAK AU POIVRE | \$58

14 oz Prime NY Strip, Peppercorn Crust, Cognac sauce, and Asparagus

#### SURF AND TURF | \$76

8oz Beef Filet, 8oz Lobster Tail, Compound Butter with Herb, Lemon, and Asparagus

#### BEEF FILET | \$48

8oz Filet Mignon and Asparagus

#### SEAFOOD RISOTTO | \$39

Lobster Tail, Scallops, Shrimp, Tomato, Spinach, Carnaroli Rice

#### CHICKEN MARSALA | \$29

Airline Chix Breast, Mushroom Marsala Sauce, and Brocolini

#### SHRIMP FETTUCINNI | \$32

Brocolini, Grape Tomatoes, and Cream Sauce

# DINNER FOR TWO

MARKET PRICE

CHOICE OF:

#### APPETIZER

BRUSCHETTA OR GARLIC & BRIE

#### ENTREE

24 OZ TOMAHAWK RIBEYE, 16 OZ LOBSTER TAIL, SMOKED GOUDA WHIPPED POTATOES, AND BROCOLINI

WINE PAIRING: JUSTIFICATION, PASO ROBLES 2016

\$16 PER GLASS

#### DESSERT

CHOCOLATE WITH CHOCOLATE AND VANILLA CHIFFON, CHOCOLATE MOUSSE AND CHERRY FILLING

WINE PAIRING: TAYLOR FLADGATE 10 YR TAWNEY PORTO

\$12 PER GLASS

CHOICE OF:

#### SOUP OR SALAD

LOBSTER BISQUE OR CAESER SALAD