



~SHAREABLES~

AHI TUNA WONTONS	10
SESAME SEARED AHI TUNA, CHIPOTLE-MANGO MARMALADE, ASIAN CITRUS SLAW, WASABI AIOLI, SESAME DRESSING	
RENARDS CHEESE CURDS	9
LIGHTLY BREADED WHITE CURDS, BUTTERMILK RANCH	
LOADED TAVERN CHIPS	9
HOUSE FRIED POTATO CHIPS, BLEU CHEESE SAUCE, LINGONBERRIES, BACON, SCALLION	
BRUSCHETTA	9
CIABATTA CROSTINI, ROMA TOMATO BRUSCHETTA, BALSAMIC REDUCTION, FRESH MOZZARELLA, BASIL	
CHICKEN WINGS	9
FRESH FRIED WINGS. CHOICE OF SAUCE: HOUSE HOT, GARLIC-PARMESAN, SPICY ASIAN, MAPLE-BACON BARBECUE	
TUSCAN STUFFED SEA SCALLOPS	10
SEAS SCALLOPS, PANCETTA, BABY ARUGULA, SUN-DRIED TOMATO, PARMESAN, GARLIC AIOLI, BALSAMIC	
SHANGHAI CALAMARI	10
FLASH FRIED CALAMARI, SWEET CHILI GLAZE, SWEET PIQUANT PEPPERS, SPROUTS, GREEN ONION	
BRISKET NACHOS	10
SMOKED BEEF BRISKET, RIPE TOMATO, SHAVED RED ONION, FRIED JALAPENO, AVOCADO CREMA, FRESH FRIED CORN TORTILLA, SHREDDED CHEESE, SMOKED GOUDA-ROASTED CHILI SAUCE, GUAJILLO PEPPER SALSA	



~ ARTISANAL STREET TACOS ~

SERVED WITH GUAJILLO PEPPER SALSA AND FRESH FRIED CORN TORTILLA CHIPS

AHI TUNA	10
JICAMA SLAW, CILANTRO CHIMICHURRI, LOCALLY HARVESTED SPROUTS, FLOUR TORTILLA	
CHICKEN TINGA	8
HOUSE PICO, AVOCADO CREMA, JICAMA SLAW, COTIJA CHEESE, FLOUR TORTILLA	
BLACKENED SHRIMP	10
PICKLED RED CABBAGE, MANGO-AVOCADO SALSA, COTIJA CHEESE, CHIPOTLE AIOLI	
BBQ BRISKET	8
PICKLED RED CABBAGE, TOMATO, CILANTRO, ANCHO CREMA, RED STAG BBQ	



~SALADS~

WILD BERRY CHICKEN	12
GRILLED CHICKEN BREAST, FRESH SEASONAL BERRIES, BLEU CHEESE, SHAVED RED ONION, TOASTED ALMONDS, MIXED GREENS, STRAWBERRY-BALSAMIC DRESSING	
AHI TUNA	13
TAJIN RUBBED TUNA, GRAPEFRUIT SEGMENTS, WASABI PEAS, HEIRLOOM CHERRY TOMATO LOCALLY HARVESTED SPROUTS, SHAVED RED ONION, AVOCADO, CUCUMBER-WASABI RANCH	
MEDITARREANAN STEAK SALAD	13
GRILLED SIRLOIN FILET, HEIRLOOM CHERRY TOMATO, KALAMATA OLIVES, SWEET PIQUANTE PEPPERS, SHAVED RED ONION, FETA CHEESE, MIXED GREENS, GREEK VINAIGRETTE, PARMESAN CROSTINI	
SHRIMP COBB	13
GRILLED TIGER SHRIMP, AVOCADO, HARD COOKED EGG, BLEU CHEESE, TOMATO, BACON, SCALLION, MIXED GREENS, RASPBERRY VINAIGRETTE	



~BURGERS, SANDWICHES &WRAPS~

INCLUDES CHOICE OF PUB CHIPS, FRIES, FRUIT OR SOUP

STRAWBERRY CLUB WRAP	10
TURKEY BREAST, APPLEWOOD SMOKED BACON, STRAWBERRY, AVOCADO, LOCAL SPROUTS, RED ONION, WHITE CHEDDAR, STRAWBERRY-BALSAMIC VINAIGRETTE, SPINACH TORTILLA	
TUSCAN CHICKEN PANINI	10
GRILLED CHICKEN BREAST, ROASTED RED PEPPER, FRESH TOMATO, SPINACH, MOZZARELLA, CARAMELIZED ONIONS, SUN-DRIED TOMATO, PESTO AIOLI, RUSTIQUE CIABATTA	
PRIME RIB DIP	11
SHAVED PRIME RIB DIPPED IN SEASONED AU JUS, FLASH FRIED ONION STRAWS, MUSHROOM BORDELAISE, BACON, SWISS CHEESE, RUSTIQUE CIABATTA	
SRIRACHA CHICKEN MELT	10
SRIRACHI RUBBED CHICKEN BREAST, BACON, WHITE CHEDDAR CHEESE, RIPE TOMATO, BIBB LETTUCE, ANCHO-RASPBERRY MARMALADE, BIANCO BUN	
LITTLE ITALY BURGER	10
HALF POUND ANGUS BEEF PATTY, FETA-BACON AND SUN-DRIED TOMATO BRULE, FRESH TOMATO, CARAMELIZED ONIONS, MIXED GREEN, ROASTED GARLIC AIOLI	
LONGHORN BURGER	10
HALF POUND ANGUS BEEF PATTY, APPLEWOOD SMOKED BACON, MONTEREY JACK CHEESE, CHEDDAR CHEESE BARBECUE SAUCE.	
BUFFALO BURGER	11
½ POUND NAVARINO VALLEY BISON PATTY, GRILLED PORTABELLA, FRESH MOZZARELLA, GOLDEN BARBECUE AIOLI, GRILLED BUTTER ROLL	
CAJUN SEARED AHI TUNA CLUB	11
GUAJILLO AIOLI, MIXED GREENS, AVOCADO, BACON RIPE TOMATO, BLACK SESAME BRIOCHE	
REUBEN	10
CORNED BEEF, SWISS CHEESE, TRADITIONAL DRESSING, SAUERKRAUT	
CRANBERRY -MACADAMIA NUT CHICKEN SALAD	9
HOUSE MADE CHICKEN SALAD SERVED ON ARTISANAL WHEAT BREAD	





~STEAKS~

OUR STEAKS ARE HAND TRIMMED IN HOUSE FROM UPPER 2/3RDS CHOICE MIDWESTERN ANGUS. ALL SERVED WITH SOUP OR SALAD, CHOICE OF POTATO AND A BREAD BASKET

SIRLOIN (12oz)	24
NEW YORK STRIP (14oz)	26
RIBEYE (12oz)	24
RIBEYE (16oz)	30
TENDERLOIN (6oz)	25
TENDERLOIN (10oz)	32

~SEAFOOD ACCOMPANIMENT~

SAUTEED SHRIMP OR SCALLOPS	5
COLD WATER LOBSTER TAIL	15

~STEAK ACCENTS~

HERB ROASTED MUSHROOMS	3
GRIDDLED VIDALIA ONIONS	3
PORTABELLA MUSHROOM DEMI	2
GARLIC BUTTER	2

~STEAK CROWNS~

BACON & BLEU CHEESE	3
SUN-DRIED TOMATO, OLIVE & FETA	3
SHRIMP AND CRAB CAP	6

~SEAFOOD~

SERVED WITH CHOICE OF SOUP OR SALAD AND A BREAD BASKET

DAY BOAT SCALLOPS

WHITE CHEDDAR AND CAULIFLOWER CROQUETTE, WILTED ARUGULA, SHIITAKE MUSHROOMS JULIENNE RAINBOW CARROT, APRICOT-PANCETTA CHUTNEY

21

AHI TUNA

SESAME-PEPPERCORN CRUST, HOUSE RICE PILAF, ASIAN CITRUS SLAW, SESAME VINAIGRETTE WASABI, PICKLED GINGER

21

PAN FRIED WALLEYE

LIGHTLY BREADED, CHOICE OF POTATO, FRESH VEGETABLES, DRAWN BUTTER

20

SWEET & SPICY BBQ SHRIMP

CAJUN SEARED SHRIMP, BOURBON BARBECUE GLAZE, ANDOUILLE SAUSAGE SUCCOTASH WILD RICE PILAF

20

BAKED HADDOCK

CHOICE OF POTATO, FRESH SEASONAL VEGETABLES, DRAWN BUTTER

19

BROILED SALMON

CHOICE OF POTATO, FRESH SEASONAL VEGETABLES, CUCUMBER DILL SAUCE

22



~HOUSE SPECIALTIES~

SERVED WITH CHOICE OF SOUP OR SALAD AND A BREAD BASKET

CEDAR PLANK SALMON

BOURBON MARINATED FILET, SWEET BOURBON GLAZE, GRILLED CEDAR PLANK ASIAN CITRUS SLAW, CHOICE OF POTATO

22

WILD MUSHROOM RAVIOLI

GRILLED PORTABELLA MUSHROOM, FRESH MOZZARELLA, TOMATO BURSCHETTA BASIL CREAM, BALSAMIC REDUCTION

16

BRICK CHICKEN

HERB MARINATED AIRLINE CHICKEN BREAST, PRESSURE GRILLED, GERMAN FINGERLING POTATO SALAD, PAN ROASTED ASPARAGUS, SUN-DRIED TOMATO VINAIGRETTE

18

MAPLE-GINGER GLAZED PORK PORTERHOUSE

APPLE-PANCETTA RAGOUT, ROOT VEGETABLE GRATIN, CHERRY CIDER DEMI

18

BABY BACK RIBS

HOUSE BARBECUE SAUCE, CHOICE OF POTATO, CREAMY COLESLAW

HALF RACK 14 FULL RACK 21

ROCK GARDEN'S CLASSIC BROASTED CHICKEN

ORIGINAL FAMILY RECIPE, CHOICE OF POTATO, CREAMY COLESLAW

1/4 BIRD 10 1/2 BIRD 13

CHICKEN AND RIBS

1/4 BROASTED CHICKEN, 1/2 RACK OF BABY BACK RIBS, CHOICE OF POTATO, COLESLAW

16



~WEEKLY SPECIALS~

~SUNDAY~ ALL YOU CARE TO EAT CHICKEN DINNER	~MONDAY~ STEAK DIANE	~TUESDAY~ PASTA BAR	~WEDNESDAY~ PRIME RIB	~THURSDAY~ TREASURES OF THE SEA	~FRIDAY~ WISCONSIN FISH FRY	~SATURDAY~ PRIME RIB
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