

# SILVER LUNCH

\$39.95 per person

### **STARTERS**

choice of two. served family style

Popcorn Shrimp Spinach & Artichoke Dip

Crispy Calamari Oak-Grilled Artichoke

### **CRAFTED SALADS**

choice of one

## Caesar Salad

romaine, garlic croutons, Parmesan cheese, lemon

# Blue Cheese Wedge

chilled iceberg hearts, Mine Shaft blue cheese dressing, red onions, sweet tomatoes, Nueske bacon, candied walnuts

### Rock'N House Salad

baby kale, radish, almonds, manchego, Castelvetrano olives, citrus vinaigrette

### **MAINS**

choice of three

### Blackened King Salmon Sandwich

roasted tomato - arugula - garlic aioli - cucumber mint relish - ciabatta bread - shoestring fries

## Beer Battered Fish and Chips

tartar & cocktail sauces - lemon shoestring fries - cole slaw

# Blackened Fish Tacos

mango salsa - fresh cabbage - spicy remouladecorn/flour tortillas (gluten free corn tortillas upon request) shoestring fries

# "Big Easy" Spicy Shrimp and Sausage Gumbo

Tasso ham - chicken - jasmine rice

## Open Faced Sirloin on Artisan Sourdough

roasted tomato - arugula - remoulade - aged balsamic - crispy onions shoestring fries

## **DESSERT**

additional \$5 per guest; includes coffee plus choice of one

### New Orleans Bread Pudding

Jack Daniels sauce, vanilla ice cream

Sticky Toffee Pudding vanilla ice cream

# Crème Brûlée

fresh fruit

Prices do not include sales tax or 20% gratuity, which are added to final bill.

Prices are subject to change without notice.



# **GOLD LUNCH**

\$44.95 per person

### **STARTERS**

choice of two. served family style

Popcorn Shrimp Spinach & Artichoke Dip Crispy Calamari Oak-Grilled Artichoke

### **CRAFTED SALADS**

choice of one

Caesar Salad romaine, garlic croutons, Parmesan cheese, lemon

Blue Cheese Wedge chilled iceberg hearts, Mine Shaft blue cheese dressing, red onions, sweet tomatoes, Nueske bacon, candied walnuts

### Rock'N House Salad

baby kale, radish, almonds, manchego, Castelvetrano olives, citrus vinaigrette

### **MAINS**

choice of two from each column

# Oak Grilled King Salmon herb butter - Szechuan green

beans - creamed corn

### Oak Grilled Sirloin

house made steak sauce - garlic mashers- glazed carrots

# "Hibachi" Teriyaki Chicken

Jidori free range chicken sauteed spinach - jasmine rice

# ROCK'N Crab Cakes

spicy remoulade & tartar sauces - cole slaw - shoestring fries

### Macadamia-Crusted Mahi

grilled pineapple beurre blanc - jasmine rice - grilled asparagus

### Filet Mignon Skewers

"hibachi" teriyaki sauce - sauteed spinach - jasmine rice

## **DESSERT**

additional \$5\$ per guest; includes coffee plus choice of one

# New Orleans Bread Pudding

Jack Daniels sauce, fresh whipped cream

Sticky Toffee Pudding vanilla bean ice cream

Crème Brûlée fresh fruit

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