

Welcome Back to



# ROCKWOODS

Local family-owned and operated with high quality food made from scratch

(gs)=Gluten Sensitive: gluten is not an ingredient, but there is probably cross-contamination

**\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*\***

## APPETIZERS

**Chips & Dips \$11.95** *House-fried corn chips, guacamole, queso fundido, salsa fresca*

**Calamari Fries \$13.95** *Breaded & fried, lemon wedge, tartar sauce*

**Seared Steak Tips \$14.95 (gs)** *Peppers, onions, baby arugula, hollandaise dipping sauce*

**Jumbo Buffalo Shrimp \$15.95** *Breaded, fried, tossed in buffalo sauce, julienne celery & carrots, bleu cheese dressing*

**Jalapeño Artichoke Dip \$12.95** *Cream cheese, spinach, artichoke, jalapeno, toast & fresh veggies*

**Smoked Brisket Poutine \$13.95** *Hand-cut fries, smoked brisket ends, Ellsworth cheese curds, green onions, BBQ demi-glace*

**House-Battered Chicken Tenders \$12.95** *Buttermilk battered chicken tenderloins, signature dipping sauce. Add hand-cut fries & Texas toast for \$3.95*

**Burnt Ends Nachos \$14.95** *House-fried corn chips, smoked brisket ends in bourbon bacon BBQ, cheddar jack cheese, pickled jalapeños, shredded cabbage, pico de gallo, jalapeño crema*

**Sweet Potato Tots or Hand-Cut Fries \$6.95** *Includes a side of our house-made seasoned sour cream*

**Chicken Wings \$13.95** *Choose Bone-in (gs) or Boneless In order of spice level: Teriyaki, Bourbon Bacon BBQ, Korean BBQ, Sweet Chili (gs), Cajun Dry Rub (gs), Nashville Hot (gs), Buffalo (gs), Jamaican Jerk (gs), Ghost Pepper (gs)*

**Daily Slider Trio: \$12.95** *Ask your server about today's creation.*

**Crab Cakes \$14.95** *Two jumbo lump meat crab cakes breaded and pan fried, Sriracha mayo, tartar sauce*

## STREET TACOS

*A trio of all the same taco of your choice containing jalapeno apple slaw, Cotija cheese, & jalapeno crema*

*Choose a Tortilla: soft corn (gs) or flour*

*Choose a Salsa: pineapple mango, pico de gallo, black bean corn*

**Al Pastor \$12.95 (gs)**

**Mexican Chorizo \$11.95 (gs)**

**Mahi Mahi \$13.95 (gs)**

**BBQ Brisket \$12.95**

**Smoked Chicken \$11.95 (gs)**

**Baja Shrimp \$13.95 (gs)**

**Braised Pork Belly \$11.95 (gs)**

# SALADS & SOUPS

Add to any salad: Chicken \$5 | Steak add \$8 | Salmon \$9 | Shrimp \$8 | House-smoked bacon \$3

**Caesar Salad:** Small \$7.95 | Large \$12.95 (gs on request) *Romaine lettuce, Caesar dressing, parmesan, house-made rosemary focaccia croutons*

**Garden Salad:** Small \$7.95 | Large \$12.95 (gs on request) *Mixed greens, pepper, onion, tomato, cucumber, carrots, house-made rosemary focaccia croutons, with choice of dressing: Italian Vinaigrette, French, Ranch, BBQ Ranch, Bleu Cheese, Raspberry Vinaigrette, Honey Mustard, Lemon Vinaigrette*

**BBQ Chicken Cobb Salad \$15.95** *Romaine & Iceberg blend, smoked pulled chicken, hardboiled egg, house-smoked bacon, avocado, black bean corn salsa, BBQ ranch, corn nuts*

**Caprese \$13.95** (gs) *Hot House Bushel Boy tomatoes, hand-pulled Mozzarella, avocado, baby arugula, extra virgin olive oil, balsamic reduction*

**Creamy Chicken Wild Rice Soup:** Cup \$5.95 | Bowl \$7.95 (gs)

**Soup of the Day:** Cup \$5.95 | Bowl \$7.95

# WOOD OVEN PIZZAS

12" Pepperoni \$13.95

12" Hawaiian \$15.95

12" Margherita \$15.95

**Custom: 12 inch \$11.95 | 16 inch \$18.95**

*House-made pizza dough hand-tossed with our hand-grated cheese blend*

**Choose a Sauce** classic red, buffalo red, alfredo, garlic olive oil, bourbon bacon BBQ

**Add Toppings:** \$2 each on 12" | \$3 each on 16" (for quality, 4 or less is recommended)

smoked pulled chicken, smoked pulled pork, hamburger, pepperoni, Italian sausage, smoked bacon, salami, Canadian bacon, brisket, prosciutto, bell peppers, pineapple, onions, mushrooms, jalapeños, anchovies, green olives, tomatoes, fresh basil, black olives, celery, pickles, garlic, hand-pulled mozzarella, bleu cheese crumbles, cheddar

# BACKWATER BBQ

*Texas style dry rub BBQ slow smoked in our custom-built pit served with Texas toast*

*& our house-made signature BBQ sauces on the side: Bourbon Bacon, Carolina Gold, Redeye Espresso*

**Side Options:** Creamy Cucumber Salad, Three Cheese Macaroni, Hand-cut Fries, Jalapeno Apple Coleslaw, BBQ Baked Beans, Steak House Potato Salad

**Beef Brisket:** Half Pound \$16.95 | Full Pound 25.95 (gs on request)

*Certified Angus beef smoked over Minnesota red oak, choice of two sides*

**Spare Ribs:** Half Rack \$18.95 | Full Rack \$28.95 (gs on request)

*St Louis style spare ribs smoked over oak & cherrywood, choice of two sides*

**BBQ Half Chicken \$16.95** (gs on request)

*Cherrywood smoked half-chicken, choice of two sides*

**Jalapeno Cheddar Hot Links:** 1 Link \$10.95 | 2 Links \$15.95 (gs on request)

*Texas style beef & pork hot links, choice of two sides*

## COMFORT FAVORITES

**Bourbon Street Pasta \$17.95** *Penne pasta, chicken, andouille sausage, mushroom, tomato, Cajun cream sauce, green onion*

**Shrimp & Scallop Pomodoro \$22.95** *Linguini pasta, jumbo diver scallops, Gulf shrimp, lemon scampi sauce, tomato Pomodoro, parmesan, fresh basil*

**Chicken Carbonara \$17.95** *Fettuccini pasta, pan seared chicken, house-smoked bacon, rich cream sauce*

**Beef Pot Roast \$21.95** *Braised in red wine & beef stock, red wine demi-glace, garlic mashed potatoes & chef's vegetables*

**Bison Meatloaf \$20.95** *Ground North American Bison, trumpet mushroom marsala sauce, garlic mash potatoes & chef's vegetables*

**Otsego Burrito: \$14.95** *2 flour tortillas stuffed with pulled pork, handcut fries, southwest rice, black bean corn salsa. Topped with our 3 cheese sauce and jalapeno crema*

## BURGERS & HANDHELDS

*Served with hand-cut fries, upgrade to sweet potato tots or fruit \$1, side of seasoned sour cream \$1*  
**Add toppings for \$1 each:** house-smoked bacon, caramelized onions, sautéed mushrooms, American, Swiss, sharp cheddar, pepper jack, gouda, smoked ghost pepper cheese

**Five Napkin Burger \$15.95 (spicy)** *Two ¼lb hand-ground steak patties, house-smoked bacon, sharp cheddar, caramelized onions, Sriracha mayo, pub bun*

**Rockwoods Burger \$13.95** *½lb flame grilled Angus beef, lettuce, tomato, onion, pub bun*

**Grilled Cheese Cheeseburger \$12.95** *¼lb hand-ground steak patty, American cheese, dill pickles on, sliced sourdough*

**BBQ Pulled Sandwich \$14.95** *Choose pulled beef brisket, pulled pork butt, or pulled chicken. Topped with jalapeno apple slaw, crispy onion straws, pub bun, house-made BBQ sauces on the side*

**Brisket Melt \$14.95 (spicy)** *Chopped beef brisket ends, bourbon bacon BBQ sauce, cheddar & gouda, bread & butter pickles, pickled jalapeños, toasted Sourdough*

**Big Tex Burger \$15.95** *½lb hand-pattied Angus beef charbroiled, house-smoked bacon, bourbon bacon BBQ, sharp cheddar, crispy onions, pub bun*

**Walleye Hoagie \$19.95** *Pan-fried walleye, sliced almonds, lettuce, tartar sauce, hoagie bun*

**Chicken Sandwich: Grilled or Fried \$14.95** *Choose simply grilled, fried honey dipped, or fried Nashville hot (spicy). Topped with bread & butter pickles, lettuce, tomato, onion, pub bun, side of honey mustard*

**Elk River Burger: \$15.95** *ground elk, pan seared topped with swiss cheese, trumpet mushrooms, mushroom gravy served with hand cut fries.*

# STEAKS

SERVED WITH CHEF'S VEGETABLES & AU GRATIN POTATOES

**FILET MIGNON 6OZ \$31.95 | NY STRIP 10OZ \$28.95 | RIBEYE 14OZ \$34.95**

ADD EMBELLISHMENTS

CARAMELIZED ONIONS \$3, RED WINE DEMI-GLACE \$3, SAUTÉED MUSHROOMS \$3, CAJUN BLACKENED \$1, HOLLANDAISE \$2, BLEU CHEESE CRUST \$3, HORSERADISH CREAM \$2, 1/2LB CRAB LEGS \$15, 1LB CRAB LEGS \$25, 1 LOBSTER TAIL \$15, 2 LOBSTER TAILS \$25

# FROM THE WATER

**Cedar Plank Salmon Bowl \$21.95** *Organic white and red quinoa, kale, green garbanzo beans, shredded edamame, lime vinaigrette, pineapple mango salsa*

**Pan-Fried Walleye \$25.95** (gs on request) *Lightly breaded cold-water fillet, toasted almonds, wild rice pilaf, chef's vegetable*

**Snow Crab: Half Pound \$18.95 | Full Pound \$31.95** (gs on request)  
*Alaskan crab legs boiled & tossed in Cajun butter, red potatoes, sweet corn on the cob, Texas toast*

**Cold Water Lobster Tail: 1 Tail \$16.95 | 2 Tails \$30.95** (gs on request)  
*4oz Maine Lobster Tail(s), red potatoes, sweet corn on the cob, Texas toast*

**Friday & Saturday Night Seafood Boil \$39.95** (gs on request)  
*~Fridays & Saturdays 4p-supplies last only~ Maine lobster tail, Alaskan snow crab, diver sea scallops, jumbo shrimp, Prince Edward Island mussels, little neck clams, andouille sausage, sweet corn, red potatoes, Cajun butter, Texas toast 39.95*

# KIDS MENU

**Ages 10 & Under \$7.95**

Spaghetti & Meatballs

Homemade Mac & Cheese

9" Cheese Pizza

Mini Corn Dogs & a Side

Hamburger & a Side

Chicken Strips & a Side

Grilled Cheese & a Side

**Sides:** Hand-cut fries, fresh cut fruit, apple sauce, cooked vegetables

**Includes a Kids-Cup Beverage** Pink Lemonade, Sprite, Dr. Pepper, Coke, Diet Coke, Mello Yellow, Chocolate Milk (Refills \$1.50), 1% Milk (Refills \$1.50), Apple or Orange Juice (Refills \$1.50)

# DESSERTS

**Frozen Grasshopper Pie \$7.95** Chocolate chip mint ice cream layered over a sweet Oreo cookie crust with a rich chocolate ganache top

**NY Cheesecake \$7.95** Graham cracker crust, blueberry sauce, whipped cream

**T-Rex Cookie Skillet Sundae \$7.95** T-Rex brand jumbo chocolate chip cookie served warm in a cast iron skillet, topped with vanilla bean ice cream, hot fudge, real whipped cream, & a cherry on top

**Caramel Roll Bread Pudding \$7.95** Decadent caramel bread pudding served warm & soft and topped with bourbon sauce