

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 \$12 *House-fried corn chips, guacamole, queso fundido, salsa fresca*

Calamari Fries \$14 *Breaded & fried, lemon wedge, tartar sauce*

Seared Steak Tips \$15 (gs) *Peppers, onions, baby arugula, hollandaise dipping sauce*

Jumbo Buffalo Shrimp \$16 *Breaded, fried, tossed in buffalo sauce, julienne celery & carrots, bleu cheese dressing*

Smoked Brisket Poutine \$14 *Hand-cut fries, smoked brisket ends, Ellsworth cheese curds, green onions, BBQ demi-glace*

Broasted Chicken Tenders \$13 *Broasted chicken tenderloins, signature dipping sauce.*
~ Add hand-cut fries & Texas toast \$4

Burnt Ends Nachos \$15 *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 \$7 *Includes a side of our house-made seasoned sour cream*

Chicken Wings \$15 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: \$13 *Ask your server about today's creation.*

Crab Cakes \$15 *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 \$13 (gs)

Mexican Chorizo \$12 (gs)

Mahi Mahi \$14 (gs)

BBQ Brisket \$13

Smoked Chicken \$12 (gs)

Baja Shrimp \$14 (gs)

Braised Pork Belly \$12 (gs)

SALADS & SOUPS

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

Caesar Salad Small \$8 | Large \$13 (gs upon request) *Romaine lettuce, Caesar dressing, parmesan, house-made rosemary croutons*

Garden Salad Small \$8 | Large \$13 (gs upon request) *Mixed greens, pepper, onion, tomato, cucumber, carrots, house-made rosemary croutons, with choice of dressing: Italian Vinaigrette, French, Ranch, BBQ Ranch, 1000 Island, Bleu Cheese, Raspberry Vinaigrette, Honey Mustard, Lemon Vinaigrette*

BBQ Chicken Cobb Salad \$16 *Romaine & Iceberg blend, smoked pulled chicken, hardboiled egg, house-smoked bacon, avocado, black bean corn salsa, BBQ ranch, corn nuts*

Creamy Chicken Wild Rice Soup: Cup \$6 | Bowl \$8 (gs)
Soup of the Day: Cup \$6 | Bowl \$8

WOOD OVEN PIZZAS

12" Pepperoni \$14 12"Hawaiian \$16 12" Margherita \$16

Custom: 12 inch \$12 | 16 inch \$19

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, 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 \$17 | Full Pound \$26 (gs upon request)
Certified Angus beef smoked over Minnesota red oak, choice of two sides

Spare Ribs: Half Rack \$19 | Full Rack \$29 (gs upon request)
St Louis style spare ribs smoked over oak & cherrywood, choice of two sides

BBQ Smoked Chicken: ½ Chicken \$17 | (gs upon request)
Cherrywood smoked chicken, choice of two sides

Jalapeno Cheddar Hot Links: One Link \$11 | Two Links \$16 (gs upon request)
Texas style beef & pork hot links, choice of two sides

COMFORT FAVORITES

Bourbon Street Pasta \$18 *Penne pasta, chicken, andouille sausage, mushroom, tomato, Cajun cream sauce, green onion*

Beef Pot Roast \$22 *Braised in red wine & beef stock, red wine demi-glace, garlic mashed potatoes & chef's vegetables*

Beef Pot Pie 17\$ *Slow braised beef chuck, carrots, onions, mushrooms, peas, potatoes, topped with puff pastry.*

Bison Meatloaf \$20 *Ground North American Bison, trumpet mushroom marsala sauce, garlic mash potatoes & chef's vegetables*

Otsego Burrito: \$15 *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 \$16 (spicy) *Two ¼lb hand-ground steak patties, house-smoked bacon, sharp cheddar, caramelized onions, Sriracha mayo, pub bun*

Rockwoods Burger \$14 *½lb flame grilled Angus beef, lettuce, tomato, onion, pub bun*

Grilled Cheese Cheeseburger \$13 *¼lb hand-ground steak patty, American cheese, dill pickles on sliced sourdough*

BBQ Pulled Sandwich \$15 *Choice of 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 \$15 (spicy) *Chopped beef brisket ends, bourbon bacon BBQ sauce, cheddar & gouda, bread & butter pickles, pickled jalapeños, toasted Sourdough*

Big Tex Burger \$16 *½lb hand-pattied Angus beef charbroiled, house-smoked bacon, bourbon bacon BBQ, sharp cheddar, crispy onions, pub bun*

Walleye Hoagie \$20 *Pan-fried walleye, sliced almonds, lettuce, tartar sauce, hoagie bun*

Chicken Sandwich: Grilled or Fried \$15 *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: \$16 *Ground elk, pan seared topped with swiss cheese, trumpet mushrooms, mushroom gravy served with hand cut fries.*

STEAKS

SERVED WITH CHEF'S VEGETABLES & POTATOES

FILET MIGNON 6OZ \$32 | NY STRIP 10OZ \$29 | RIBEYE 14OZ \$35

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 \$22 *served with wild rice pilaf, chef veggies of the day and finished with a balsamic glaze reduction*

Pan-Fried Walleye \$26 (gs upon request) *Lightly breaded cold-water fillet, toasted almonds, wild rice pilaf, chef's vegetable*

Snow Crab: Half Pound \$19 | Full Pound \$32 (gs upon request)
Alaskan crab legs boiled & tossed in Cajun butter, red potatoes, sweet corn on the cob, Texas toast

Cold Water Lobster Tail: 1 Tail \$17 | 2 Tails \$31 (gs upon request)
4oz Maine Lobster Tail(s), red potatoes, sweet corn on the cob, Texas toast

Friday & Saturday Night Seafood Boil \$40 (gs upon 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

KIDS MENU

Ages 10 & Under \$8

Chicken Alfredo

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 Rockwoods Homemade 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

T-Rex Cookie Skillet Sundae \$8 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 \$8 Decadent caramel bread pudding served warm & soft and topped with bourbon sauce

Hand-Made Turnover \$7 Deep-fried puff pastry stuffed with home-made filling (ask your server for the flavor of the day)