

Appetizers

Soup Du Jour 5/9

Caesar Salad 6/11

Baby romaine, focaccia crouton and parmesan cheese tossed in classic dressing (gf),

Add: Grilled Chicken Breast / Grilled Steak* / Sautéed shrimp 7

House Salad 6/11

Spring greens, cucumber, radish, croutons, tomato, red onion,
goat cheese and choice of dressing.

Chef recommends citrus dressing or choose from: ranch, balsamic vinaigrette.

Add: Grilled Chicken Breast / Grilled Steak* / Sautéed shrimp 7

Greek Salad 6/11

Chopped romaine, tomato, cucumber, red onion, banana pepper,
feta cheese, kalamata olive and croutons. (veg) (gf)

Chef recommended dressing: Greek.

Or choose from: Balsamic Vinaigrette, Ranch.

Add: Grilled Chicken Breast / Grilled Steak* / Sautéed shrimp 7

Fresh Mozzarella Caprese 11

Fresh mozzarella layered with vine ripe tomato.

Drizzled with basil infused extra virgin olive oil and balsamic glaze. (veg) (df) (gf)

Fried Green Tomatoes 11

With goat cheese, peppadew relish, pepper-infused honey. (veg)

gf- gluten free df- dairy free veg- vegetarian v- vegan.
parenthesis indicate certain items may be omitted or replaced to conform to dietary needs.

Consuming raw or undercooked meats, seafood, poultry, shellfish, or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions.

*Indicates items that may contain raw or undercooked ingredients

The Red Rocker Inn proudly sources the freshest local ingredients.

Entrees

Grilled Pork Chop 27

Topped with apple butter, homemade bacon, and crispy fried onions.
Served with mashed potatoes and sauteed green beans. (df), (gf)

Bison Burger 19

Locally sourced grass-fed bison, basted with our special sauce, served on a brioche bun with sweet potato french fries. Choose your toppings: Romaine, Tomato, Red Onion, Peppered Bacon, Grilled Onions, Fried Onions, Pickle, Cajun Spice.

Grilled Salmon 27

With a dill butter sauce served with saffron rice and asparagus.

Linguini Pasta 19

Tossed in a light basil cream with grilled portobello mushroom, grilled summer veggies, baby kale, and roasted tomato. Served with a garlic breadstick. (veg)

Add: Sautéed Shrimp / Grilled Chicken Breast / Beef Filet 7

Fried Chicken Breast 24

Topped with a honey and stone-ground mustard drizzle.
Served with mashed potatoes and sautéed green beans.

Grilled Trout 27

Local mountain trout with almondine and butter sauce.
Served with saffron rice and sautéed asparagus.

Portobello Burger 18

Grilled portobello mushroom with grilled squash, tomato, spring greens and gruyere cheese on a toasted brioche bun with sweet potato french fries. (veg)

Grilled 8oz Angus Filet Mignon Steak 32

Served with mashed potatoes, sautéed green beans and demi glace.

Add: Caramelized Onions / Sauteed Mushrooms 3 ea (gf)

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