

The Roaring Rock Restaurant - Dinner Menu

.. Appetizers ..

*Petite Chesapeake Crab Cakes .. Back Fin lump Crabmeat
and Fresh Bread Crumbs ... 7.00*

*Grilled Jumbo Shrimp, Lightly Brushed with a hint
of Champagne Dijon Essence ... 7.50*

*Silver Dollar Mushrooms .. Stuffed with Spinach, Gorgonzola
and Montrachet Cheeses, then Baked with a Stilton Sauce ... 6.50*

Fresh Calimari .. Tender and Crispy with Sweet or Hot Sauce ... 6.50

.. Soup ..

Onion Soup Gratinee - Rich Onion Soup baked with Cheese ... 4.50

*Chef's Whim - The freshest ingredients that
the Market has to offer ... 4.00*

*Wild Mushroom Soup - From Fresh Mushroom Stock,
a Roaring Rock Legend ... 4.50*

.. Beef ..

- Grilled 16 oz. Dry aged New York Strip Steak ... 24.00*
- hand rubbed with the Chef's Special Cajun Spices .. additional .. 2.00*
 - with grilled Portabello mushroom .. additional ..2.00*

*Lightly Peppered and Pan Seared, Dry Aged Filet Mignon
with a Cognac Cream demi - glaze ... 24.00*

Grilled Jumbo Shrimp and Petite Filet Mignon Medallions ... 24.00

.. Pasta ..

"Pasta's Eddy" - Fresh Pasta of the Day - 'See the Special Sheet'

*L S S .. Lobster, Scallops & Shrimp sautéed in a Rich Marinara Sauce
Baked with Cheese over Angel Hair Pasta ... 24.00*

*Rigatoni Bolognese .. A Thick Italian Red Sauce of : Beef, Veal,
Pork, Cream, Onion & Red Wine ... 20.00*

.. Fruitti de Mare ..

Fishes Eddy - 'Fresh Catch of the Day' ... See the Special Sheet

*Chesapeake Bay Crab Cakes - Back Fin Lump Crabmeat
and Fresh Bread Crumbs ... 18.50*

*Creole Shrimp - Plump Gulf Shrimp with Roasted Red & Green Peppers,
Onions & Tomatoes .. on Mixed Rice ... 24.00*

Grilled Tuna with a Lime - Ginger Cover on Mixed Rice ... 18.00

Baked Salmon with a Light Lemon Butter / Caper Sauce ... 19.00

*Scallops & Angel Hair sautéed with Tomatoes, Mushrooms.
Basil, Scallions & Garlic with a 'touch' of Fresh Herbs ... 18.00*

.. Pork ..

*Boneless Pork Chop - Charcoal Grilled with a Japanese
'Hayabussa' BBQ Sauce .. over Basmati Rice ... 18.00*

.. Lamb ..

*Rack of Lamb - Tender Lamb, gently grilled and
Served with a Blueberry - Rosemary Demi - Glaze ... 25.00*

.. Fowl ..

*Roasted Long Island Duckling - Stuffed with
White and Wild Rice ... 23.00*

*Chicken Barbella - Medallions of Chicken sautéed with Artichoke
Hearts, Sun Dried Tomato, Capers & Cream over Fresh Pasta ... 19.00*

*Chicken Voldostano - Boneless Breast with Smoked Ham, Shallots
and Sherry .. then Baked with Cheese ... 18.50*

** Inquire about our Dessert Specialties*

18% Gratuity on Parties of 6 or more