

Appetizers

Petite Chesapeake Crab Cakes \$7.50

A flavorful mix of jumbo lump crab and fresh bread crumbs.

Onion Ingot \$6.95

Thinly sliced Spanish Onions that are piled high! Dredged in flour, then deep-fried in 'Brick' form with salt and pepper. You'll love them!

Silver Dollar Mushrooms \$6.50

Stuffed with Spinach, Gorgonzola and Montrachet Cheeses, then baked with a Stilton Sauce.

Crab, Corn & Coriander Fritter \$5.00

Back Fin Lump Crabmeat, Sweet Corn &

Spices form this Fritter, on Organic Field Greens.

Fried Calamari \$6.75

Tender Calamari coated in our seasoned flour deep-fried until golden, served with Hot or Sweet sauce for dipping.

Traditional Shrimp Cocktail \$7.50

5 Plump Shrimp served Champagne style with our homemade Cocktail Sauce

Steamers \$5.95

Little Neck Clams from the Chesapeake Bay Farm grown by the Harmon Sea Food Co.

Coconut Shrimp \$7.00

Gulf Shrimp, beer battered and rolled in fresh

coconut on a wooden skewer and served on Musclin Greens with a Champagne drizzle.

The Kettle Corner

Wild Mushroom Soup \$5.00

From Fresh Mushroom Stock, A Roaring Rock Legend!

Onion Gratinee \$4.50

Rich Onion Soup with caramelized onions then baked with cheese.

Chef's Whim \$4.50

The freshest ingredients that the market has to offer.

The Italian Market

Shrimp Scampi \$15.95

Shrimp sautéed in garlic and olive oil, white wine, tossed over \Angel Hair.

Eggplant Rollitini \$12.95

Fresh Eggplant rolled with Mozzarella Cheese & Pancetta over pasta with a 3 meat sauce.

Steak Pizziola \$13.95

Grilled Sirloin, sweet tri-color peppers & onions, baked with marinara sauce and cheese.

The Seafood Market

Fresh Sea Scallops \$16.95 Salmon Wellington \$16.95 Crab Cakes 17.95

Sautéed with Angel Hair, tomatoes, basil, garlic, mushrooms and fresh herbs.

Filet of Salmon with mushrooms, Artichoke Hearts, parmesan cheese baked in a Flaky Phyllo crust.

Our signature crab cakes (3) Served with fresh vegetables and wild rice.

The Butcher Shop

Pork Tenderloin \$14.95

Grilled with a Pineapple, Cilantro, brown sugar and rum glaze. Served with mashed Sweet Potatoes & gravy.

Rack of Lamb \$19.95

Gently Grilled served with a Blueberry & Rosemary demi - glaze, wild rice and fresh vegetable.

Filet Mignon & Shrimp \$17.95

Petite Filet Medallions and Plump Gulf Shrimp slow grilled, served with Designer potato and vegetable.

Hungarian Beef & Noodles 13.95

Ground Filet Mignon, sour cream, paprika and egg noodles in a fresh beef stock reduction. Classically European !

14 oz. Rib eye Steak \$19.95

Dry Aged Rib eye Steak .. charcoal grilled, served with House Potato and Garden Veggies.

Sauerbraten \$14.95

German style with Bavarian Gravy, roasted House Potatoes and Red Cabbage.

Chicken O'Rourke \$14.95

Boneless Breast sautéed with Sun Dried Tomato, mushrooms, white wine and Gorgonzola Sauce over Spinach Fettuccini.

Roasted Chicken \$13.95

Slow Roasted then brushed with our homemade Asian BBQ Sauce served with potato and vegetable.

All Butcher Shop Entrees & Seafood Market served with Field Greens Salad with Choice of Dressings:

Bleu Cheese, House (Aunt May's), Champagne, French, Ranch, & Italian

Parties of six or more .. 18% Gratuity