

## APPETIZERS

**Apple Crisp Baby Brie** ..... 12.00

A trio of miniature Brie topped with an Amaretto almond apple crisp mixture, then baked on toast rounds.

**Moroccan Olives** ..... 11.50

Marinated olive medley paired with slices of manchego cheese and crostini.

**Jumbo Shrimp Cocktail**..... 13.75

Rockwell's signature four piece jumbo shrimp cocktail with lemon and cocktail sauce.

**Wild Mushroom Medley**..... 12.00

Portobella, oyster and shiitake mushrooms cooked in a marsala cream sauce, served on puff pastry

**Duck Confit Pizza**..... 13.00

Pulled duck confit, shitake mushroom, Manchego cheese, chili- soy sauce, caramelized onion on a sesame seed crust.

**Sea Scallops**..... 13.00

Three jumbo seared sea scallops glazed with Dijon mustard, then encrusted with ground pistachio. Served with red pepper infused honey.

**Tuna Napoleon** ..... 13.00

Slices of seared tuna and avocado layered with crispy wonton, served with fresh wasabi sprouts, chili-soy sauce, and chive infused olive oil.

**Crab Cakes**..... 14.00

Louisiana style, served with a spicy lobster cream sauce.

## SOUP

**Cheddar Beer Soup**.....6.00

A highly treasured recipe of the original Maume Bay Brewpub.

**Soup du Jour**..... 6.00

## SALAD

**Caesar Salad** ..... For two: 6.75

..... For four: 13.50

Hearts of romaine tossed with our house made Caesar dressing, Grana Padana parmesan cheese and croutons.

**Tomato Caprese**..... For two: 7.75

..... For four: 15.00

Cherry tomatoes, fresh mozzarella balls, red onion and basil leaves. Served over mixed greens and finished with 18 year aged balsamic and extra virgin olive oil.

**Spinach Salad** ..... For two: 6.75

..... For four: 13.00

Served with egg, tomato, crispy onion straws, blue cheese crumbles, and warm bacon vinaigrette.

**Rockwell's Original** ..... For two: 8.00

..... For four: 15.50

Mixed greens, crumbled blue cheese, tomatoes, roasted red peppers, red onions, artichoke hearts and zucchini. With green goddess dressing.

## POTATOES AND VEGETABLES

**Baked Potato**...5.00 **Supreme** .....6.75

**Roasted Garlic Mashed Potatoes** ... 7.00

**Lyonnaise Potatoes**..... 7.50

**Sautéed Button Mushrooms** ..... 7.75

**French Beans** ..... 6.50

**Asparagus with Hollandaise**..... 9.75

**Sauteed Wild Mushrooms and Baby Spinach** ..... 7.50

**Fresh Broccoli** ..... 6.75

**Sliced Beets** ..... 6.50

## U.S.D.A. PRIME, AGED, CENTER CUT STEAK\*

House Cut Top Sirloin .....32.00  
14 ounce cut, rich full flavor, firm texture.

Petit Filet Mignon ..... 30.00  
6 ounces of center cut tenderloin.

Filet Mignon ..... 45.00  
10 ounces of center cut tenderloin.

Bone-In Rib Eye ..... 50.00  
16 ounce cut heavily marbled for peak flavor.

New York Strip..... 45.00  
14 ounce cut with a full bodied texture.

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The USDA (United States Department of Agriculture) uses 8 grading levels to represent the quality of beef. The number 1 (top) level is Prime and represents only about 2% of the beef that is graded. It has the most marbling, which makes it the most tender and flavorful. Rockwell's uses USDA Prime Beef exclusively.

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### ACCOMPANIMENTS

Two Piece Jumbo Shrimp Scampi .. 7.50

Crab Cake ..... 5.00

Oscar Style – lump crab, asparagus,  
hollandaise ..... 8.00

Foie Gras Butter ..... 3.00

Wild Mushrooms ..... 4.00

Caramelized Onion ..... 2.00

Hollandaise..... 2.00

Bernaise ..... 2.00

Peppercorn Sauce..... 2.00

Lobster Macaroni and Cheese ..... 13.00

### ENTREES

Surf & Turf ..... 28.00  
Seven ounce cut of prime grade top sirloin, a crab  
cake, mashed potato and green beans.

Seared Tuna..... 26.00  
Seared Ahi Tuna over tomato saffron rice pilaf and  
asparagus. Served with fresh wasabi sprouts and  
chili-soy sauce.

Pan Roasted Chicken..... 19.50  
Two bone-in chicken breast stuffed with prosciutto  
and Boursin cheese. Served with sun-dried tomato  
beurre blanc.

Roasted Breast and Confit Leg & Thigh  
of Duck..... 26.00  
Served a la orange with fresh thyme.

Roasted Rack Of Lamb ..... 40.00  
Four bone lamb rack rubbed with spices then pan  
roasted and served over couscous, spent brewer  
grains, and asparagus tips. Served with wine  
merchant demi-glace.

Lobster Macaroni and Cheese ..... 26.00  
White Cheddar Cheese, Boursin cheese, cream,  
macaroni and lobster meat.

Shrimp and Scallop Pasta ..... 25.50  
Jumbo shrimp and sea scallops over linguini with a  
sun dried tomato saffron scampi sauce. Garnished  
with chiffonade of fresh basil.

Penne Provencal ..... 19.00  
Kalamata olives, shallots, garlic, tomatoes, and  
capers sauted in a wine and butter sauce with  
penne pasta. Finished with crumbled feta cheese  
and fresh oregano.

\* Eating raw or undercooked foods may cause food borne illness.  
Please inform your server of any dietary needs, or allergy warnings.

Gluten free choices available upon request.