

THE ROCK

AT BIG FISH LAKE

APPETIZERS

PEEL & EAT SHRIMP 19

One pound steamed shrimp. Your choice: Tossed in bourbon sauce OR plain with a side of cocktail sauce. Garnished with a lemon wedge.

SCOTCH EGGS 1 FOR 6 | 2 FOR 10 | 3 FOR 14

Hard-boiled egg wrapped in Italian sausage, coated in Italian bread crumbs and deep fried. Served with a side of bistro sauce & spicy honey.

REUBEN EGGROLLS 8

Two eggrolls with shredded corned beef, sauerkraut, and gruyère cheese. Served with homemade 1000 Island dressing and our mustard brown sugar sauce.

BABY SPINACH ARTICHOKE DIP 9

Baby spinach and artichoke blended with soft cheese, a hint of spice and Parmigiano-Reggiano. Served with toasted pita.

CHILLED JUMBO SHRIMP COCKTAIL 14

Fresh shrimp served with a Rockin' vodka cocktail sauce.

BEER BATTERED ONION RINGS 10

Fresh, hand-battered, thick-cut onion rings. Served with bleu cheese or Ranch for dipping.

BEER BATTERED MUSHROOMS 10

Fresh, hand-battered large mushrooms. Served with bleu cheese or Ranch for dipping.

CRISPY STEAK BITES 12

Choice steak dusted in our Rockin' Seasoning. Served with peppercorn cream and a bleu cheese sauce for dipping.

SPICY SHRIMP SAUTÉE 14

Size large shrimp, sautéed in a Creole spice with butter, garlic and fresh herbs. Served with grilled crostini bread.

GOURMET FISH TACOS 2 FOR 10

Crispy bluegill on soft shell tortillas with coleslaw, avocado, cilantro and Sriracha.

BOURBON PORK WINGS 14

Six mini pork shanks deep fried and tossed in our bourbon sauce with a side of Ranch.

HOMEMADE PUB CHIPS 9

A generous portion of homemade kettle chips served with our Rockin' chip dip.

CHORIZO CON QUESO DIP 11

Mexican style creamy cheese dip with zesty chorizo sausage. Served with tortilla chips.

CRISPY CALAMARI HALF 8 | FULL 14

Hand cut, lightly dusted, and fried to order. Served with marinara & lemon.

ROCKIN' WINGS OR LEGS WINGS 10 | LEGS 10

Full size wings or legs dusted in our Rockin' Spice. Tossed in a spicy, BBQ, house-made bourbon, or honey garlic sauce with bleu cheese or Ranch for dipping.

THE ROCK GARDEN

We use only the freshest produce including locally grown when available.

THE WEDGE HALF 6 | FULL 11

Crispy wedged iceberg lettuce with smokehouse bacon, crumbled bleu cheese, red onions, and ripe tomatoes.

ROCKIN' HOT BACON SPINACH HALF 7 | FULL 12

Fresh baby spinach topped with hard-boiled eggs, red onions, and vine ripened tomatoes. Served with our own warm smokehouse bacon dressing.

CAESAR HALF 7 | FULL 12

Tossed with our very own caesar dressing, parmesan cheese, crispy croutons, and vine ripened tomatoes. Anchovies per request.

ROCK THE HOUSE 11

A melange of greens with cucumbers, vine ripened tomatoes, red onions, hard-boiled eggs, julienne carrots, and croutons.

FRIED GOAT CHEESE 16

Mixed greens with Michigan dried cherries, apples, red onions, cucumbers, vine ripened tomatoes, and apple cider vinaigrette. Topped with crispy goat cheese.

CHOPPED COBB SALAD 16

Diced grilled chicken, bacon, hard-boiled egg, tomatoes, avocado, scallions, and crumbled bleu cheese over chopped mixed greens with a dressing of choice.

ADD A PROTEIN:

Calamari 6 • Grilled Chicken Breast 6 • Steak 8 • Shrimp 7

HOUSE-MADE DRESSINGS:

*1000 Island • Western • Creamy Bleu Cheese • Ranch
Vanilla Bean Vinaigrette • Balsamic Vinaigrette
Apple Cider Vinaigrette*

SOUPS

BAKED FRENCH ONION 7

Served au gratin with gruyère and hints of sherry.

SOUP DU JOUR CUP 3 | BOWL 7

LAKESIDE

Fresh Great Lakes fish when available. Served with coleslaw and two sides.

- GREAT LAKES WALLEYE** 21
Pan seared and crusted with parmesan and herbs in a white wine reduction.
- SESAME CRUSTED ATLANTIC SALMON** 21
Pan seared and served with wasabi, Sriracha, pickled ginger, and a hoisin sauce.
- FROG LEGS** 17
Pretzel crumb crusted then pan sautéed. Served with a mustard cream sauce.
- BLUEGILL FILETS** 17
Your choice of crispy or pan sautéed topped with white wine and caper sauce.
- TOASTED COCONUT SHRIMP** 19
Large shrimp crusted with sweet flaked coconut.
- GOURMET FISH TACOS** 19
Three crispy bluegill on soft shell tortillas with coleslaw, avocado, cilantro & Sriracha. Served with your choice of one side.

SIGNATURE STEAK, CHOPS, AND RIBS

Our steaks are hand cut daily. We only use center-cut aged certified choice beef.

FILET MIGNON	6 oz - 25	8 oz - 32	10 oz - 39
RIBEYE			14 oz - 38
FRENCH CUT BONE-IN PORK CHOP			10 oz - 20
RIBS		HALF 17 FULL 24	

Choice of house-made BBQ or bourbon sauce

Signature entrees served with two sides.
Steaks and chops served with one signature topping.

SIGNATURE TOPPINGS

*Tabasco Onions • Crumbled Bleu Cheese
Bearnaise • Sautéed Mushrooms and Onions
House-Made Bourbon Sauce*

CHICKEN

Chicken dinners come with your choice of one side.

- ROCK THE RANCH FRIED CHICKEN** HALF BIRD - 15
There's no secret about it! We use only the freshest chicken available. Hand tossed in our own blend of flour and Rockin' Spice. Served with coleslaw. WHITE MEAT - 16 DARK MEAT - 14
- GOAT CHEESE STUFFED CHICKEN BREAST** 16
Bone-in chicken breast stuffed with goat cheese, baby spinach and sun-dried tomatoes. Served with a roasted garlic cream sauce.
- CHEF'S CHICKEN POT PIE** 15
Baked to order creamy pot pie filling with flaky puff pastry crust.

SANDWICHES

Served with pickle, coleslaw, and a side.

- ROCKIN' BURGER OR GRILLED CHICKEN BREAST** 12
Served on fresh baked brioche bun with lettuce, tomato, and onions. ADD BACON 2
Choose one cheese:
gruyère, crumbled bleu cheese, cheddar, or pepper jack
Choose one topping:
olives, sauteed onions, Tabasco onions, or pickled jalapenos
- ROCKIN' ROLLIN' BLUEGILL PO-BOY** 11
Our crispy bluegill filets schooled up on French bread with spicy whole grain mustard, fresh slaw, and crispy Tabasco onions.
- EAST COAST REUBEN** 14
Slow-roasted corned beef brisket and sauerkraut, on grilled swirled rye bread with gruyère cheese, & our Rockin' 1000 Island dressing.
- WEST COAST REUBEN** 12
Thinly sliced slow-roasted turkey breast and slaw, on grilled swirled rye bread with gruyère cheese, & our Rockin' 1000 Island dressing.

PASTA

Made to order pasta comes with grilled crostini bread and one side. We only use Parmigiano-Reggiano, the finest Parmesan cheese.

- CAPELLINI BOLOGNESE** 19
Ground beef, onions, and mushrooms sautéed with red wine then tossed with our own marinara sauce. Served over capellini pasta.
- GEMELLI PESTO ALFREDO** 15
Gemelli pasta tossed in our own basil pesto and parmesan cheese garlic cream sauce.
- THREE CHEESE TORTELLINI** 19
Roasted red pepper asiago cream sauce with grilled chicken.
- NEW ORLEANS CAVATAPPI** 22
Corkscrew pasta tossed with shrimp, Andouille sausage, and a zesty broth.
- LOBSTER MAC AND CHEESE** 25
Pan sautéed cold-water lobster tossed in a creamy five-cheese mornay sauce with smokehouse bacon, gemelli, and cavatappi pastas. Topped with chopped green onions, crispy leek hay, and tomato wedges.
- SHRIMP SCAMPI LINGUINI** 27
Eight large shrimp, snow pea pods, and basil-marinated tomatoes sautéed in garlic butter. Tossed with linguini pasta.

ADD A PROTEIN:

*Calamari 6 • Grilled Chicken Breast 6 • Steak 8
Shrimp 7 • Sausage 5*

SIDE ITEMS

*French Fries • Steak Fries • Sweet Potato Fries
Side Salad • Fresh Vegetable • Baked Sweet Potato
Baked Potato • Tabasco Onions • Pasta & Marinara
Cup of Soup*

Ask server about menu items cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.