



**ROOKERY  
STEAKHOUSE**

**DINNER MENU**

(Menu Items Subject to Change)

## STARTERS

<b>FRENCH ONION SOUP</b>	7
Baked with Gruyère, Swiss and Parmesan cheeses	
<b>TUNA TARTAR</b>	14
Sushi grade tuna with citrus, soy, sesame and avocado chutney and housemade chips	
<b>SWEET CHILE LIME CALAMARI</b>	10
With crispy rice noodles, lemon aioli and Yazu dipping sauce	
<b>CAJUN BARBECUE SHRIMP</b>	12
Grilled and finished with our homemade Cabernet BBQ sauce	
<b>MONSTER GULF SHRIMP COCKTAIL</b>	12
Over California greens with Jack Daniel's cocktail sauce	

## SALADS

<b>THE WEDGE</b>	9
Iceberg lettuce with grape tomatoes, red onions, crumbled blue cheese and bacon bits with our house made gorgonzola blue cheese dressing	
<b>SLICED VINE RIPE TOMATO AND FRESH MOZZARELLA</b>	10
Drizzled with extra virgin olive oil and aged balsamic	
<b>CLASSIC CAESAR SALAD</b>	8
Hearts of romaine with grana padana and our roasted elephant garlic, port wine Caesar dressing	
<b>WARM SPINACH SALAD</b>	8
Baby spinach, Neuske's bacon, chopped egg, and button mushrooms tossed in our honey balsamic dressing	

## STEAKS AND CHOPS

*Rookery Steakhouse serves the finest in USDA prime Allen Brothers Steaks; corn-fed, aged four weeks for flavor and texture, then hand-cut daily and grilled to seal in all the juices and flavor*

<b>FILET MIGNON 8 oz</b>	34	<b>FILET and SHRIMP COMBO</b>	42
		Grilled 8 oz. Filet and Jumbo Shrimp Scampi	
<b>BONE-IN FILET MIGNON 12 oz</b>	45	<b>FILET and SCALLOPS COMBO</b>	42
		Grilled 8 oz. Filet and Blackened Scallops with mango honeydew salsa	
<b>NEW YORK STRIP 16 oz</b>	40	<b>SLOW ROASTED PRIME RIB 12 oz</b>	28
		Carved to order with sour cream horseradish and natural au jus	
<b>BONE-IN RIBEYE 18 oz</b>	40	<b>FREE RANGE BREAST OF CHICKEN</b>	23
		Hunter style with pear tomatoes, wild mushrooms, eggplant and fresh tarragon	
<b>DOUBLE SILVERADO RACK LAMB CHOPS</b>	34		

<b>RARE</b>	<b>MEDIUM RARE</b>	<b>MEDIUM</b>	<b>MEDIUM WELL</b>	<b>WELL</b>
Red, cool center	Red, warm center	Pink center	Slightly pink center	Cooked throughout

## SEAFOOD

<b>GRILLED FOLEY DIAMONDS AND SHRIMP</b>	27
Jumbo scallops and shrimp with citrus, ginger beurre blanc atop lemon risotto	
<b>SNAPPER PROVENCAL</b>	27
Garlic, capers, kalamata olives and tomatoes in a white wine butter sauce with lemon risotto	
<b>LOCAL FLORIDA GROUNDER</b>	27
Pistachio crusted and served over sweet potato hash	
<b>WILD TROLL KING SALMON</b>	26
Pan seared crispy style with wilted spinach, artichoke hearts, roasted tomatoes & caviar cream	
<b>TWIN MAINE LOBSTER TAILS</b>	45
Served with red skin potatoes, asparagus and drawn butter	

## SIDES

<b>LOBSTER MAC &amp; CHEESE</b>	8
With Vermont white cheddar	
<b>JUMBO BAKED POTATO</b>	5
Sour cream, butter, chives, bacon, or cheese	
<b>ROOKERY POTATOES</b>	6
Steakhouse hash browns with bacon & onions	
<b>BUTTERMILK MASHED POTATOES</b>	6
<b>GRUYÈRE AU GRATIN POTATOES</b>	7
<b>SAUTÉED BABY PORTOBELLO MUSHROOMS</b>	7
With shery and red onion	
<b>BABY SPINACH (Sautéed or Creamed)</b>	7
<b>JUMBO ASPARAGUS HOLLANDAISE</b>	7
<b>SWEET CREAMED CORN</b>	7
<b>GRILLED SEASONAL VEGETABLES</b>	6

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

20% Gratuity will be added for parties of (8) or more