

APPETIZERS

QUESADILLA \$6.99

Loaded with Jack and Cheddar cheeses, mild green chilies, guacamole and sour cream.
Add Chicken or Steak for \$2.99

FRIED PICKLE CHIPS \$5.99

Lightly breaded dill pickle chips deep-fried and served with our homemade BBQ sauce and tangy honey mustard for dipping.

HOT CRAB, SPINACH & ARTICHOKE DIP \$8.99

Tender crab, spinach, artichoke hearts and herbed cheese served with freshly baked pizza chips.

ONION RINGS \$6.99

A large stack of sweet colossal onions, lightly breaded, fried golden brown and served with BBQ sauce and Southwest ranch dressing.

PANKO SHRIMP \$8.99

Marinated rock shrimp Panko breaded and fried until golden brown. Served with a sweet cocktail dipping sauce.

APPETIZER SAMPLER \$10.99

Four of our most popular appetizers on one plate: Buffalo Wings, Onion Rings, Fried Pickle Chips, and Queso Dip.

ROCK HOUSE WINGS \$7.99

That Buffalo tradition of crispy fried wings tossed in hot sauce and served with our homemade Bleu cheese dressing and celery.
Choose from 6 flavors: MMMM Good, Diablo, Spicy Garlic, Chipotle BBQ, Caribbean Jerk, and if you dare, Ghost Pepper.

SLIDERS \$7.99

A choice of our four sliders served with golden french fries.
Pulled BBQ Pork, Buffalo Chicken, Cheese Burger, and French Dip*.*

QUESO DIP \$7.99

Melted blend of cheeses and seasoning with crispy tortilla chips for dipping.

NACHOS \$8.99

Tri-color tortilla chips topped with Jack and Cheddar cheeses, jalapeños, diced tomato, black olives, enchilada sauce, and green onions, topped with sour cream and guacamole.

Add Chicken or Steak for \$2.99

BREADED MUSHROOMS \$5.99

Lightly breaded mushrooms deep fried until golden brown and served with ranch dipping sauce.

SALADS AND SOUPS

All specialty salads served with garlic bread.

CHOP COBB \$9.99

A delicious blend of chopped romaine, grilled chicken, tomato, avocado, bacon, Bleu cheese, and grated eggs, with your choice of extra virgin olive oil or dressing.

CAESAR \$8.99

Crispy romaine hearts dressed with Caesar dressing and croutons topped with freshly grated Asiago cheese.

Add Chicken or Steak \$2.99

Add Shrimp \$3.99

GRILLED FLAT IRON \$11.99

Marinated Flat Iron steak grilled, on thinly sliced hearts of romaine with candied pecans, Bleu cheese crumbles, and roasted tomatoes, topped with onion straws and served with Bleu cheese buttermilk dressing.

TUSCANY \$7.99

Grape tomatoes with fresh Mozzarella pearls and red onions tossed with basil pesto vinaigrette, placed on top of mixed greens and served inside a garlic herbed pizza crust.

CRISPY CHICKEN & FRESH FRUIT \$9.99

Homemade fried chicken breast tossed with onion and fresh seasonal fruit in a sweet raspberry poppy seed dressing served over mixed greens.

ROCK HOUSE \$5.99

Mixed field greens with candied pecans, Fuji apples, Bleu cheese crumbles, roasted onions, and tear drop tomatoes tossed in our balsamic vinaigrette dressing.

SIDE SALAD \$2.99

Our two cheese blend, grape tomatoes, red onions and croutons top our chopped iceberg romaine blend with your choice of dressing.

FRENCH ONION Cup \$ 3.99 Bowl \$5.99

Thinly sliced, sherry glazed onions in a seasoned broth topped with toasted croutons and melted Swiss cheese.

CHEF'S FRESHLY MADE SOUP OF THE DAY Cup \$2.99 Bowl \$4.99

BURGERS*

*We use ½ pound of fresh ground steak. All of our seasoned burgers are charbroiled to order and served on a Kaiser roll with French Fries. Hands down the best burgers in town!
Substitute grilled chicken breast with any of these great combinations.*

CHOOSE TOPPINGS 79¢

Cheddar, Smoked Gouda, Swiss, Jack, Pepper Jack, American, Sautéed Mushrooms, Applewood Smoked Bacon, Jalapeños, and Guacamole.

THE CLASSIC	\$6.99	CALIFORNIA	\$9.99
Served with onion, lettuce, tomato and pickle.		Guacamole, smoked applewood bacon and Jack cheese.	
BBQ BACON	\$8.99	MUSHROOM & SWISS	\$8.99
Served with BBQ sauce, Jack cheese, smoked applewood bacon and crispy onion straws.		Swiss cheese and sautéed mushrooms.	
BLACK & BLEU	\$8.99	BACON CHEESEBURGER	\$8.99
Blackened with Cajun spices and topped with melted Bleu cheese.		Cheddar cheese and smoked applewood bacon.	
TRIFECTA CHEESE & MUSHROOM	\$8.99	ROCKHOUSE DOUBLE	\$9.99
Jack, Cheddar and Provolone cheeses topped with sautéed wild mushrooms.		Two of our patties cooked to your specification with Pepper Jack cheese.	

HANDCRAFTED SANDWICHES

All of our sandwiches are served with our signature fresh fried potato chips.

CHICKEN CLUB	\$8.99	SMOKED TURKEY	\$9.99
Marinated chicken breast grilled, and topped with Cheddar cheese and bacon.		Slow roasted turkey breast sliced thinly and piled on multigrain bread with smoked Gouda and Swiss cheeses, avocado, lettuce, tomatoes and red onions with Caesar dressing.	
TERIYAKI CHICKEN	\$8.99	BBQ PULLED PORK	\$7.99
Marinated chicken breast grilled, smothered with Mozzarella and Cheddar cheeses, and topped with bacon, mushrooms, onions and teriyaki glaze.		Slow roasted pork and our homemade BBQ sauce piled high on a freshly baked Kaiser bun, served with coleslaw.	
PRIME RIB FRENCH DIP*	\$9.99	OPEN FACE SANDWICHES	\$8.99
Tender, thin sliced rib eye steak topped with melted Jack cheese and caramelized onions, and served on a French roll with a side of creamy horseradish sauce and au jus.		Your choice of turkey, beef, or meatloaf served on fresh bread with creamy mashed potatoes and coleslaw.	
REUBEN	\$7.99		
Corned beef piled high on grilled marble rye bread with Sauerkraut, Swiss cheese and 1000 island dressing.			

**Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

PIZZA AND CALZONES

	10"	16"	Calzone
Cheese	\$6.99	\$9.99	\$4.99
1 Topping	7.99	10.99	5.99
Extra Topping	.99	1.99	.99
Specialty	8.99	14.99	6.99

Available Toppings

Mushrooms, Onions, Red Peppers, Banana Peppers, Green Peppers, Tomatoes, Jalapeños, Olives, Artichokes, Pineapple, Pepperoni, Bacon, Hot Italian Sausage, Ham, Chicken, Anchovies, Smoked Gouda, Fresh Mozzarella

SPECIALTY

Margherita

Asiago cheese, fresh Mozzarella and roma tomatoes.

Four Cheese

Asiago, Smoked Gouda, Mozzarella and Jack cheeses.

BBQ Chicken

Freshly cooked chicken, two cheese blend, BBQ sauce and red onions.

Veggie

Spinach, red onions, four cheeses, tomatoes and banana peppers.

Motherload

Tomatoes, red onions, sausage, ham, mushrooms, green peppers, banana peppers and pepperoni.

PASTA

All of our pasta sauces are made from scratch and served with fresh garlic bread.

FOUR CHEESE CAVATAPPI \$7.99

Asiago, Smoked Gouda, Pecorino Romano and Parmesan cheeses simmered in cream sauce and tossed with cavatappi pasta.

Add Chicken or Italian Sausage \$2.99 Add Shrimp \$3.99 Add Wild Mushrooms \$1.99

SPICY PENNE PASTA \$9.99

Spicy Italian sausage, mushrooms, sun dried tomatoes and penne pasta mixed in a creamy Parmesan garlic chipotle sauce.

ALFREDO \$8.99

Al dente cooked penne pasta tossed in a garlic seasoned cream sauce.

Add Chicken or Italian Sausage \$2.99 Add Shrimp \$3.99 Add Wild Mushrooms \$1.99

SPAGHETTI \$7.99

Our homemade meat or marinara sauce served over a bed of spaghetti pasta.

ENTREES

*Unless specified, all of our entrées are served with your choice of two sides:
French Fries, Creamy Mashed Potatoes, Fresh Fried Potato Chips,
Loaded Baked Potato, Coleslaw, Chef's Fresh Vegetable, or Wild Rice.*

RIB EYE STEAK* \$19.99

The prime rib of steaks, packed with Cajun or House blend seasoning and grilled to order.

FLAT IRON STEAK* \$12.99

Lean and tender, marinated and grilled to order, and topped with fried onion straws.

HOME-STYLE FRIED CHICKEN \$9.99

A hearty serving of seasoned, breaded chicken breast fried to a golden brown and served with creamy mashed potatoes, country gravy and seasoned Chef's vegetables.

PAN SEARED LAKE TROUT \$14.99

Boneless filet of trout in herbal flour, pan seared in butter.

FISH & CHIPS \$12.99

Battered white fish fried to a golden brown and served with coleslaw, fresh cut French fries and tartar sauce.

HOUSE MEATLOAF \$11.99

Our homemade, slow cooked meatloaf topped with our homemade BBQ sauce.

BABY BACK RIBS

Baby back ribs braised and slow cooked until they are 'fall off the bone' tender and topped with our homemade BBQ sauce.

Half Rack \$15.99

Full Rack \$22.99

BBQ PULLED PORK \$10.99

A succulent portion of slow roasted pork, mixed with our homemade BBQ sauce.

SIRLOIN STEAK

The perfect steak, hand cut and trimmed by our Chefs with Cajun or House blend seasoning.

8oz \$10.99

12oz \$13.99

SOUTH OF THE BORDER

Served with refried beans

CHEESE ENCHILADA TRIO \$7.99

Three corn tortillas stuffed with blended cheese and green onions, and topped with homemade enchilada sauce.

Add chicken or steak \$2.99

WET FAJITA BURRITO \$8.99

Choice of steak or chicken rolled with refried beans, cheese, and roasted vegetables topped with a roasted tomato chipotle sauce, guacamole and sour cream.

TACO PLATE \$9.99

Three soft flour tortillas with choice of chicken, steak or shrimp served with a cheese blend.

LITTLE BOWLERS

12 and under: Includes soda. \$4.99

INDIVIDUAL PIZZA

A personal cheese pizza.

GRILLED CHEESE SANDWICH & FRIES

MACARONI & CHEESE

CHICKEN FINGERS & FRIES

SLIDER CHEESE BURGERS & FRIES

Two mini cheese burgers with fries.

MINI CORN DOGS & FRIES

**Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

BEER ON DRAFT

KBC PICK AXE BLONDE ALE – <i>Houghton, Michigan</i>	\$3.00
KBC LIFT BRIDGE BROWN – <i>Houghton, Michigan</i>	\$3.00
KBC WIDOW MAKER BLACK – <i>Houghton, Michigan</i>	\$3.00
KBC RED JACKET AMBER – <i>Houghton, Michigan</i>	\$3.00
BELL'S SEASONAL – <i>Kalamazoo, Michigan</i>	\$4.00
LEINENKUGEL'S SUNSET WHEAT – <i>Chippewa Falls, WI</i>	\$3.00
MILLER LIGHT – <i>Milwaukee, Wisconsin</i>	\$3.00
BUDWEISER LIGHT – <i>St. Louis, Missouri</i>	\$3.00
KILLIAN'S IRISH RED – <i>Golden, Colorado</i>	\$3.00
LABATT BLUE – <i>London, Ontario</i>	\$3.00
COORS LIGHT – <i>Golden, Colorado</i>	\$3.00
SAMUEL ADAMS SEASONAL – <i>Boston, MA</i>	\$4.00

BOTTLED BEER

SAMUEL ADAMS BOSTON LAGER – <i>Boston, MA</i>	\$4.00
WOODCHUCK DRAFT CIDER – <i>Middlebury, Vermont</i>	\$4.00
COORS LIGHT – <i>Golden, Colorado</i>	\$2.75
CORONA EXTRA – <i>Mexico D.F., Mexico</i>	\$4.00
MILLER LIGHT – <i>Milwaukee, Wisconsin</i>	\$2.75
MILLER GENUINE DRAFT – <i>Milwaukee, Wisconsin</i>	\$2.25
BUSCH LIGHT – <i>St. Louis, Missouri</i>	\$2.25
PABST BLUE RIBBON – <i>Milwaukee, Wisconsin</i>	\$2.25
OLD MILWAUKEE – <i>Milwaukee, Wisconsin</i>	\$2.25
BUDWEISER – <i>St. Louis, Missouri</i>	\$2.75
BUDWEISER LIGHT – <i>St. Louis, Missouri</i>	\$2.75
BUDWEISER SELECT 55 – <i>St. Louis, Missouri</i>	\$2.75
MICHELOB ULTRA – <i>St. Louis, Missouri</i>	\$2.75
HEINEKEN – <i>Zoeterwoude, Netherlands</i>	\$4.00
LABATT BLUE LIGHT – <i>London, Ontario</i>	\$2.75
ROLLING ROCK LIGHT – <i>Latrobe, Pennsylvania</i>	\$2.75
SMIRNOFF ICE – <i>Moscow, Russia</i>	\$4.00
O'DOUL'S AMBER – <i>St. Louis, Missouri</i>	\$2.75

ICE CREAM DRINKS

MUDSLIDE \$4.50

Vodka, coffee liqueur, Irish cream, ice cream and Hershey's Syrup.

GRASSHOPPER \$4.00

Crème de menthe, ice cream and white crème de cacao.

WINE LIST

WHITE

	GLASS	BOTTLE
COPPER RIDGE CHARDONNAY – <i>California</i>	\$3.99	\$19.00
SUTTER HOME, WHITE ZINFANDEL – <i>California</i>	\$3.99	\$15.00
3 BLIND MOOSE PINOT GRIGIO – <i>California</i>	\$5.99	\$27.00
BV COASTAL SAUVIGNON BLANC – <i>California</i>	\$5.99	\$29.00
14 HANDS RIESLING – <i>Washington</i>	\$5.99	\$28.00
KENDALL JACKSON CHARDONNAY – <i>California</i>	\$6.49	\$31.00

RED

	GLASS	BOTTLE
COPPER RIDGE CABERNET – <i>California</i>	\$ 3.99	\$19.00
COPPER RIDGE MERLOT – <i>California</i>	\$ 3.99	\$19.00
ROBERT MONDAVI PINOT NOIR – <i>California</i>	\$ 5.99	\$25.00
3 BLIND MOOSE CABERNET – <i>California</i>	\$ 5.99	\$27.00
14 HANDS MERLOT – <i>Washington</i>	\$ 6.49	\$29.00
COPPOLA DIAMOND CLARET – <i>California</i>	\$11.99	\$39.00

MARGARITAS

STRAWBERRY	\$4.50
Tequila, Triple Sec, lime juice, strawberry and Sweet & Sour.	
BLUE	\$4.50
Tequila, Blue Curacao, lime juice and Sweet & Sour.	
CRANBERRY	\$4.50
Tequila, lime juice, Triple Sec, Sweet & Sour and cranberry juice.	
REGULAR	\$4.50
Tequila, Triple Sec, lime juice and Sweet & Sour.	
POMEGRANITE	\$5.00
Tequila, Triple Sec, lime juice, pomegranate and Sweet & Sour.	

MARTINIS

SOUR APPLE MARTINI	\$5.00
Apple vodka, Apple Pucker, Triple Sec, Sierra Mist and Sweet & Sour.	
COSMOTINI	\$5.00
Vodka, Triple Sec and cranberry juice.	
CHOCOLATE MARTINI	\$5.00
Vodka, Godiva Chocolate Liqueur and Hershey's Syrup.	

SPECIALTY DRINKS

ROCK HOUSE BLOODY MARY	\$5.00
Absolut Peppar, Bloody Mary mix, Worcestershire sauce, tabasco and steak sauce.	
STRAWBERRY-LEMON MOJITO	\$5.00
Rum, mint leaves, and strawberries mixed with soda water, strawberry mix and lemon.	
BLUE BALLS	\$4.50
Malibu rum, Blue Curacao, and Peach Schnapps mixed with Sweet & Sour and Sierra Mist.	
MANDARIN PARADISE	\$5.00
Absolut Mandarin, Triple Sec, and orange juice topped off with Sierra Mist.	
MALIBU SUPERIOR BREEZE	\$4.00
Malibu, pineapple juice and cranberry juice.	
CARIBBEAN SPICE	\$4.50
Captain Morgan, Peach Schnapps and orange juice topped off with a splash of grenadine.	
CLASSIC MOJITO	\$4.50
Rum, mint leaves, soda water and lime.	

LUNCH FEATURES

CHOP COBB

\$5.99

A delicious blend of chopped romaine, grilled chicken, tomato, avocado, bacon, Bleu cheese and grated eggs, with your choice of extra virgin olive oil or dressing. Served with garlic bread.

CRISPY CHICKEN & FRESH FRUIT

\$5.99

Homemade fried chicken breast tossed with onion and fresh seasonal fruit in a sweet raspberry poppy seed dressing served over mixed greens. Served with garlic bread.

CHICKEN CAESAR

\$5.99

Crispy romaine hearts dressed with Caesar dressing and marbled rye bread croutons topped with freshly grated Asiago cheese and a tender grilled chicken breast. Served with garlic bread.

SPICY PENNE PASTA

\$6.99

Spicy Italian sausage, mushrooms, sun dried tomatoes and penne pasta mixed in a creamy Parmesan garlic chipotle sauce. Served with garlic bread.

SPAGHETTI & PASTA SAUCE

\$5.99

Our homemade pasta sauce served over a bed of spaghetti pasta. Served with garlic bread.

COUNTRY FRIED CHICKEN

\$6.99

A hearty seasoned chicken breast lightly breaded and fried until golden brown and served with creamy mashed potatoes and country gravy.

WINGS

\$6.99

Crispy fried wings tossed in one of our signature sauces and served with our homemade Bleu cheese for dipping with celery. Ask your server about our featured sauces.

CHICKEN QUESADILLA

\$6.99

Loaded with chicken, mild green chilies and Jack and Cheddar cheeses! Finished off with guacamole, sour cream and salsa fresco.

SLIDERS

\$6.99

Your chance to sample three of your choice of four sandwiches: Pulled Pork, Buffalo Chicken, Cheese Burger, or French Dip.

FISH SANDWICH

\$5.99

Lightly breaded haddock deep fried until golden brown and topped with melted cheddar cheese on a hoagie bun with lettuce, tomato, onion and tartar sauce. Choice of French fries or chips.

SALAD & SOUP

\$5.99

A bowl of fresh salad fixings and choice of dressing with either the chef's soup of the day or French onion soup.

SOUP OR SALAD & HALF A CLUB

\$5.99

Your choice of French onion soup, the chef's soup of the day, or fresh salad fixings served with a half club sandwich.

DESSERTS

HOT BROWNIES AND ICE CREAM

\$5.99

No nut brownies served with vanilla bean ice cream, chocolate syrup, whipped cream and a cherry.

NEW YORK CHEESE CAKE

\$5.99

Traditional, delicious and served with a choice of toppings: chocolate syrup or strawberry sauce.

CHOCOLATE CAKE

\$5.99

An American favorite.

"OREO MOOSE"

\$5.99

Layered chocolate mousse, chocolate syrup and crushed Oreo Cookies with whipped cream piled on top.

CHEF'S DESSERT

\$5.99

A fine dessert selected to reflect the tastes of the season.