

Rocco's TAVERN

RAW BAR

ICE COLD JUMBO SHRIMP 6 (per piece)

BABY LOBSTER TAIL 21

CHEF'S HAND-PICKED
OYSTER SELECTION

4 (per piece)

All accoutrements included

Let's make it a tower! Talk to your server

5 O'CLOCK SPECIAL

Served Anytime

Tito's Dirty Martini

Truffle Fries

Spicy Caesar

27

APPETIZERS

COCONUT SHRIMP 23

3 per order

OYSTERS ROCKEFELLER 19

4 per order

FRESH BANG ISLAND MUSSELS 23

Served spicy red tomato sauce or white wine garlic sauce

LOLLIPOP LAMB CHOPS 29

Lemon • Oregano • Olive Oil

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE NOTE THAT A SERVICE CHARGE OF 2.93% WILL BE ADDED TO YOUR BILL WITH THE USE OF CARD PURCHASES TO OFF SET COST *

ROCCO'S BREAD SERVICE 8

Parsley Butter • Basted Parker Roll • Flake Salt

SOUPS & SALADS

Add chicken, shrimp, and salmon

LOBSTER BISQUE 15

SPICY CAESAR 14

Crisp Romaine • Everything Seasoning Croutons
Calabrian Chile Caesar Dressing • Parmigiano Reggiano

HARBOR COUNTRY SALAD 14

Local Mixed Greens • Egg • Radish • Baby Heirlooms • Shredded Carrots
Choice of: Green Goddess, Creamy Garlic or Balsamic Vinaigrette

ISLAND SALAD 16

Vine Ripe Tomatoes • Imported Feta • Red Onion • Cucumbers
Orange Segments • Red Wine Vinaigrette

BURGERS & SANDWICHES

Served with lettuce, tomato, onion and handcut fries

Add-on Sunny Side up Egg (\$5) or Thick Cut Bacon (\$6)

FARINA'S CLASSIC 18

10 oz Special Burger Blend • Choice of Cheese • Brioche

FRENCH ONION BURGER 21

10 oz Special Burger Blend • Gruyère • Aioli • Port Wine Caramelized Onions • Brioche

HARLO GRILL BURGER (MELROSE PARK) 15

6oz Prime Burger • Grilled Onion • American Cheese
Mustard • Ketchup • Pickle • Mini Brioche

PATTY MELT 18

6oz Prime Ground Burger • American Cheese
Caramelized Onions • Pickles • Marble Rye

CROQUE MONSIEUR 21

Ham • Gruyère • Béchamel Sauce • Toasted to Perfection
Make it a Madame – Add an Egg +\$3

REUBEN 19

Corned Beef • Gruyère • Thousand Island • Pickles • Sauerkraut

STEAKS & CHOPS

28 Days Wet-Aged. All served
char-grilled with au jus and maitre-d butter

CHICAGO CUT BONE-IN RIBEYE 74

24 oz

FILET 52/72

8 oz or 12 oz

NEW YORK STRIP STEAK 48

16 oz

CENTER-CUT SKIRT STEAK 38

12 oz

PRIME PORTER HOUSE 98

32 oz

AUSTRALIAN LAMB CHOP 44

Three Double Cuts with Mint Jelly

BONE-IN PORK CHOP 32

16 oz with Sautéed Granny Smith Apples

AUSTRALIAN COLD WATER JUMBO LOBSTER TAIL

14 oz Served with Drawn Butter and Fresh Vegetables

79

COUNTRY HAM PLATTER

Bone-in Ham (West Virginia) & Prosciutto Cotto (Italy)

Comte Cheese, 7-year Aged Cheddar, Housemade Pickles, Gherkins,
Sea Salt Butter, Stone Ground Mustard, Grilled Pumpernickel
Bread, Marcona Almonds

~ Pairs wonderfully with oysters ~

22

ENTRÉES

YVONNE'S HOT HONEY CHICKEN 28

Herb Breaded Chicken • Glazed Baby Carrots • Housemade Hot Honey Sauce

STEAK DIANE 44

Filet Medallions • Mushrooms • Rich Cognac Sauce • Wild Rice

SHRIMP FRANCESE 42

Egg Battered Jumbo Shrimp Delicate Lemon White Wine Sauce • Sautéed Rapini

STEAK FRITES 35

Butcher's Cut Served with Maitre-d Butter

CRISPY BRICK CHICKEN 36

Lemon Oreganato Sauce

ACCOMPANIMENTS

OSCAR-STYLE 22

BABY LOBSTER TAIL 22 (5oz)

JUMBO SHRIMP 6 (per piece)

VELASCO OR OREGANATO SAUCE 5

BERNAISE OR BORDELAISE SAUCE 5

HONG KONG STYLE 20

SIDES

JUMBO BAKED POTATO (LOADED) 12

Whipped Butter • Sour Cream • Bacon • Chives

CARUSO'S GIARDINIERA MAC & CHEESE 14

Spicy Cheese Sauce • Radiatori Pasta • Herb Breadcrumb

CREAM SPINACH 14

Better and hotter than Morton's

CRISPY HANDCUT FRIES 9

Served with Spicy Ketchup – Make it Truffle Fries +\$3

ROASTED BRUSSEL SPROUTS 15

Pine Nuts • Bacon • Balsamic Butter

SAUTÉED MICHIGAN ASPARAGUS 16

Brown Butter • Lemon • Parmigiano Reggiano

ADAN'S MUSHROOM & CIPOLLINI ONIONS 15

Served with Burgundy Wine Sauce