

APPETIZERS

Chips & Dips

House-fried corn chips, guacamole, queso fundido, salsa fresca \$12
 Just Chips & Salsa \$5
 Just Chips & Queso \$6
 Just Chips & Guacamole \$8

Sweet Potato Tots

A basket full served with our house-made seasoned sour cream \$9

Hand-Cut Fries

A basket full served with our house-made seasoned sour cream \$7

Bacon & Brussel Sprouts

Braised pork belly, charred Brussel sprouts, maple bourbon glaze \$13

Crab Cakes

Two jumbo lump meat crab cakes breaded & pan fried, served over mixed greens, Sriracha mayo, lemon wedge, tartar \$17

Calamari Fries

Breaded & fried, lemon wedge, tartar \$14

Jumbo Buffalo Shrimp

Hand-breaded, fried, tossed in buffalo sauce, julienne celery & carrots, bleu cheese dressing (sp) \$16

Seared Steak Tips

Seared & laid on a bed of peppers, onions, & mixed greens, hollandaise (gs) \$16

Burnt Ends Nachos

House-fried corn chips, smoked brisket ends in bourbon bacon BBQ, cheddar jack cheese, pickled jalapeños, shredded cabbage, pico de gallo, jalapeño crema \$15

Smoked Brisket Poutine

Hand-cut fries, smoked brisket ends, fresh Ellsworth cheese curds, green onions, BBQ demi-glace \$15

Broasted Chicken Tenders

Hand-breaded chicken tenderloins, honey mustard \$13 Add hand-cut fries \$3

Chicken Wings

Choose Bone-in (gs) or Boneless \$15

SPICE LEVEL

- Carolina Reaper Dry Rub (gs) (sp!!)
- Jamaican Jerk (gs) (sp!!)
- Nashville Hot (gs) (sp!!)
- Buffalo (gs) (sp!)
- Sweet Chili (gs) (sp)
- Korean BBQ (sp)
- Bourbon Bacon BBQ (sp)
- Teriyaki
- BBQ Dry Rub (gs)

SOUPS

Beef Wild Rice Soup

Broth based (gs) Cup \$6 | Bowl \$8

Chicken Wild Rice Soup

Cream based (gs) Cup \$6 | Bowl \$8

SALADS

Add to any salad: chicken \$5 | steak \$9 | salmon \$9 | shrimp \$9 | house-smoked bacon \$3

Garden Salad

Mixed greens, pepper, onion, tomato, cucumber, carrots, house-made rosemary croutons (gs upon request) Small \$8 | Large \$13
 Choose: Italian Vinaigrette, French, Ranch, BBQ Ranch, 1000 Island, Bleu Cheese, Raspberry Vinaigrette, Honey Mustard, Lemon Vinaigrette, Apple Vinaigrette

Caesar Salad

Romaine lettuce, Caesar dressing, parmesan, house-made rosemary croutons (gs upon request) Small \$8 | Large \$13

BBQ Chicken Cobb Salad

Romaine, smoked chicken, hardboiled egg, cheddar cheese, house bacon, avocado, black bean corn salsa, BBQ ranch, corn nuts (gs) \$16

Apple Bacon Bleu Salad

Mixed greens, sliced apples, house smoked bacon, candied pecans, blue cheese crumbles, apple vinaigrette (gs) \$15



(sp) Spicy (gs) Gluten Sensitive: gluten is not an ingredient, but there may be environmental cross-contamination. **Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness**

STREET TACOS

A trio of tacos with jalapeño apple coleslaw, Cotija cheese, & jalapeño crema
Add a side of Southwest rice pilaf \$3

- 1 **Choose a Tortilla:** Soft Corn (gs) or Flour
- 2 **Choose a Salsa:** Pineapple Mango, Pico de Gallo, or Black Bean Corn
- 3 **Choose a Protein:**

Mexican Chorizo (gs) \$14	Mahi Mahi (gs) \$15
BBQ Brisket \$15	Smoked Chicken (gs) \$14
	Baja Shrimp (gs) \$15

BURGERS AND HANDHELDS

Served with hand-cut fries. Upgrade to sweet potato tots \$2 or fruit \$2
Add a side of seasoned sour cream \$1
Substitute a gluten-free bun or bread (gs) \$1

ADD TOPPINGS	no charge: lettuce, tomato, or onion \$1 each: caramelized onions, sautéed mushrooms, American, Swiss, cheddar, pepper jack, provolone, smoked ghost pepper cheese \$2.50 each: bacon
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Rockwoods Burger

½lb flame grilled Angus beef,
Diamond City pub bun \$15

Five Napkin Burger ←

Two ¼lb hand-ground steak patties,
house-smoked bacon, sharp cheddar,
caramelized onions, Sriracha mayo,
Diamond City pub bun (sp) \$16

Grilled Cheese Cheeseburger

¼lb hand-ground steak patty, American
cheese, dill pickles, Diamond City
sliced sourdough \$14

Mushroom & Swiss Burger

½lb flame grilled Angus beef, melty
Swiss cheese, sautéed mushrooms,
Diamond City pub bun \$16

Big Tex Burger

½lb charbroiled Angus beef patty,
house-smoked bacon, bourbon bacon
BBQ, sharp cheddar, crispy onions,
Diamond City pub bun \$16

En Fuego Burger

Jalapeño ground chuck patty,
ghost pepper cheese, red pepper jam,
crispy fried jalapeños,
Diamond City pub bun (sp) \$16

Reuben Burger

Specially seasoned ½lb hand-pattied
beef, sauerkraut, Swiss cheese,
thousand island dressing, Diamond City
pumpnickel bun \$16

Burgundy Beef Pub Sandwich

Fork tender braised angus beef, whole
grain mustard, pickled red onions,
Diamond City pumpnickel bun
served with beef jus \$15

Texas Chili Cheese Hot Link

Jalapeño cheddar hot link, BBQ baked
beans, cheddar cheese, jalapeño crema,
crispy onions & jalapeños, hoagie roll \$14

Chicken Sandwich

Choose: grilled or fried
Choose: plain, honey, or Nashville hot (sp)
Topped with bread & butter pickles, pub
bun, side of honey mustard \$16

Smoked BBQ Sandwich

Choose: Diced Beef Brisket,
Pulled Pork Butt, or Pulled Chicken
Topped with jalapeño apple slaw, crispy
onion straws, Diamond City pub bun,
house-made BBQ sauces on the side \$15

Walleye Po'boy

Cajun-battered & deep fried walleye,
cabbage, sliced almonds, lettuce,
tomatoes, red onions, hoagie roll,
side of tartar, lemon wedge, \$20



WE PARTNER WITH
DIAMOND CITY BREAD
IN ELK RIVER
FOR FRESH DAILY
DELIVERIES!

(sp) Spicy (gs) Gluten Sensitive: gluten is not an ingredient, but there may be environmental cross-contamination. ****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness****

ROCKWOODS MM

BACKWATER BBQ

while supplies last

Texas style dry rub BBQ slow smoked in our custom-built pit served with our house-made signature BBQ sauces on the side:
Bourbon Bacon, Carolina Gold, Red Eye Espresso (gs BBQ available on request)

Side Options: Creamy Cucumber Salad (gs), Three Cheese Macaroni, Hand-cut Fries, Jalapeño Apple Coleslaw (gs), BBQ Baked Beans (sp), Steak House Potato Salad (gs)

Beef Brisket

Certified Angus beef smoked over Minnesota red oak, choice of 2 sides (gs)
Half Pound \$18 | Full Pound \$28

Spare Ribs

St Louis style pork spare ribs smoked over oak & cherry wood, choice of 2 sides (gs)
Half Rack \$19 | Full Rack \$29

BBQ Smoked Chicken

Cherrywood smoked chicken, choice of 2 sides (gs)
¼ Chicken \$13 | ½ Chicken \$17 | Full Chicken \$28

Jalapeño Cheddar Hot Links

Texas style beef & pork hot links seasoned with jalapeño & cheddar, choice of 2 sides (sp) (gs)
One Link \$12 | Two Links \$17

The Feast

½ rack of ribs,
½ lb beef brisket,
½ smoked chicken,
2 hot links, & 4 sides
all for \$60

STONE FIRED PIZZAS

House-made from scratch pizza dough hand-tossed
Small is 12", Large is 16" both will be cut into 8 traditional wedge slices

On specialty pizzas, toppings can be requested to be left off, but not substituted

Smokehouse Pizza

Bourbon bacon BBQ, pulled pork, jalapeño cheddar hot link (sp), brisket, cheddar cheese, red onion, jalapeño crema, cilantro
Small \$17 | Large \$27

The Meat Sweats Pizza

Red sauce, hamburger, pepperoni, bacon, ham, jalapeño cheddar hot link, fennel sausage, fresh mozzarella
Small \$17 | Large \$27

Calabrese Pizza

Red sauce, fennel sausage, pepperoni, cherry peppers, ricotta cheese
Small \$16 | Large \$25

Margherita Pizza

Garlic olive oil, vine ripened tomatoes, fresh mozzarella, fresh basil
Small \$16 | Large \$25

Build-Your-Own Pizza

	<u>Small 12"</u>	<u>Large 16"</u>
Cheese Pizza Starting Price:	\$12	\$19
Customize:	+\$2 each topping	+\$3 each topping

Choose a Sauce: classic red alfredo garlic olive oil bourbon bacon BBQ

Topping Options: (for quality, 4 or less is recommended)

smoked pulled chicken	hamburger	bell peppers	mushrooms
smoked pulled pork	pepperoni	cherry peppers	onions
jalapeño cheddar hot link	fennel sausage	pineapple	jalapeños
smoked bacon	ham	green olives	fresh basil
chopped brisket	tomatoes	black olives	garlic
hand-pulled mozzarella	cheddar	ricotta	

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STEAKS AND CHOPS

Embellishments: Caramelized Onions \$3, Red Wine Demi-glaze \$3, Hollandaise \$2, Sautéed Mushrooms \$3, Cajun Blackened \$1, Horseradish \$2, Horseradish Cream \$2, Bleu Cheese Crust \$3, Shrimp \$9, 1 Lobster Tail \$17, 2 Lobster Tails \$29

Filet Mignon

6oz hand-cut choice or higher, never frozen filet served with chef's vegetables & your choice between garlic mashed or au gratin potatoes (gs) \$32

NY Strip

12oz hand-cut choice or higher, never frozen strip served with chef's vegetables & your choice between garlic mashed or au gratin potatoes (gs) \$32

Ribeye

16oz hand-cut choice or higher, never frozen ribeye served with chef's vegetables & your choice between garlic mashed or au gratin potatoes (gs) \$39

Apple Brandy Pork Chop

10oz bone-in chop with apple brandy sauce, served with chef's vegetables, & garlic mashed potatoes \$23

COMFORT FOOD

Bourbon Street Pasta

Penne pasta, chicken, andouille sausage, mushroom, tomato, Cajun cream sauce, green onion (sp) \$20

Pot Roast Mac N Cheese

Our signature braised beef pot roast set on Cavatappi pasta in three cheese sauce topped with crispy onions \$23

Beef Pot Pie

Braised beef stew meat, root vegetables, hearty red wine demi-glaze, puff pastry, baked to golden perfection \$21

Beef Pot Roast

Braised in red wine & beef stock, red wine demi-glaze, garlic mashed potatoes & chef's vegetables \$23

Harvest Protein Bowl

Choose: Grilled Chicken \$20
Strip Steak \$24 or Grilled Shrimp \$24
Faro wheat, wild rice, root vegetables, Brussel sprouts apples, golden raisins, candied pecans, fig balsamic glaze

BBQ Mac N Cheese

Choose: Pulled Pork, Chopped Brisket, Pulled Chicken, or Jalapeño Cheddar Hot Link (sp)
Smoked meat of your choice tossed in bourbon bacon BBQ, set on Cavatappi pasta in our three cheese sauce, topped with crispy fried jalapenos \$19

BBQ Burrito Bowl

Choose: Pulled Pork, Chopped Brisket, Pulled Chicken, or Jalapeño Cheddar Hot Link (sp)
Southwest rice pilaf, pico de gallo, avocado, black bean corn salsa, jalapeño crema & crispy jalapeños \$16

Otsego Burrito

Two flour tortillas stuffed with pulled pork, hand-cut fries, southwest rice, black bean corn salsa, smothered in our three cheese sauce & jalapeño crema \$15

Fried Chicken

Served with mashed potatoes, chicken gravy, & buttered corn
¼ chicken \$13 | ½ chicken \$17 | full \$28
add a breast \$7 | add a thigh \$5
add a drumstick \$3 | add a wing \$3

FROM THE WATER

Pan-Fried Walleye

Lightly breaded cold-water fillet, toasted almonds, harvest pilaf, chef vegetables (gs upon request) \$28

Cedar Plank Salmon Bowl

Salmon fillet over faro wheat, wild rice, root vegetables, Brussel sprouts, apples, golden raisins, candied pecans, fig balsamic glaze \$24

Cajun Shrimp Boil

Full pound of Gulf shrimp, andouille sausage, sweet corn on the cob, red potatoes, Cajun butter (sp) (gs) \$29

Cold Water Lobster

4oz Maine Lobster Tail(s), red potatoes, sweet corn on the cob, drawn butter (gs) 1 Tail \$22 | 2 Tails \$37

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