

APPETIZERS

Chips & Dips

House-fried corn chips, guacamole, queso fundido, salsa fresca \$13
Just Chips & Salsa \$7
Just Chips & Queso \$8
Just Chips & Guacamole \$9

Sweet Potato Tots

A basket full served with our house-made seasoned sour cream \$10

Basket of Fries

Hand-cut Idaho Russets served with seasoned sour cream \$7

Charred Brussel Sprouts

Tossed in Carolina style vinegar sauce (gs) \$9

Crab Cakes

Two jumbo lump meat crab cakes breaded & pan fried, Sriracha mayo, lemon wedge, tartar sauce \$18

Jumbo Buffalo Shrimp

Hand-breaded, fried, tossed in buffalo sauce, julienne celery & carrots, bleu cheese dressing (sp) \$17

Calamari Fries

Breaded & fried, lemon wedge, tartar sauce \$15

Hog Candy

Slow smoked pork belly burnt ends tossed in our bourbon bacon BBQ, bed of crispy onion straws \$15

Seared Steak Tips

Hand-cut Sterling Silver tips seared & served with onion straws & hollandaise (gs by request) \$16

Burnt End Nachos

Corn chips, smoked brisket ends in bourbon bacon BBQ, cheddar jack cheese, pickled jalapeños, shredded cabbage, pico de gallo, jalapeño crema, cilantro \$16

Smoked Brisket Poutine

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

Chicken Wings

1lb. Choose Bone-in (gs) or Boneless \$17

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
Chili Lime Dry Rub (gs)
BBQ Dry Rub (gs)



SALADS & SOUPS

Add to any salad: chicken \$7 | steak* \$12 | grilled wild-caught salmon* \$12
shrimp \$10 | diced house-smoked bacon \$3

Garden Salad

Mixed greens, pepper, onion, tomato, cucumber, carrots, Rockwoods rosemary croutons (gs by request) Choose: Italian Vinaigrette, French, Ranch, chipotle Ranch, 1000 Island, Bleu Cheese, Honey Mustard, Apple Vinaigrette, Oil & Vinegar (red wine & balsamic available) Small \$9 | Large \$14

Caesar Salad

Romaine lettuce, Caesar dressing, parmesan, Rockwoods rosemary croutons (gs by request) Small \$9 | Large \$14

Apple Bacon Bleu Salad

Mixed greens, sliced apples, house smoked bacon, candied pecans, Craisins, blue cheese crumbles, apple vinaigrette (gs) \$16

Smoked Salmon Nicoise Salad

Baby Romaine, smoked wild caught salmon, red potatoes, green beans, Kalamata olives, cherry tomatoes, soft boiled egg, dill, Niciose dressing (gs) \$16

BBQ Chicken Cobb Salad

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

Chicken Wild Rice Soup

Cream based (gs) Cup \$7 | Bowl \$9

Beef Wild Rice Soup

Broth based (gs) Cup \$7 | Bowl \$9



(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 & BURRITOS

Street Tacos

A trio of tacos with jalapeño apple coleslaw, Cotija cheese, & jalapeño crema

1. **Choose a Protein:** Baja Shrimp (gs) \$16, Mahi Mahi (gs) \$16, BBQ Brisket \$16, Smoked Chicken (gs) \$15, Mexican Chorizo (gs) \$15
2. **Choose a Tortilla:** Soft Corn (gs), Flour
3. **Choose a Salsa:** Pineapple Mango, Pico de Gallo, Black Bean Corn

Add a side of Southwest rice pilaf \$3



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

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 \$18

BURGERS & HANDHELDS

Served with hand-cut fries. Upgrade to sweet potato tots \$3, fruit \$3, soup \$3, or salad \$5

Add a side of seasoned sour cream \$1 Substitute a gluten-free bun (gs) \$1

Free Optional Toppings: lettuce, tomato, red onion

Additional Toppings: caramelized onions \$1, sautéed mushrooms \$1, American \$1, Swiss \$1, cheddar \$1, pepper jack \$1, provolone \$1, smoked ghost pepper cheese \$1, jalapeños \$1, house-smoked bacon \$2.50

Rockwoods Burger

½lb flame grilled Angus beef*, Diamond City pub bun \$16

Five Napkin Burger

Two ¼lb hand-ground steak patties, house-smoked bacon, sharp cheddar, caramelized onions, Sriracha mayo, Diamond City pub bun (sp) \$17

Grilled Cheese Cheeseburger

¼lb hand-ground steak patty, American cheese, dill pickles, Diamond City sliced sourdough \$15

Mushroom & Swiss Burger

½lb flame grilled Angus beef*, melty Swiss cheese, sautéed mushrooms, Diamond City pub bun \$17

Big Tex Burger

½lb charbroiled Angus beef patty*, house-smoked bacon, bourbon bacon BBQ, sharp cheddar, crispy onions, Diamond City pub bun \$17

En Fuego Burger

Jalapeño ground chuck patty*, ghost pepper cheese, red pepper jam, crispy fried jalapeños, Diamond City pub bun (sp) \$17

Chicken Sandwich

Choose: grilled or fried. Served plain or drizzled with your choice of honey, Nashville hot, or buffalo.

Served on a pub bun with b&b pickles \$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 walleye, shredded cabbage, b&b pickles, sliced almonds, tomatoes, red onions, hoagie roll, side of tartar, lemon wedge \$23

Smoked Salmon Roll

House-smoked wild caught Atlantic salmon chilled, lightly dressed, & stuffed in two split top rolls, arugula, shaved celery \$19

Crab Cake & Pork Belly Melt

Pan seared pork belly, jumbo lump crab cake, melted provolone, b&b pickles, jalapeno apple slaw, Diamond City pub bun \$20

Reuben Burger

½lb hand-pattied burger*, corned beef seasonings, sauerkraut, Swiss cheese, thousand island dressing, Diamond City pumpernickel bun \$17



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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

Sterling Silver beef smoked over Minnesota red oak, choice of 2 sides (gs) Half Pound \$19 | Full Pound \$30

BBQ Smoked Chicken

Cherrywood smoked chicken, choice of 2 sides (gs) ¼ Chicken \$14 | ½ Chicken \$18 | Full Chicken \$29

Smoked Turkey Breast

Cherrywood smoked, hand-carved, choice of 2 sides (gs) Half Pound \$15 | Full Pound \$24

Spare Ribs

St Louis style pork spare ribs smoked over oak & cherry wood, choice of 2 sides (gs) Half Rack \$24 | Full Rack \$36

Jalapeno Cheddar Hot Links

Texas style beef & pork hot links choice of 2 sides (sp) (gs) One link \$13 | Two Links \$18

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Family Feast
 ½ rack of ribs,
 ½lb beef brisket,
 ½ smoked chicken,
 ½lb carved turkey,
 2 hot links,
 choice of 4 sides
 \$65

STONE FIRED PIZZAS

Hand-tossed Signature Sourdough Crust
Twelve Inch or Sixteen Inch

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

Calabrese Pizza

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

Meat Sweats Pizza

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

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 & CHOPS

Hand Carved Daily



Served with chef's vegetables & your choice of mashed or au gratin potatoes (gs)

16oz. **Ribeye** \$42

6oz. **Filet Mignon** \$34

12oz. **New York Strip** \$34

10oz. **Bone-in Pork Rib-Chop** \$26

Embellishments:

caramelized onions \$3, red wine demi-glace \$4, hollandaise \$2, sautéed mushrooms \$3, horseradish \$2, bleu cheese crust \$4, shrimp \$10, one lobster tail \$18, two lobster tails \$30

Pittsburgh Rare
charred outside,
cool red center*

Rare
cool red
center*

Medium Rare
warm red
center*

Medium
warm pink
center*

Medium Well
slightly pink
center*

Well Done
no pink,
cooked

ENTREES

Pan-Fried Walleye

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

Bourbon Street Pasta

Cavatappi pasta, chicken, andouille sausage, mushroom, tomato, Cajun cream sauce, green onion (sp) \$22

Beef Pot Roast

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

Harvest Bowl

Your choice of protein over Faro wheat, wild rice, root vegetables, Brussel sprouts, apples, golden raisins, candied pecans, drizzled with fig balsamic glaze

Strip Steak* \$29

Grilled Chicken \$24

Wild Caught Cedar Plank Salmon* \$29

Grilled Shrimp \$27

Cold Water Lobster

4oz Maine Lobster Tail(s), drawn butter, chef's vegetables, & your choice of mashed or au gratin potatoes (gs)

1 Tail \$25 | 2 Tails \$42

Smokehouse Alfredo

Choose: Pulled Pork, Chopped Brisket, Pulled Chicken, or Jalapeño Cheddar Hot Link (sp)

Smoked meat of your choice on Cavatappi pasta in our alfredo sauce, topped with crispy fried jalapenos \$19

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, Cavatappi pasta in our three cheese sauce, topped with crispy fried jalapenos \$19

Pot Roast Mac N Cheese

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

BUY THE KITCHEN A ROUND!

Enjoy your meal? Cooks & dishwashers get thirsty after a long hard day.

Show them some love! \$12



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