

LUNCH AT ROCKWOODS

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

Smoked Brisket Poutine

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

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

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

Crab Cakes

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

Chicken Wings

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: 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, house-smoked wild caught salmon, red potatoes, green beans, Kalamata olives, cherry tomatoes, soft boiled egg, dill, Nicoise dressing \$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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