

# APPETIZERS

## Chips & Dips

House-fried corn chips, guacamole, queso fundido, chipotle Salsa Fresca \$14  
Just Chips & Chipotle Salsa Fresca \$9  
Just Chips & Queso \$11  
Just Chips & Guacamole \$12

## Baskets

Hand-cut Fries or Tater Tots served with seasoned sour cream \$9  
Chili Cheese Loaded add \$6

## Smoked Deviled Eggs

Our house-smoked version of a classic (gs) \$8

## Crab Cakes

Two jumbo lump meat crab cakes breaded & pan fried, Sriracha mayo, lemon wedge, tartar sauce \$19

## Jumbo Buffalo Prawns

Hand-breaded, fried, tossed in buffalo sauce, julienne celery & carrots, bleu cheese dressing (sp) \$18

## Calamari Fries

Breaded & fried, lemon wedge, tartar sauce \$16

## Charred Brussel Sprouts

Tossed in Carolina style vinegar sauce with bleu cheese crumbles (gs) \$10

## Hog Candy

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

## Seared Steak Tips

Hand-cut Sterling Silver tips seared & served with onion straws & hollandaise (gs by request) \$18

## Burnt End Nachos

Corn chips, smoked brisket ends in bourbon bacon BBQ, cheddar jack cheese, pickled jalapeños, shredded cabbage, salsa fresca, jalapeño crema, cilantro \$17

## Mushroom Caps

House blended calabrese sausage stuffed mushroom caps with mozzarella & smoked Pomodoro sauce (gs) \$12

## 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 to any salad: chicken \$8 | steak\* \$14 | grilled wild-caught salmon\* \$14  
jumbo prawns \$12 | diced house-smoked bacon \$4

## Garden Salad

Mixed greens, pepper, onion, tomato, cucumber, carrots, croutons (gs by request) Choose: Italian Vinaigrette, French, Ranch, chipotle Ranch, 1000 Island, Bleu Cheese, Honey Mustard, Oil & Vinegar  
Small \$10 | Large \$15

## Caesar Salad

Romaine lettuce, Caesar dressing, parmesan, croutons (gs by request)  
Small \$10 | Large \$15

## Harvest Salad

Kale, shaved brussel sprouts, roasted squash, glazed pecans, apples, craisins, bleu cheese, smokey maple vinaigrette \$17

## BBQ Chicken Cobb Salad

Romaine, smoked chicken, hardboiled egg, cheddar, house bacon, avocado, black bean corn salsa, chipotle ranch, corn nuts (gs) \$17

## RW Signature Chopped Salad

Chopped iceberg lettuce, chopped cauliflower, house bacon, sunflower seeds, grapes, shaved parmesan, buttermilk dressing \$15

## Smoked Chicken Wild Rice Soup

Rockwoods signature soup topped with almonds (gs) Cup \$8 | Bowl \$10

## Loaded Steak House Chili

Loaded with sour cream, cheese, onions (gs) (sp) Cup \$8 | Bowl \$10



(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 slaw, Cotija cheese, & jalapeño crema

Add a side of Southwest rice pilaf \$3

1. **Choose a Protein:** Baja Shrimp (gs) \$16, Mahi Mahi (gs) \$16, BBQ Brisket \$17, Smoked Chicken (gs) \$16, Mexican Chorizo (gs) \$15, Pulled Pork \$15
2. **Choose a Tortilla:** Soft Corn (gs), Flour
3. **Choose a Salsa:** Pineapple Mango, Black Bean Corn, Chipotle Salsa Fresca

## Otsego Burrito

Two flour tortillas stuffed with pulled pork, hand-cut fries, southwest rice, black bean corn salsa, smothered in three cheese sauce, salsa fresca & jalapeño crema \$17

## Burrito Bowl

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

Southwest rice, chipotle salsa fresca, avocado, black bean corn salsa, jalapeño crema & crispy jalapeños \$19



# BURGERS & HANDHELDS

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

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

## Rockwoods Burger

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

**No charge:** lettuce, tomato, red onion, pickle

**\$1.50:** caramelized onions, jalapeños, sautéed mushrooms, American, Swiss, cheddar, pepper jack, smoked ghost pepper cheese, provolone

**\$2.50:** house-smoked bacon

## Five Napkin Burger

Two ¼lb hand-ground steak patties, house-smoked bacon, sharp cheddar, caramelized onions, Sriracha mayo, Diamond City pub bun (sp) \$18

## Grilled Cheese Cheeseburger

¼lb hand-ground steak patty, American cheese, dill pickles, Texas toast \$15

## Big Tex Burger

½lb charbroiled Angus beef patty\*, house-smoked bacon, bourbon bacon BBQ, sharp cheddar, crispy onions, Diamond City pub bun \$18

## En Fuego Burger

Jalapeño ground chuck patty\*, ghost pepper cheese, red pepper jam, crispy fried jalapeños, Diamond City pub bun (sp) \$18

## Roasted Porchetta Sandwich

Fennel & brown sugar rubbed porchetta, field greens, pickled cherry peppers, mayo, ciabatta \$20

## SMOKEHOUSE SANDWICHES

Your choice, on a Diamond City pub bun with a side of coleslaw.

### Turkey

Sliced Cherrywood-Smoked Turkey Breast \$16

### Brisket

Shaved BBQ Beef Brisket \$18

### Pulled Pork

Smoked Pulled Pork \$16



## Chicken Sandwich

Choose: grilled or fried. Served plain or drizzled with your choice of honey, Nashville hot, or buffalo. Served on a Diamond City pub bun with bread & butter pickles \$18

## Chimichurri Steak Sandwich

Grilled herb marinated striploin, red pepper aioli, field greens, toasted ciabatta \$20

## Hot Pastrami Sandwich

House-smoked piled high on swirled rye with bourbon- whole grain mustard and pickle chips \$20

## BBQ Chuckwagon

House-smoked turkey, salami, bologna, American cheese, Swiss cheese, crispy onions, bourbon bacon BBQ sauce, poppy seed pub bun \$16



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# BACKWATER BBQ

## While Supplies Last

Texas style dry rub BBQ, slow smoked in our custom-built pit served with our signature BBQ sauces on the side: Bourbon Bacon, Carolina Gold, Red Eye Espresso, and Texas Tang (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

### Jalapeño Cheddar Hot Links

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



# STONE FIRED PIZZAS

Hand-tossed Signature Sourdough Crust  
Twelve Inch or Eighteen 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 18"</u>
Cheese Pizza Only:	\$14	\$19
Customize:	+\$2.50 each topping	+\$3.50 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** \$45

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

12oz. **New York Strip** \$35

10oz. **Cajun 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, jumbo prawns \$12, lobster tail \$18 each



# ENTREES

## Pan-Fried Walleye

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

## Beef Pot Roast

Braised in red wine & beef stock, demi-glace, mashed potatoes & chef's vegetables \$25

## Cold Water Lobster

4oz Maine Lobster Tail(s), drawn butter, chef's vegetables, & your choice of mashed or au gratin potatoes (gs) 1 Tail \$26 | 2 Tails \$44

## Harvest Grain Bowl

Your choice of protein over gluten-free ancient grains, wild rice, root vegetables, Brussel sprouts, apples, golden raisins, candied pecans, drizzled with fig balsamic glaze

Strip Steak\* \$29

Grilled Chicken \$23

Wild Caught Cedar Plank Salmon\* \$29

Jumbo Prawns \$27

## Jambalaya Bucatini

Bucatini pasta, chicken, andouille sausage, jumbo prawns, bell peppers, onions, celery, tomato, Creole tomato sauce, green onion (sp) \$22

## Bucatini Alfredo

Bucatini pasta in alfredo sauce topped with tomatoes and green onions with choice of protein

Prawn & Lobster Tail \$33

Chicken \$21

Plain \$15

## Smokehouse Mac N Cheese

Jumbo elbow macaroni, three cheese sauce, crispy fried jalapenos, with choice of protein \$20

Buffalo Style add \$2

Pulled Pork

Smoked Pulled Chicken

Brisket

Braised Beef

Jalapeno Cheddar Hot Links



# 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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