



Rock Grilling

Your sliced meat or seafood will be delivered to your table with a 650° rock where you cook and season your entree to your liking.

Stock Your Rock

* Choose your meat or seafood

After your original 6 oz. order, additional items can be ordered from the 3 oz. Add-ons

* Choose two sauces with every order

Creamy Cayenne Horseradish, Bourbon, Raspberry Chipotle, Creamy Horseradish, Sweet Jalapeno BBQ, Homemade Cocktail, Pineapple Apricot Mustard

* Choose your side

Twigs mashed potatoes, baked potato, creamy harvest rice, wild rice or fresh seasonal vegetable

Meat

Pork Loin 6 oz. 12.99

Pork Tenderloin 6 oz. 15.99

Filet Mignon 6 oz. 27.99

Tavern Cut Steak 6 oz. 12.99

Seafood

Shrimp 6 oz. 17.99

Scallops 6 oz 18.99

Ahi Tuna 6 oz. with sauce 17.99

Combo

Combo Platter for Two 39.00

3 oz. of each: Filet Mignon, Tavern Cut, Pork Loin, Scallops and Shrimp

LET US KNOW IF YOU NEED A SECOND ROCK.

Your rock will stay hot for approximately 20 minutes. Take your time cooking; we can always bring you another rock.

3 oz. Add-ons:

Shrimp: 7.50

Scallops: 8.50

Filet Mignon: 11.50

Tavern Cut: 4.50

Pork Loin 4.50

Tenderloin 6.50

OUR ROCKIN' RULES

- Meat, seafood, and vegetables can be cooked on the rock. Please refrain from putting black pepper, and sauces on the rock. They will burn. Please season and sauce food after it is cooked. Thanks!
- Hot rocking is like fondue without the oil. Use your tongs like a spatula to release your meat and seafood if it adheres to the rock.
 - Watch children carefully. Even when the rock cools down some, it is never cool enough to touch.