

HOT ROCK GRILLING

Your sliced meat or seafood will be delivered to your table with a 650 degree rock where you cook & 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 2 SAUCES WITH EVERY ORDER~

Raspberry Chipotle, Creamy Horseradish, Tzatziki Sauce
Homemade Cocktail Sauce, Plum Chipotle, Cocktail Sauce
Peppercorn Honey Mustard, Makers Mark Bourbon Sauce
Charred Pineapple Bourbon Sauce, Sriracha Cremosa
Creamy Cayenne Horseradish, Sweet Jalapeño BBQ

~CHOOSE YOUR SIDE~

includes sautéed onions & mushrooms
baked potato, asparagus mashed potatoes, fries,
sweet potato fries, cilantro white rice, spanish rice,
garlic asparagus, broccolini, coleslaw, fruit

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. 17.99

COMBO

Combo Platter for 2 39.00
3 oz. of each: Scallops,
Filet Mignon, Tavern Cut,
Pork Loin, & Shrimp

3 OZ. ADD-ONS

Shrimp 7.50 | Scallops 8.50 | Filet Mignon 11.50 | Tavern Cut 4.50 | Pork Loin 4.50 | Pork Tenderloin 6.50

OUR ROCKIN' RULES

-Meat, seafood, & 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.

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.

*Consuming raw or undercooked meat or seafood may increase your risk of a food borne illness